

## 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. 1987