

Menu

Starters

Snails

Blue cheese gratinated snails sizzling in aromatic garlic butter sauce.
Served with toasted artisan bread.

11,00 €

*White wine Donatushof Saar Riesling, Germany
16cl 8.20 EUR, bottle 38 €*

Lappish tapas, Lapas®

Delicacies from Lapland meet the beachy flavours of Ostrobothnia: Birkala's dry-cured salmon, Jukkola's bread cheese with sea buckthorn jam, smoked whitefish, crispbread with reindeer mousse, mushrooms, and smoked vendace.

24,00 €/ dish for two

Sparkling wine Brandè, Italy bottle 30 €

Black salsify soup

Creamy black salsify soup with crispy root vegetables and house-made herb oil. Served with toasted artisan bread

8,00 € / 14,00 €

The Guardian Shiraz, South Africa 16cl 7.80 EUR, bottle 36 €

Chicken salad

Grilled chicken fillet on a fresh salad bed, blue cheese, peach, roasted pine nuts and balsamic syrup.

10,00 € / 16,00 €

The Guardian Sauvignon Blanc 16cl 7.80 €, bottle 36 €

We prepare our dishes from Finnish meat.

We also use locally grown potatoes as well as other locally produced ingredients whenever possible.

Do not hesitate to ask our staff if you have any questions regarding dietary restrictions!

Main courses

Chèvre chicken

Grilled chicken breast and goat cheese, red wine sauce, Devil's jam, sweet potato fries and seasonal vegetables.
Classic dish!

20,00 €

The Guardian Shiraz, South Africa 16cl 7.80 €, bottle 36 €

Grilled steak

A succulent and tender 180g grilled beef sirloin steak. House-made spiced butter, rich sauce flavoured with local Jukkolan Mustajussi pepper cheese, and local potatoes from Vehviläinen.

27,00 €

Periquita Reserva, Portugal 16cl 8.60 €, bottle 42 €

Bistro's pork

Slow cooked, tender pork neck in red wine sauce, seasonal vegetables, grilled mushrooms and wedge potatoes from Vehviläinen.

22,00 €

The Guardian Shiraz, South Africa 16cl 7.80 €, bottle 36 €

Vegetable pot

Vegetables and BBQ pulled oats. Served with sweet potato fries and herb mayonnaise.

Also available as a vegan dish.

19,00 €

Kuohuviini Brandè, Italy bottle 30 €

Fisherman's dish

Grilled whitefish. Served with baked potato, fresh salad and vegetables.

25,00 €

The Guardian Sauvignon Blanc 16cl 7.80 €, bottle 36 €

Menu

Burgers

Big Burger

Classic house burger. A 160g Angus beef steak between a big Kentucky burger bun, bacon, salad, tomato, fresh red onion, pickle, alder smoked cheese and jalapeño aioli. Served with country-style french fries.

19,00 €

Chicken Burger

A grilled chicken fillet between a big Kentucky burger bun, salad, tomato, fresh red onion, pineapple, Aura® blue cheese and mayonnaise. Served with country-style french fries.

17,00 €

Veggie Burger

Vegan treat! BBQ pulled oats, tomato, red onion and rocket. Served with coleslaw and sweet potato fries. The dish is suitable for vegans.

15,00 €

Dips

Devil's jam
Jalapeño aioli
Classic mayonnaise
Paprika mayonnaise

2,00 €/ pcs

Alternative potato option 2,00 €

Burgers available also gluteinfree!

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Snacks

Club sandwich

A crispy toast with Finnish chicken fillet, bacon, fresh salad, tomato, alder smoked cheese and mayonnaise. Served with country-style french fries and paprika mayonnaise.

14,50 €

Chicken basket

Grilled chicken fillets and crispy french fries.

8,50 €

Sausage basket

Sausages and french fries.

8,50 €

French fries

Crispy french fries and ketchup.

5,50 €

Nacho snack

Nachos with tomato salsa and cheddar sauce.

4,50 €

Desserts

Ice cream

Two different kinds of ice cream, sauce, whipped cream and seasonal toppings.

6,50 €

Santa's Cheesecake

Rich and delicious cheesecake prepared with Santa's secret recipe.

9,50 €

Berry parfait

House-made berry parfait with roasted white chocolate and seasonal berries.

9,50 €