



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

FOOD TRIP AROUND THE WORLD

HALLOUM FRIES LF 10€

Lime mayonnaise, pomegranate and mint.

SALMON & AVOKADO LF,G 12€

Sugar salted salmon, avocado, ponzu soy sauce, red onion and sesame cream.

Drink pairing: Ruffino Prosecco 12cl 9€

Martin Codax Albariño 16cl 11€

CARAMEL PORK DF,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 12€

BUTTER SHRIMPS LF 12€

Garlic butter fried scampi's and bread.

Drink pairing: Martin Codax Albariño 16cl 11€

Ruffino Prosecco 12cl 9€

SKAGEN 13€

Toast, shrimp mousse, red onion, salad and balsamic vinegar.

Drink pairing: Kungfu Girl 16cl 12€

CHEESEBURGER LF 21€

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 8,90€

Brooklyn Lager 0,4l 8,90€

Burgers served medium

ULTIMATE VEGGIE BURGER L 20€

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 12€

Kronenbourg Blanc 0,5l 8,90€

CAULIFLOWER DF,G,VE 23€

Crunchy cauliflower, crispy onion, pomegranate, pine nuts, satay sauce, grilled baby gem, salad and coconut rice (contains nuts).

Drink pairing: Kung Fu Girl 16cl 12€ / Ruffino IGT 75cl 45€

Matua Pinot Noir 75cl 49€

TERIYAKI SALMON DF,G 28€

Teriyaki glazed salmon, grilled baby gem, roasted peanuts and coconut rice.

Drink pairing: Martin Codax Albariño 16cl 11€ / 75cl 48€

Matua Pinot Noir 75cl 49€

RED COCONUT CURRY DF,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 LF 26€

Indian style seasoned chicken with masala sauce, yoghurt, rice, coriander and garlic bread (contains nuts).

Drink pairing: Laroche Rosé De La Chevaliere 16cl 10,50€ / 75cl 45€

X-Berg Pinot Noir Rosé 75cl 49€

KOREAN STYLE RIBS DF 26€

Korean style seasoned pork ribs, fresh Asian-slaw salad and lime mayonnaise.

+ Crispy fries 4€

Drink pairing: Terrazas Malbec 16cl 12,50€ / 75cl 61€

SAUTEED REINDEER LF,G 27€

Local sauteed reindeer, mashed potatoes, pickled cucumber and lingonberries.

Drink pairing: Cantina Di Negrar Valpolicella Ripasso DOC Classico Superiore 16cl 12,50€

Wynns Coonawarra Estate Shiraz 75cl 49€

REINDEER TENDERLOIN LF,G 39€

Finnish reindeer tenderloin, mashed potatoes, grilled carrot, crispy onion, rosemary-red wine sauce and lingonberries.

Drink pairing: Ruffino Chianti Organic 16cl 12€

Monte Bernardi Chianti Classico Riserva 75cl 72€

PEPPER STEAK LF,G 39€

Finnish beef tenderloin, pepper sauce and parmesan fries.

Drink pairing: Cantina Di Negrar Valpolicella Ripasso DOC Classico Superiore 16cl 12,50€

Leo martin Mensia 75cl 68€

FIVE COURSE "GLAMPING" MENU

59€

Served only for the whole table.

WINE PACKAGE
+49€



SUPER BOWL



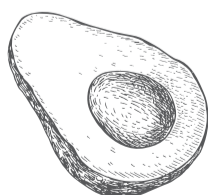
Roasted vegetables, cucumber, avocado, pine nuts, cashew nuts, soy marinated egg, edamame beans, sesame seeds, lettuce and ponzu-rice.

AVOCADO DF,G, (VE) 18€

CRISPY CHICKEN LF 19€

SUGAR SALTED SALMON DF, G 19€

COULD I HAVE SOME MORE?



Lime mayonnaise 2€

Miso mayonnaise VE 2€

Mayonnaise 2€

Aioli 2€

Parmesan 2€

Cheddar 2€

Fries 5€

Avokado 3€

SWEETS

BRULEE L,G 10€

Crème brûlée with berries.

Drink pairing: Nederburg The Winemaster's Noble Late Harvest 8cl 8,50€

CHOCOLATE CAKE L,G 10€

Chocolate cake, vanilla ice cream and salted peanuts.

Drink pairing: Graham's 10 YO Old Tawny Port 8cl 10,50€

CLOUDBERRY AND CRISPY LAPLAND

CHEESE LF,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 5€

Vanilla LF, G Strawberry LF, G Mint Chocklate DF, G, VE