

To start with

Beetroot & fennel 10 €

(can be served as vegan)

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

Marinated Arctic char & cucumber 12 €

Lovage marinated, house made, Arctic char, pickled cucumber, dill pistou with herb salad
(m,g)

Deer & gooseberry 13 €

Deer rilette made of deer from Finland, gooseberry chutney, horseradish mayonnaise,
crispy parsnip, herbs and cranberry
(l, g)

Escargot & bacon 12 €


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

We recommend to top up with local farm's blue cheese + 2,50 €

Mushroom vegetable soup 11 € / 14 €

Creamy mushroom vegetable soup, crispy parsnip, herb oil and crispy bread made of
seeds. Can be served smaller or larger portion

(l, g, onrequest vegan)



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

To continue

So tasty steak 34 €

Grilled beef filet from Finnish farm with creamy mushroom- vegetables pyree, herb- potatoe wedges and seasonal greens. Served with gentle pepper sauce (l,g)

Creamy liver 24,50 €

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

Catch of the day 32 €

Broiled local catch of the day, seasonal vegetables, potato pyree,
dill pistou & terrine wrapped in crudo.
(l,g)

Glased goose 30 €

Stout glased goose from the farm of Hauhala, creamy mushroom - vegetables pyree
seasonal vegetables and house potato wedges (l,g)

Cauliflower & bell pepper 22 €

Crispy cauliflower "steak" served with roasted bell pepper sauce, roasted tomatoe, herb- garlic
kvinoa, jellied bell pepper and fennel
(l, g, vegan)

Salmon with bread 22 €

Fresh green salad and pickled cucumber and capris, roasted potatoe bread,
full bodied chervil sauce, marinated apple and fennel, fried salmon and egg ((l, onrequest g)
House made fries + 3 €

All main courses are made
using Finnish meat.

The staff will give more
information about food allergens.

TO SWEET END

Spelt, white chocolate and licorice 12 €

Crispy spelt with white chocolate and licorice, lemon sorbet and bilberry

Chocolate & beetroot 12 €

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

Ice Cream 9 €

Ice cream flavors varying by season.
Please ask your waiter for more information (g, l)

Sorbet 9 €

Sorbet flavors varying by season. Please ask your waiter for more information
(g, l, on request m)

Little Sweet Truffles 2,50 € / piece

Handmade chocolate, changing flavors