

Starters

Salad 8 € / 12 €

Fresh salad, marinated kale, pickled cucumber, mixed cress, cherry tomato, red onion vinegrette, roasted seeds & strawberries marinated with balsamico (g, l, m)

* *Casas del Bosque Reserva Sauvignon Blanc*

Add to your salad + 5 €

- Roasted cold smoked salmon (g, l)

* *Pfüger Blanc de Noir*

- Grilled Chevre (g, l)

* *Casas del Bosque Reserva Sauvignon Blanc*

Chanterelle Soup 10 € / 14 €

Rich and creamy chanterelle soup with root chips & croutongs (l, g onrequest)

* *Pfüger Dürkheimer Riesling Trocken*

Gratinated escargots 12 €

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

* *Enate Chardonnay*

Starter for two 24 €

Dark Finnish bread, cold smoked salmon, dill mayonnaise, tar marinated herring, smoked vendace, smoked reindeer mousse, pickled vegetables, dried apricot, local farm's blue cheese & root chips (l, onrequest g)

* *Bulgarini Trebbiano di Lugana*

* *Pyynikin käsityöläispanimon Craft Pils*

All starters served with
house bread or gluten-
free bread!

Main Course

Pepper Steak 33 €

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

* *Beefsteak Club Estate Malbec*

* *Pyynikin käsityöläispanimon KauppaIPA*

Liver Steak 22 €

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

* *Apátsági Pinot Noir*

* *Pyynikin käsityöläispanimon Mosaic Lager*

Roasted Whitefish 29 €

Whitefish from local area with potato puree, chanterelle sauce & lime-dill oil (g, l)

* *Bulgarini Trebbiano di Lugana*

* *Pyynikin käsityöläispanimon White IPA*

Classic Salmon Toast 17 €

Roasted brioche bun, salmon with a hint of lemon and fried egg. Served with fresh salad, red onion vinegrette, caper & dill mayonnaise

Add fries 2 €

* *Pflüger Blanc de Noir*

* *Pyynikin käsityöläispanimon Citra lager*

Pulled Pork Burger 19 €

Pulled Oats Burger 19 €

Pulled pork poached in raspberry sour ale (l, on request g) OR Sweet Chili Pulled Oats (l) with tasty brioche bun, stewed red cabbage and apple, mayonnaise, cheddar cheese, Russian style pickles, lettuce, tomato & fries.

* *The Belief Pinotage*

* *Kakola Brewing Raspberry Sour Ale*

All main courses are made
using Finnish meat.

The staff will give more
information about food allergens.

Dessert

Pavlova 10 €

Fresh berries, vanilla mousse & lemon curd (l, g)

** Champagne Palmer & Co. Brut Réserve*

Cheesecake with Spruce tip syrup 10 €

Luscious cheesecake, spruce tip syrup & fresh strawberries (l)

** Casas del Bosque Late Harvest Riesling*

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, on request m)

Little Sweet Truffles 2,50 € / kpl

Handmade chocolate, changing flavors