

MENU

STARTERS

SALAD

8 / 12

Fresh salad, crispy kale, pickled cucumber, mixed cress, cherry tomato, citrus- basil vinaigrette & roasted seeds (g, l, m)

ADD TO YOUR SALAD

+5

Roasted salmon (g, l)
Grilled Chevre (g, l)

FUNNEL CHANTERELLE SOUP

10 / 14

Rich and creamy funnel chanterelle soup with root chips (g, l)

GRATINATED ESCARGOTS

12

Escargots with garlic butter and local farm's blue cheese (g, l)

STARTER FOR TWO

24

Dark Finnish bread, salmon, dill mayonnaise, tar marinated herring, salt-cured egg yolk, smoked reindeer, funnel chanterelle mousse & pickled cucumber
(l, onrequest g)



MAIN COURSE



PEPPER STEAK

33

Beef tenderloin steak (180 g), mildly hot pepper sauce, roasted vegetables and rosemary potatoes (g, l)

LIVER STEAK

22

Fried liver served in a creamy sauce with smoked bacon, roasted vegetables, potato puree and lingonberries
(g, l)

REINDEER SHANK

30

Long time stewed shank of reindeer, vanilla-rosemary sauce, roasted vegetables and turnip-potato puree
(g, l)

LAMB BURGER

20

Tasty brioche bun, lamb from Tuominotko farm (locating east of Finland), mayonnaise, goat cheddar, marinated red onion, pickels, lettuce and tomato & fries. (l, onrequest g)

SALMON

24

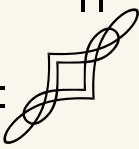
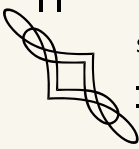
Low-temperature tenderly cooked and finally grilled salmon, pistachio salt, fried vegetables, potato cake and funnel chanterelle sauce with Ahlman's farm Selin blue cheese (g, l)

FUNNEL CHANTERELLE

20

"RISOTTO"

Creamy barley "risotto" with funnel chanterelle, caramelized turnip, marinated vegetables, pistachio salt and salt-cured egg yolk (l, onrequest vegan)





DESSERTS

CHOCOLATE CAKE **10**

Gently in steam cooked soft chocolate cake with hint of lavender, blueberry mascarpone and raspberry marmalade (l)

LICORICE CREME BRULEE **11**

Creme Brulee flambé with Helsinki Distilling Company's buckthorn "pontikka", licorice brittle, buckthorn cream and meringue (onrequest g, l, also available without "pontikka" alcohol)

CHEESE PLATE **11**

Variable selection of cheese from local Ahlman's farm

ICE CREAM **9**

Ice cream made by our kitchen. Please ask your waitress for seasonal treats (g, l)

SORBET **9**

Sorbet made by our kitchen. Please ask your waitress for seasonal treats (g, l, onrequest m)

LITTLE SWEET TRUFFLES **2,50 /**

Handmade chocolate, changing flavors

KPL





DESSERT COCKTAILS

IRISH COFFEE **9**

4 cl whisky, coffee, brown sugar and cream
Classic and the most famous coffee cocktail

AMARETTO COFFEE **9**

4 cl Amaretto, coffee and cream
Lovely taste of almond and coffee

MONTE CRISTO COFFEE **10**

2 cl Kahlua, 2 cl Cointreau, coffee and cream
Sweet and tasty drink

RUM CHOCO **9**

4 cl Black rum, hot chocolate and cream
Perfect warmener

HOT DRINKS

ESPRESSO **3**

double 4,00 €

CAPPUCINO **4**

CAFFE LATTE **4**

HOT CHOCOLATE **3**

TEA **3**

