

TO START OR SHARE

GARDEN SALAD ^L ^G

7,90 / 12,50

Salad of the season with pickled vegetables and raspberry vinaigrette

KAINUU LAVARET SOUP ^L

11,90

Clear lavaret soup, smetana foam, dill and toasted rye bread

COLD-SMOKED SALMON AND RÖSTI POTATOES ^L ^G

9,40

Cold-smoked rainbow trout, rösti potatoes chez soi, apple and chive crème

TOAST SKAGEN ^L

9,50 / 17,50

Hand-peeled shrimps, lemon mayonnaise, egg, salad sprouts and toasted farmer's bread

CLASSIC CAESAR SALAD ^L

10,70 / 14,70

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

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

OUR CHEF

RECOMMENDS 53,00

COLD-SMOKED SALMON AND RÖSTI POTATOES ^L ^G

Cold-smoked rainbow trout, rösti potatoes chez soi, apple and chive crème

PEPPER STEAK 180 G ^L ^G

Butter-fried tenderloin, pepper sauce with cognac, French fries and aioli

FONDANT

Hot chocolate fondant with pistachio ice cream

LIGHT MENU 37,00

GARDEN SALAD ^L ^G

Salad of the season with pickled vegetables and raspberry vinaigrette

LAVARET MEUNIÈRE ^L ^G

Butter-fried lavaret, parsley and lemon butter, duchesse potatoes, lettuce and yoghurt dressing

CREME BRULEE ^G

French classic: sugared and roasted milk pudding

KIDS (UNDER 13'S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE

MAIN COURSES

PEPPER STEAK 180 G ^L ^G

36,50

Butter-fried tenderloin, pepper sauce with cognac, French fries and aioli

BEEF SIRLOIN ^L ^G

29,90

200 g beef sirloin fried in thyme butter, mushroom butter and red wine sauce

LAVARET MEUNIÈRE ^L ^G

23,00

Butter-fried lavaret, parsley and lemon butter, duchesse potatoes, lettuce and yoghurt dressing

CHICKEN ^L ^G

21,50

Pan-fried chicken breast, stewed spinach and saffron sauce

BISTRO SCHNITZEL ^L

17,90

Butter-fried pork schnitzel, caper mayonnaise, lemon, garden salad and French fries

FARMER'S SALAD

19,50

Camembert crostini, lettuce, figs, tomato salsa, apple, cucumber, red onion and walnut vinaigrette

MUSHROOM PASTA ^L

16,90

Tagliatelle, creamy wild mushroom sauce, rucola and parmesan

SOMETHING SIMPLE

French fries and aioli or Bistro's salad on the side

CLUB SANDWICH ^L

18,20

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon and tomato

CLASSIC BURGER ^L

18,20

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing and mature cheddar

Add:	Bacon ^L ^G	<u>1,90</u>
	Blue cheese ^G	<u>1,00</u>
	Extra burger patty ^L ^G	<u>4,00</u>

BEYOND BURGER ^L

18,20

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

DID YOU KNOW,
YOU CAN ORDER
YOUR HAMBURGER WITH
A GLUTEN-FREE BUN?

DESSERTS

FONDANT

9,40

Hot chocolate fondant with pistachio ice cream

CREME BRULEE ©

8,00

French classic: sugared and roasted milk pudding

CLASSIC TRIFLE ©

6,50

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

ICE CREAM & SORBET

1 SCOOP 3,50

Vanilla, chocolate or strawberry ice cream ©

Raspberry sorbet (L) ©,

ADD

0,80 / EACH

Biscuit crumbs (L), meringue (L) ©, nuts (L) ©,

Chocolate sauce (L) ©, caramel sauce ©,

strawberry compote (L) ©

WOULD YOU LIKE
A CUP OF COFFEE?