



# Today

**Lunch of the day (L) 23,00 €**

*Includes appetizers, soup of the day, lunch of the day, bread baked on the spot and coffee.*

**Soup of the day (L) 19,50 €**

*Includes appetizers, soup of the day, bread baked on the spot and coffee.*

**Appetizers (L) 15,50 €**

*Includes appetizers and bread baked on the spot.*

**Ask the staff about the gluten-free status of the lunch of the day.**

**Our lunches are lactose-free.**

(L) = lactose-free

(G) = gluten-free



**1. Fried vendace & mashed potatoes (L) 26,00 €**

*Our vendace comes from the local fisherman, Antti Laine.*

*Wine recommendation: Schmitt Söhne (Riesling)*

**2. Smoked local rainbow trout (L), (G) 31,00 €**

*Our salmon comes from Puumala. The fish is smoked here on the spot. Served with baked potatoes and tartar sauce. Wine*

*recommendation: Schmitt Söhne (Riesling)*

**3. "Certainly not fish" (L), (G) 31,00 €**

*Organic beef cut with smoked cream cheese stuffing & season's vegetables. The beef comes from a local organic farm run by the Kotro family.*

*Condado de oriza roble (Tempranillo) goes well with beef.*

**4. Fried pike perch (L), (G) 29,00 €**

*Fried (Finnish) pike perch, pickled cauliflower, potato and cauliflower puree, lingonberry oil & fish cream. White fish pairs with Castillo de Molina reserva (Sauvignon blanc)*

**5. Falafel with beetroot pyr  (Ve), (M), (G) 25,00 €**

*Falafel steaks, cabbage vegetable roll, herb oil, lingonberry puree, herb mayonnaise & boiled Finnish potatoes.*

*Wine recommendation: Molina (Sauvignon blanc)*

**6. Chanterelle risotto (L), (G) 25,00 €**

*Chanterelles picked from here, house-made lingonberry oil and parmesan cheese. A full-bodied, earthy risotto invites Condado de oriza roble (Tempranillo) to accompany it.*

*The dish is also available dairy-free & vegan.*

**All dishes on the   la carte menu include appetizers, bread made on the spot and coffee/tea.**

**(L) = Lactose-free | (M) = Dairy-free | (G) = Gluten-free | (Ve) = Vegan**



# Desserts

- 1. Blueberry rye pie** **8,50 €**  
*Served with vanilla ice-cream and whipped cream*  
**LOCAL DELICACY**  
*The dish is also available lactose-free or gluten-free upon request.*
  
- 2. Chanterelle ice-cream (L)** **9,50 €**  
*Made in Niinipuu, chanterelles are picked from local forests. Comes with parmesan biscuit crumble & salted chanterelle caramel sauce.*  
**HOUSE SPECIALITY**  
*The dish is also available gluten-free upon request.*  
*Wine recommendation: **Inbianco (Sangiovese)***
  
- 3. Scoop of ice-cream (L)** **4,50 € / scoop**  
*Vanilla, chocolate, strawberry or salty-liquorice chocolate. Served with chocolate or caramel sauce and whipped cream. suklaa, mansikka tai salmiakki-  
valkosuklaa. All of our ice-creams are lactose free. Our  
whipped cream is not lactose free.*



	<b>16 cl</b>	<b>bottle</b>
<b>White wines</b>		
<b>1. Castillo de Molina Reserva</b>	9,50	40,00 (75cl)
<i>Sauvignon Blanc</i>		
Dry, adicic, citusy. Good with white fish or as a social drink.		
<i>Chile, Valle del Elqui</i>		
VEGAN		
13,0 %		
<b>2. Schmitt söhne</b>	9,50	40,00 (75cl)
<i>Riesling</i>		
Semi-dry & acidic. A hint of ripe apple and citrus. Goes particularly well with white vendace to balance the fat and salt.		
<i>Germany, Mosel</i>		
11,0 %		
<b>3. Inbianco</b>	9,50	40,00 (75cl)
<i>Sangiovese</i>		
White sangiovese from Tuscany. This semi-dry white wine is rich, mineral and fresh.		
<i>Italy, Tuscany</i>		
12,0 %		



**16 cl      bottle 75cl**

## Red wines

**4. Castillo de Molina reserva**                      9,50      40,00

*Cabernet Sauvignon*

Chilean medium-bodied red wine. Blackcurrant, lightly chocolately.

*Chile, El Valle Central*

*VEGAN*

14,0 %

**5. Condado de oriza roble**                      9,50      40,00

*Tempranillo*

Lighty oaked Tempranillo is a guaranteed choice with beef or chanterelles. Full-bodied, flavourful. Rough tannins, fruity and acidic.

*Spain, Ribera del Duero*

13,5 %



## Sparkling wines (only by the bottle)

### **6. Gancia prosecco**

**12,00 (20cl)**

*Glera*

Very dry. Medium acidic & ripe fruity. For light meals, moments and conversations.

*Italy, Veneto*

11,5 %

### **7. Alberto nani Prosecco Frizzante**

**40,00 (75cl)**

*Glera*

**NOTE: Frizzante is a light-acid prosecco, a drink between white wine and sparkling wine.**

Pearly, soft and light. Excellent with berries and desserts.

*Italy, Veneto*

*ORGANIC*

10,5 %



# Drinks

## Soft drinks

Coca cola / coca cola zero  
Fanta orange  
Sprite  
Mineral water  
Apple-lime vitamin water

<b>4,00 € / 0,5 l</b>
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## Beers

Large Sandels 4,7 %	0,50 l	8,50
Small Sandels 4,7 %	0,33 l	7,00
König weissbier 5,5 %	0,50 l	8,50
Kozel dark 3,8 %	0,50 l	8,50
Erdinger alcohol-free 0,0 %	0,33 l	5,00

## Long drinks

Original Gin Long Drink 5,5 %	0,33 l	7,50
Original Gin Pineapple 5,5 %	0,33 l	7,50
Original Gin & lemonade 5,5 %	0,33 l	7,50

## Seltzer

Lemon-lime 4,5 %	0,33 l	7,50
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## Cider

Louis raison crisp 5,5 %	0,33 l	7,50
<i>Semi-dry french apple cider</i>		



## **Drinks**

**Rhurbarb drink** Glass 12,00  
*Rhurbarb syrup (made here) 4cl,  
Beefeater Pink Gin 2cl, lime juice 2cl,  
Fentiman's Tonic & ice*

**Gin tonic** Glass 10,00

## **Whiskeys**

Whyte & Mackay blended 40 % 4 cl 8,00

Laphroaig single malt 10 yo 40% 4 cl 10,00

## **Cognac**

Apteekkarin VSOP 40 % 4 cl 10,00

## **Ollinmäki liqueur**

Kuningatarlikööri 17,5 % 4 cl 7,00

## **Spirits**

Marskin ryyppy 40 % 4 cl 8,00





# Ice-cream portions

- 1. Summertime** **8,20 €**  
*Vanilla ice-cream (1 scoop)*  
*Chocolate ice-cream (1 scoop)*  
*Strawberry ice-cream (1 scoop)*  
*Chocolate sauce & whipped cream*
- 2. Ladybird** **8,20 €**  
*Vanilla ice-cream (3 scoops)*  
*Strawberry jam*  
*Whipped cream*
- 3. Butterfly** **8,20 €**  
*Strawberry ice-cream (3 scoops)*  
*Caramel sauce*  
*Whipped cream*
- 4. THE ISLAND MONSTER** **7,20 €**  
*Liquorice-white chocolate ice-cream ( 1 scoop)*  
*Vanilla ice-cream (1 scoop)*  
*Liquorice sauce*  
*Whipped cream*
- 5. Single scoops** **4,00 €/scoop**  
*Liquorice-white chocolate, vanilla,  
strawberry or chocolate*
- 6. Non-dairy raspberry ice-cream**  
**4,50 € / scoop**

*Changes +1,00 €.*



# Opening hours

**Tue – Sat 11-18 (kitchen 11-17)**

**Sunday buffet 12-15**

(please arrive before 14.30)

Please note that we do not serve á la carte on Sundays, only buffet.

**Mondays closed**