

• STARTERS •

TOMATO & BASIL 8,20

Marinated tomato, basil, deep-fried mozzarella and toasted nuts (L, G)

LAVARET CEVICHE 8,50

Lavaret ceviche, rye crumble, cauliflower and lavaret roe mousse (L)

SALMON 8,80

Gravlax, dill and sour cream dressing, roe, cucumber and malt bread (L, G)

TOAST SKAGEN 9,00

Shrimps, lemon mayonnaise and lavaret roe on toasted brioche (L)

SALTED BEEF 9,30

Salted beef fillet, grilled cepes, garlic mayonnaise and toasted nuts (L, G)

ESCARGOTS 9,20

Escargots in garlic cream with herbs and country bread (L)

CARROT 8,90 / 12,90

Roasted carrot soup, chorizo, yoghurt and pistachios (L, G)

SALMON SOUP 10,90 / 14,90

Traditional Finnish creamy salmon soup and rye toast (L)

• SALADS •

GOAT CHEESE SALAD 12,50 / 18,50

Goat cheese, beets, sunflower seeds and marinated red onion (G)

LAVARET AND SHRIMP SALAD 13,00 / 19,00

Fried lavaret, shrimps, asparagus, marinated vegetables and lemon vinaigrette (L, G)

COBB SALAD 13,00 / 18,50

Bacon, blue cheese, avocado, egg and mustard dressing (L, G)

CLASSIC CAESAR 10,40 / 14,40

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing (L)

ADD

Hand-peeled shrimps 5,90
Grilled chicken breast 5,90

**KIDS (UNDER 13´S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE.**

MAIN COURSES

VEGETARIAN 17,20
Vegetable hash and pea and bean patty (L, G)

LAVARET 22,00
Fried lavaret, mushroom foam, cauliflower and potato cake (L, G)

SALMON 22,00
Baked salmon, crayfish risotto and marinated fennel (L, G)

CHICKEN BREAST 19,90
Grilled chicken breast, warm potato and fig salad, balsamic vinegar syrup, pesto and goat cheese (G)

CHICKEN PASTA 18,90
Grilled chicken, vegetables and tomato sauce (L)

LAMB NECK 19,50
Tender lamb neck, cepe risotto, red wine sauce and onion compote (L, G)

FLANK STEAK 21,80
Lightly smoked flank steak, puréed artichokes, BBQ sauce, dried onion and garlic potatoes (L, G)

PEPPER STEAK 34,50
Peppered and brandy-flambéed tenderloin steak, brandy pepper sauce, roasted root vegetables and potatoes (L, G)


SOMETHING SIMPLE

BEYOND BURGER (Vegan) 17,80
100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce (L)

CLUB SANDWICH 17,80
Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries (L)

CLASSIC BURGER 17,80
Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries (L)

ADD
Bacon 1,90
Blue cheese 1,00
Extra burger patty 3,50



**YOU CAN ORDER YOUR
HAMBURGER WITH A
GLUTEN-FREE BUN.**

• DESSERTS •



WE SERVE RESPONSIBLY PRODUCED
ORGANIC
FAIRTRADE COFFEE.

BERRIES (Vegan) 8,00

Rooibos-marinated summer berries and lime sorbet (L, G)

CLASSIC TRIFLE 6,00

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana (G)

CLOUDBERRY & WHITE CHOCOLATE 8,00

Cloudberry parfait and white chocolate foam (G)

CHEESE & ORANGE 8,90

Baked cheesecake, orange sorbet and marinated blackberries (L)

WHITE CHOCOLATE & BLUEBERRIES 8,90

White chocolate blondie, blueberry sorbet and marinated blueberries (G)

ICE CREAM 3,20

Vanilla, chocolate or strawberry ice cream (G), raspberry sorbet (L)

ADD

chocolate sauce 0,80

nuts 0,80

berry compote 0,80

meringue 0,80

caramel sauce 0,80