

MENU

STARTERS

TOMATO MOZZARELLA BRUSCHETTA (L) 15,00 €

On house focaccia with basil oil and balsamic

Drink recommendations:

Mionetto Prosecco Piccolo 20cl €14.90

Ernst Ludvig Riesling 0,75l 43,00 € / 16cl 10,40 €

Aura 0,5l 4,5% 9,90 €

CAESAR SALAD (G*, L)

11,00 € / 6,00 €

romaine lettuce, croutons, parmesan and caesar dressing (incl. fish)

Drink recommendations:

Mionetto Prosecco 20cl 14,90 €

Ernst Ludvig Riesling 0,75l 43,00 € / 16cl 10,40 €

Heineken 0,33l 5% 9,00 €

*Complete salad
with crispy chicken
(L, G) + 6 €*

BEETROOT CARPACCIO (G, L) 11,50 €

Goat cheese, pecans, and olive oil

Drink recommendations:

Ernst Ludvig Riesling 0,75l 43,00 € / 16cl 10,40 €

CREAMY SALMON SOUP (G*, L) 17,90 €

Creamy salmon soup with clarified butter, served with local Pekka Heikkinen Ärjä bread

Drink recommendations:

Heineken 0.33l 5% 9,00 €

Ernst Ludvig Riesling 0.75l 43,00 € / 16cl 10,40 €

Hans Baer Riesling 25cl 15,50 €

THE MEATS WE USE ARE OF FINNISH ORIGIN.

L - LACTOSE-FREE | G - GLUTEN-FREE | G* - AVAILABLE GLUTEN-FREE | M - DAIRY-FREE | VEG - VEGAN

FOR MORE INFORMATION ABOUT ALLERGENS, PLEASE ASK YOUR SERVER.



MAIN COURSES



SAFFRON RISOTTO & SCAMPI (G, L) 26,50 €

Saffron risotto with mascarpone and parmesan, served with chimichurri scampi

Drink recommendations:

Hans Baer Riesling 25cl 15,50 €

JP. Chenet Chardonnay 18,7cl 11,90 €

Lapin Kulta Pure 0,33l 4,5% 9,00 €

PAN-FRIED ARCTIC CHAR (G, L) 31,90 €

Butter-fried Arctic char with potato rösti, butter–white wine sauce, and seasonal vegetables

Drink recommendations:

Hans Baer Riesling 25cl 15,50 €

Ernst Ludvig Riesling 0,75l 43,00€ / 16 cl 10,40 €

Krusovice Imperial 0,5l 5 % 11,50 €

PEERÄ'S STEAK (G, L) 32,00 €

200 g beef sirloin steak with cognac pepper sauce, rustic potato wedges, and seasonal vegetables

Drink recommendations:

Roberto Sarotto Barbaresco Riserva 0,75l 62,00 €

Elixio Cabernet Sauvignon 0,75l 40,00€ / 16 cl 10,20 €

Toppilan Helles 0,5l 5,1% 11,30 €

SWEET POTATO PATTY (VEG, G) 21,90 €

Chickpea- and panko-coated sweet potato patty with potato wedges, seasonal vegetables, guacamole, and house vegan aioli

Drink recommendations:

Mionetto Prosecco 20cl 14,90 €

Ernst Ludvig Riesling 0,75l 43,00€ / 16cl 10,40 €

Aura 0,5l 4,5% 9,90 €

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Hamburgers



KAJANUS BURGER & FRENCH FRIES (G*, L) 19,00€

Burger bun, 150 g premium beef patty, cheddar cheese, tomato, pickles, marinated red onion, lettuce, and aioli, served with chili mayonnaise dip

Drink recommendations:

Elixio Cabernet Sauvignon 0,75l 40,00 € / 16 cl 10,20 €

Aura 0,5l 4,5% 9,90 €

CHICKEN BURGER & FRENCH FRIES (G*, L) 17,00 €

Burger bun, crispy breaded chicken, mango–tomato chutney, kimchi mayonnaise, and pickles, served with an aioli dip

Drink recommendations:

Ernst Ludvig Riesling 0,75l 43,00€ / 16 cl 10,40 €

Aura 0,5l 4,5% 9,90 €

PORTOBELLOBURGER & FRENCH FRIES (G*, L) 19,90 €

Burger bun, portobello mushroom patty, blue cheese, tomato chutney, aioli, lettuce, and tomato, also available as a vegan option

Drink recommendations:

Mionetto Prosecco 20cl 14,90 €

Dominio De Punctum Syrah (vegan) 0,75l 41,00€

Se Kainuulainen Legenda Lager 0,33l 4,8% (gluteeniton, vegan) 13,00 €

DIRTY FRIES (G, L) 11,90 €

Rustic French fries with bacon crumble, cheddar sauce, and pico de gallo

Drink recommendations:

Mionetto Prosecco 20cl 14,90 €

Se Kainuulainen Legenda Lager 0,33l 4,8% (gluteeniton, vegan) 13,00 €

Complete fries
with crispy chicken
(L, G) + 6 €

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DESSERTS



LIMONCELLO MISU (G, L) 12,90 €

Berries, limoncello, mascarpone foam, and savoiardi biscuits
(contains alcohol)

RHUBARB CRUMBLE (G, L) 11,90 €

Warm rhubarb crumble with vanilla ice cream

ICE CREAM SCOOP WITH SAUCE (G, L) 5,90 €

Ask your server for more information

Dessert wines

Ferreira LBV Port	10,90 € / 8cl
Rudolf Müller Eiswein	12,00 € / 8cl

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DRINKS

Sparkling

Mionetto Prosecco 20 cl	14,90 €
Freixenet Piccolo 20 cl	13,90 €
Mionetto Prosecco 75 cl	46,50 €
Fiorissimo Prosecco 75 cl	43,00 €
Freixenet Cava Brut 70 cl	42,00 €

White Wines

Ernst Ludvig Riesling	0,75l 43,00 € / 16cl 10,40 €
Arthur Metz Gewürztraminer	0,75l 49,50 €
Graffigna Pinot Grigio	0,75l 42,00 €
JP. Chenet Colombard Chardonnay	18,7cl 11,90 €
Hans Baer Riesling	25cl 15,50 €

Red Wines

Elixio Cabernet Sauvignon	0,75l 40,00 € / 16cl 10,20 €
Dominio De Punctum Syrah (vegan)	0,75l 41,00 €
Roberto Sarotto Barbaresco Riserva	0,75l 62,00 €
Armigero Valpolicella Ripasso	0,75 cl 48,90 €
JP. Chenet Cabernet Syrah	18,7cl 11,90 €

Spirits

Salmari	8,00 €
Jägermaister	8,00 €
Minttu	8,00 €
Fisu	8,00 €
Bailey's	8,00 €
Terva	8,00 €
Fernet-Branca	8,00 €

Long Drinks & Ciders

Original Long Drink 0,33 l	9,00 €
Happy Joe cider 0,33l 4,7%	9,00 €
Seltzer 0,33l 4,5%	9,00 €

Ask our waiters for more!

Beers

Aura 0,5l 4,5%	hana 9,90 €
Toppilan Helles 5,1 %	hana 10,90 €
Haapala Brewery Beers	13,00 €
Guinness 0,44l 4,2 %	12,50 €
Toppilan Helles 0,5l 5,1%	11,30 €
Lapin Kulta Pure 0,33l 4,5%	9,00 €
Lahden Erikois NEIPA 0,33l 5,5%	9,90 €
Lahden Erikois IPA 4,5%	9,90 €
Krusovice Imperial 0,5l 5 %	11,50 €
Corona Extra 0,3l 4,5%	9,50 €
Heineken 0,33l 5%	9,00 €
Aura 0,33l 4,5%	9,00 €
König Ludwig Weissbier 0,5l 5,5%	12,50 €
Tumma Karhu 0,33l 4,2%	9,00 €

SEASONAL BEERS

Ask our waiters for more!

11 €

Non-alcoholic

Heineken 0% 0,3l	7,50 €
Guinness 0%	9,00 €
Sparkling wine 0% 20cl	9,50 €
Galipette 0%	8,50 €
Long Drink 0%	7,50 €
Pepsi / Pepsi Max / Jaffa / 7up	0,5l 5,00 €
Red Soda / Ginger-Ale	033l 4,00 €