



Please, ask your waiter if you require more information regarding allergines or intolerances.
The Origin of Meat is Finnish.

FOOD TRIP AROUND THE WORLD

BURRATA G 10€

Burrata cheese, roasted cherry tomatoes, basil syrup and pine nuts.
Drink pairing: *Ruffino Prosecco 12cl 8,50€*
Martin Codax Albariño 16cl 10,50€

TATAKI SALMON M, G 12€

Sugar salted salmon, roasted sesame seeds, citrus soy sauce, avocado and crispy onion.
Drink pairing: *Ruffino Prosecco 12cl 8,50€*
Martin Codax Albariño 16cl 10,50€

CARAMEL PORK M, G 12€

Crispy caramelized pork, chili, crispy onion and coriander.
Drink pairing: *Laroche Rosé De La Chevaliere 16cl 10,50€*
19th Crimes Snoop Cali Red 16cl 11,50€ / 75cl 46€

BUTTER SHRIMPS L 12€

Garlic butter fried scampi and bread.
Drink pairing: *Martin Codax Albariño 16cl 10,50€*
Leyda Reserva 75cl 46€

FIVE COURSE "GLAMPING" MENU

59€

Served only for the whole table.

WINE PACKAGE
+55€



SUPER BOWL

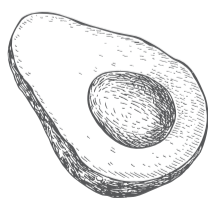
Roasted vegetables, cucumber, avocado, pine nuts, cashew nuts, soy marinated egg, edamame beans, sesame seeds, lettuce and ponzu-rice.



- AVOCADO M,G 18€
- CRISPY CHICKEN M 19€
- SUGAR SALTED SALMON M,G 19€
- CRAYFISH M,G 19,50€



COULD I HAVE SOME MORE?



- Lime mayonnaise 2€
- Miso mayonnaise 2€
- Mayonnaise 2€
- Aioli 2€
- Sriracha mayonnaise 2€
- Cheddar 2€
- Fries 4€
- Bread 4€
- Avokado 3€

CHEESEBURGER L 20€

Ground beef burger patty, cheddar cheese, salad, tomato, pickled cucumber, caramelized onion and mayonnaise in a burger bun. Served with fries.
Drink pairing: *Brooklyn Defender Indian Pale Ale 0,4l 8,50€*
Brooklyn Lager 0,4l 8,50€

Burgers served medium

ULTIMATE VEGGIE BURGER L 19€

Beetroot patty, avocado, salad, tomato, pickled cucumber, caramelized onion and miso mayonnaise in a burger bun. Served with fries.
Drink pairing: *Kung Fu Girl 16cl 10,50€*
Kronenbourg Blanc 0,5l 8,50€

SATAY CAULIFLOWER M,G 23€

Crunchy cauliflower, crispy onion, pomegranate, pine nuts, satay sauce, grilled baby gem and coconut rice (contains nuts).
Drink pairing: *Kung Fu Girl 10,50€*
Ruffino IGT 75cl 44€

TERIYAKI SALMON M,G 25€

Teriyaki glazed salmon, grilled baby gem, roasted peanuts and coconut rice.
Drink pairing: *Martin Codax Albariño 16cl 10,50€*
Leyda Reserva 75cl 46€

RED COCONUT CURRY M,G 24€

Chicken or tofu in hot coconut curry. Served with rice.
Drink pairing: *Laroche Rosé De La Chevaliere 16cl 10,50€*
X-Berg Pinot Noir Rosé 75cl 49€

TIKKA MASALA 26€

Indian style seasoned chicken with masala sauce, yoghurt, rice, coriander and garlic bread.
Drink pairing: *Laroche Rosé De La Chevaliere 16cl 10,50€*
X-Berg Pinot Noir Rosé 75cl 49€

KOREAN STYLE RIBS M 26€

Korean style seasoned pork ribs, fresh Asian-slaw salad and lime mayonnaise.
Drink pairing: *Sans Air GSM 16cl 11,50€ / 75CL 45€*
Velvet Devil Merlot 75cl 48€

SAUTEED REINDEER L,G 26€

Local sauteed reindeer, mashed potatoes, pickled cucumber and lingonberries.
Drink pairing: *Cantina Di Negrar Valpolicella Ripasso DOC Classico Superiore 16cl 12,50€*
Acqua in Fiamme Ripasso Superiore (by Lauri Tähkä) 75cl 61€

REINDEER TENDERLOIN L,G 38€

Finnish reindeer tenderloin, mashed potatoes, grilled carrot, crispy onion, rosemary-red wine sauce and lingonberries.
Drink pairing: *Ruffino Chianti Organic 16cl 11,50€ Superiore 16cl 12,50€*
Monte Bernardi Chianti Classico Riserva 75cl 69€

PEPPER STEAK VL,G 38€

Finnish beef tenderloin, pepper sauce and parmesan fries.
Drink pairing: *Cantina Di Negrar Valpolicella Ripasso DOC Classico Superiore 16cl 12,50€*
Velvet Devil Merlot 75cl 48€

SWEETS

BRULEE L,G 10€

Crème brûlée with berries.
Drink pairing: *Nederburg The Winemaster's Noble Late Harvest 8cl 9,50€*

CHOCOLATE CAKE L,G 10€

Chocolate cake, berries, salted peanuts and vanilla ice cream.
Drink pairing: *Graham's 10 YO Old Tawny Port 8cl 10,50€*

CLOUDBERRY AND CRISPY LAPLAND CHEESE VL,G 10€

Crispy Lapland cheese, cloudberry, mascarpone mousse and salted caramel sauce.
Drink pairing: *Graham's 10 YO Old Tawny Port 8cl 10,50€*

ICE CREAM G 4€

Vanilla L Strawberry L Mint Chocolate M