

*** Starters, Soups and Salads ***

Green Salad (M) with marinated red onions and baguette	6,50 €
Pickled Cucumbers (G, L) with sour cream and honey	7,20€
Salad with Goat Cheese (VL) with artichokes, grapes, walnuts, raspberry dressing and baguette	8,80 € / 16,20 €
Caesar Salad with Salmon (L)	9,50 € / 17,20 €
Caesar Salad with Chicken (L)	9,00 € / 15,50 €
Escargot in Garlic (VL) with baguette	10,50 €
Escargot Gratinated with Blue Cheese (VL) with baguette	10,50 €
Tomato Soup with Basil (L) with goat cheese and sour cream	8,60 € / 13,80 €
Traditional Salmon Soup (VL) with toasted dark bread and butter	9,90 € / 14,80 €

M = milk free | VL= low in lactose | L = lactose free | G = gluten free

*** Traditional Finnish Foods ***

Pan Fried Baltic Herrings **16,80 €**

Typical meal for any Finnish seaside town. Baltic Herrings are fried in a pan with a lots of butter. Served with mashed potatoes, pickled beetroot and pickles.

Traditional “Pyttipannu” (Scandinavian Hash) (VL) **15,30 €**

Originally were made from the leftovers, but nowadays are made from fried potato dices, ham and onion, with an fried egg on the top. Served with pickled beetroot and pickles.

Traditional “Läskisoosi” **15,50 €**

Traditional Finnish home meal. In this pork gravy the fat melts into the sauce and keeps the pork tasteful. Served with mashed potatoes, pickled beetroot and pickles.

Meatballs **15,80 €**

Meatballs are made of minced beef and pork meat with delicious brown sauce. Recipe is dating back to the fifties when the restaurant was opened. For the decades this has been the most popular portion of the restaurant. Served with mashed potatoes, pickled beetroot and pickles.

Sautéed Reindeer (G) **21,00 €**

Traditional food from Lapland. Originally shreds were carved from the frozen roast of reindeer and fried in a pan. *We braise the shreds and serve them with mashed potatoes and lingonberries.*

Pikeperch à la Mannerheim (VL) **23,20 €**

Field Marshall Carl Gustaf Emil Mannerheim was the Finnish war hero during the Second World War and the President of Finland after that. He was selected as the greatest Finn ever in a vote by Finnish Broadcasting Company YLE in 2004. He was a wellknown gourmet and he liked to have his pikeperch with a wild mushroom sauce, horseradish butter and potatoes. We serve it to You by the same way today.

Reindeer Tenderloin (G, VL) **33,00 €**

Most likely the best meat you're going to find in Finland. Tender and tasty, prepared very simply: just some salt and pepper added, served medium rare with red wine sauce and creamy root vegetable hash.

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**** Main Courses *****

Wiener Schnitzel	20,50 €
with slice of lemon, anchovies, capers and mashed potatoes	
Salmon Medallion (G, L)	19,20 €
with lobster sauce and baked potato with sour cream filling	
Breast of Duck (G, VL)	22,00 €
with Port Wine raspberry sauce served with risotto	
Grilled Chicken (L)	18,50 €
with dark wild mushroom sauce and barley with beetroot in a risotto style	
Malty Pork Sausages	19,20 €
with onions braised in beer, mashed potatoes and tar mustard	
Lamb Stew à la Kolme Kruunua (M)	17,70 €
with sundried tomatoes, olives, pickled onions and rice	
Pepper Steak (VL, G)	31,00€
a tenderloin steak with creamy pepper sauce and garlic potatoes	
Steak à la Kolme Kruunua (VL, G)	32,00 €
a tenderloin steak with red wine sauce, goat cheese and homemade fried potatoes	
Vegetable Rolls (G)	17,20 €
with tarragon sauce and mashed potatoes	
Russian Vegetable Casserole (VL)	16,50 €
with assorted vegetables and sauerkraut topped with melted goat cheese	

If you wish to order vegetables instead of potatoes, the additional fee is 2 €

*** Warm sandwiches ***

Nordic style open sandwiches served with a salad

Salmon Sandwich (M) 17,20 €
with tartar sauce topped with an egg

Gratinated Chicken Sandwich (VL) 17,60 €
with a wild mushroom stew

Opera Sandwich (M) 13,80 €
with a steak from minced beef and pork, topped with an egg

Oscar Sandwich 18,50 €
with a sirloin steak, choron sauce, asparagus and shrimps

Hunter's Steak Sandwich (VL) 18,50 €
with a sirloin steak and wild mushroom sauce

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*** Desserts ***

“French Toast” a.k.a. Rich Knights (VL)	8,20 €
Traditional Finnish dessert in a style of Poor Knights made from fresh sweet bun and served with strawberry jam and whipped cream.	
Blueberry Tart	8,20 €
with old fashioned vanilla ice cream	
Cheese Plate	9,50 €
A trio of Chef’s handpicked cheeses, grapes and jam	
Old Fashioned Vanilla Ice Cream	8,20 €
with caramel or chocolate sauce	
Strawberry Sorbet (L, G)	7,80 €
with berry melba	
Chocolate Marquise (VL)	8,50 €
with raspberry sorbet and berry melba	

*** Dessert Wines ***

Brown Brothers Late Muscat & Flora	10,40 €
Sweet and refreshing, rich flavors of citrus, apricot and marmalade.	
KWV Pineau de Laborie	10,40 €
Grape: Pinotage. Medium sweet, rich fruity flavors, hint of smoke.	
Sandeman Old Invalid Ruby Port	9,00 €
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