
To Start or Share

ROAST Snails L, (G)

Snails braised in butter with garlic and blue cheese, served with grilled garlic bread

Fritters L, V

Deep-fried cauliflower with aioli

To Taste 1 pcs 7,50

To Start 2 pcs 14,00

To Share 4 pcs 27,00

Cappuccino L, (G)

A creamy cup of forest mushroom soup made from the best seasonal mushrooms, served with a Scandinavian rye and malt bread crumble

Tartar L, G

Salmon and avocado tartar seasoned with red onion, chili and lime

BBQ Pork L, G

Pulled pork in whiskey barbecue sauce served with smoked chilli mayonnaise

Something Simple

ROAST Burger L, (G)

23,50

Black Angus burger patty (200 g) grilled on lava rocks, mature cheddar, herb and tomato salsa, caramelized onion and french fries

Halloumi Burger L, (G)

22,20

Grilled halloumi, herb and tomato salsa, aioli and French fries

Crispy Chicken Burger L

21,50

Deep-friend chicken breast, jalapeño, aioli and French fries

Add to your burger:

Blue Cheese L, G 1,50

Bacon L, G 2,00

Aioli L, G 2,00

Extra patty L, G 6,20

Add to your salad or pasta

à 6,20:

**Grilled halloumi, Grilled
Chicken breast,
Hand peeled shrimps, Beef clod,
Grilled salmon**

Tagliatelle Alfredo L

25,80

Chicken breast seasoned with parmesan and black pepper and in a creamy sauce

ROAST Salad M, G, V

16,20

Grilled baby gem lettuce and roasted vegetables with lemon and passion fruit vinaigrette and avocado

Caesar Salad L, (G)

16,20

Romaine lettuce, croutons, parmesan flakes and caesar dressing

Roast Grill

All our barbeque dishes are served with roasted potatoes and artichokes with rosemary butter, Pico de Gallo and béarnaise sauce L, G

Chicken L, G

26,60

Grilled chicken breast

Korean BBQ Pork L, G

24,80

Slow roasted pork ribs with Korean BBQ- sauce

Petit Tender L, G

29,80

Pink-roasted beef clod

Salmon L, G

29,90

Grilled salmon

Sirloin L, G

36,50

Grilled Finnish beef sirloin (200 g)

Roast Platter L, G

34,00

Pink- roasted beef clod, grilled chicken and Korean BBQ pork.

Add à 4,00:

French fries and aioli M, V, G

Grilled corn with

parmesan cheese L, G*

A garden salad M, V, G

Desserts

Crème brûlée L, G

9,00

A french caramel custard dessert seasoned with orange and Grand Marnier

Apple L, G

10,00

Roast's classic apple and oatmeal bake served with caramel sauce and vanilla ice cream

Gelato

5,00

A scoop of Italian gelato:

vanilla L, G

pistachio L, G

strawberry L, G

chocolate M, G, V

sherbet M, G, V