

MYLLÄRIT MENU 52 €

Catch of the day & smoked celeriac

Slowly cooked deer & mushrooms

Chocolate terrine & raspberry

TO START WIHT

Catch of the day & Celeriac 12€

Chargrilled fish, pickled cucumber and radish, horseradish, smoked celeriac yoghurt, fresh herbs and seed crispbread (l,g)

Piquant Bisque 13 € / 17 €

Creamy crawfish soup, crawfish tartar and dill sour cream. Served with house made bread.

(l, for request g)

Steininger Grüner Veltliner

Escargot & garlic 12 €

Sauteed escargots with garlic & parsley butter. Served with house made bread

(l, for request g)

Add a special touch with local Ahlman farm's parmesan cheese +3 €

Narvan Kyläpanimon Lento White Ale

Cauliflower & tahini 11€

Cauliflower croquette flavoured with tahini, garlic-herb mayonnaise, pickled cucumber, radish and fresh herbs (m, g, veg)

Hessenstein Riesling

Salad of the day 9 € / 16 €

Fresh salad with seasonal toppings.

HUNGRY?

Catch of the day 32 €

Fish of the day from close by with mashed potatoes, crayfish beurre blanc, dill pistou and seasonal greens (l,g)

Domdechant Werner Riesling

Pepper steak 35 €

Beef tenderloin steak (180 g) with piquant pepper sauce, grilled tomato & potato wedges (l,g)

Altos Malbec Classico

Slowly cooked deer 29 €

Slowly cooked deer with potato wedges, fried onion and mushroom & sweet cranberries (l,g)

Abadal 5 Merlot / Brown ale

Ox liver & Cranberries 27 €

Liver braised in creamy sauce with herbs, and smoky bacon. Served with potato cooked in herbal butter and sweet cranberries (l,g)

Puy Chéri Rose / The Guardian Shiraz

Jerusalem artichoke & mushrooms 26€

Crispy Jerusalem artichoke patty, quinoa & mushrooms, grilled tomato, smoky sweet pepper sauce, herbal garlic mayonnaise and seasonal greens (m,g,veg)

Add coutry style fries 3,50 €

Origin of the meat: Finland

DESSERT

Chocolate & Raspberries 12 €

Chocolate terrine with raspberries
(m,g,veg)

Creme brulee 11 €

Blackberry creme brulee with
roasted white chocolate (l,g)

Ice Cream 9 €

Ice cream flavours vary by season (g)

Sorbet 9 €

Sorbet flavors vary by season
(l,g, for request m)

Chocolate truffle 3,00 / piece

Handmade chocolate truffles from
Tallipiha, Tampere

Drinks:

Coffee 3 €

Espresso 3 €

Cappucino 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

M = Dairy free

G= Gluten free

L = Lactose free

Veg= Vegan

Our dishes may contain ingredients and components which are not mentioned in the menu, please inform us about any possible dietary restrictions.



MYLLÄRIT
RAVINTOLA

Est. 1986