

**TO BEGIN WITH**

**Marinated whitefish & cucumber 12 €**

Lovage- Lemon marinated Finnish whitefish, pickled cucumber, dill pistou and herb salad (m,g)

**Escargot & garlic 13 €**

Sautéed escargots with Garlic & parsley butter toasted home made bread (l, on request g)  
Add a special touch with local Ahlman farm's blue cheese  
+ 2,5 €

**SMALL BITES**

**Jerusalem artichoke & nutmeg 12 € / 15€**

Jerusalem artichoke soup with nutmeg froth, crusty parsnip and toasted brioche (l onrequest g, veg)

**Salmon bread a la Myllärit 22 €**

Fresh green salad, tomatoes, pickled cucumber and capers. Toasted flat potatoe-bread, creamy chervil sauce, marinated apple & fennel. Fried salmon and egg  
(l, on request g) Add on house french fries + 3,5 €

**Cheese salad 10 € / 17€**

Green salad with seasonal herbs, cheese from local Ahlman's farm, fresh summer greens, strawberries, pickled apple & rhubarb. Toasted with roasted seeds and parsnip & garlic oil (vl, g)

**HUNGRY**

**Glazed goose & passion fruit 32 €**

Sweet glazed goose from Hauhala farm, potatoes fried in garlic-parsley butter, summer greens and passion fruit yoghurt (l, g)

**Entrecôte 33 €**

Grilled juicy entrecôte from Finnish farm (200g) with chimichurri, grilled tomatoes, fried small "summer potatoes" and smoky aioli (l, g)

**Catch of the day 30 €**

Bricked local catch of the day with sautéed fennel, seasonal greens, "summer potatoes" and dill pistou (l, g)

**Cauliflower & bell pepper 23 €**

Crispy cauliflower "steak" served with roasted bell pepper sauce, roasted tomatoes, herb & garlic kvinoa, jellied bell peppers and fennel (veg, g)

**TO SWEET END**

**Almond & peach 12€**

So tasty almond cake, Galliano toasted peaches & lemon mousse (g, l)

**Queen of Pavlova 12€**

Crusty pavlova with seasonal berries, fresh berry mousse and strawberry melba (l, g)

**Ice Cream 9€**

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

**Sorbet 9€**

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

**Little Sweet Truffles 2,50 € / Piece**

Handmade chocolate from Tallipiha, Tampere changing flavors

**SUMMERMENU 49 €**

Marinated whitefish & cucumber  
Entrecôte  
Queen of Pavlova

**With dessert**

Coffee 3 €  
Espresso 3 €  
Cappucino 4 €  
Iced latte 4 €  
Tea 3 €

Hennesy VSOP 9,50 € / 4 cl  
Torres 10 imperial brandy 8,50 € / 4 cl  
Ruby port 8,50 € / 8 cl  
Tawny port 9,00 € / 8 cl  
Rose port 8,50 € / 8 cl