

To start with

Beetroot & fennel 10 €

(can be served as vegan)

Crusty beetroot- chickpea croquet,
cheese from local farm, beetroot broth and marinated fennel (l,g)

Pfüger Blanc de Noir

Local catch & cucumber 12 €

Catch of the day broiled in sugar & salt, marinated cucumber, dill- mayonnaise and
picked mustard seed (m,g)

Bulgarini Trebbiano di Lugana

Duck liver & pear 13,50 €

Rich grilled duck liver, stewed onions and pear compot on briosche
(l, onrequest g)

Apátsagi Pinot Noir

Escarcot & bacon 12 €


Escargots sauted in creamy bacon sauce. Served with house baked bread
(l, onrequest g)

Enate Chardonnay

Pumpkin 11 € / 14 €

Creamy pumpkin soup to warm. Can be served smaller or larger portion
(l, g, onrequest vegan)

Pflüger Dürkheim Riesling



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

To continue

Pepper Steak 33 €

Grilled beef (180 g) filet from Finnish farm with potato & poletus pie
Served with gentle pepper sauce (l,g)
Beefsteak Club Estate Malbec

Creamy liver 24,50 €

Fried liver, bacon- sour cream sauce, broiled onion and black currant
Served with potato puree (l,g)
The Belief Pinotage

Catch of the day 29 €

Broiled local catch of the day, seasonal vegetables, potato & poletus pie and white wine sauce
(l,g)
Pfüger Dürkheim Riesling

Glased goose 29 €

Stout glased goose from farm of Hauhala, pumpkin mash,
seasonal vegetable and house potato wedges (l,g)
Apátsagi Pinot Noir

Chickpea – spinach "blini" 21 €

Pumpkin pyree, seasonal mushrooms, parsnip and pickled vegetables
(l, g, vegan)
Prüm Essence Riesling Halbtrocken

Salmon a la Myllärit 20 €

Fresh green salad and pickled greens, marinated cucumber, cold smoked salmon, creamy goat
cheese and dill mayo with crusty briosche. (l, onrequest g)
Add fries 2 €
Casas del Bosque Sauvignon Blanc

All main courses are made
using Finnish meat.

The staff will give more
information about food allergens.

TO SWEET END

Rye & bilberry 12 €

Bilberry pie, house made bilbery icecream and spelt- liquorice cream (l)

Quevedo Rosé Port

Chocolate & beetroot 10 €

Rich beetroot- chocolate cake, chocolate fondant and seasonal berry coulis (l, g)

Martha's Fine Tawny Port

Ice Cream 9 €

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

Sorbet 9 €

Sorbet made by our kitchen. Please ask your waiter for seasonal treats

(g, l, on request m)

Little Sweet Truffles 2,50 € / piece

Handmade chocolate, changing flavors