

# 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 €**