

The Head Chef Recommends

Would You Like to Start with a Glass of Sparkling?

Prosecco Le Contesse DOC Organic
8.00 / 12 CL

STEAK MENU

L, (G)

Starter

King Prawn Skillet

Main Course

Pepper Steak

Dessert

Chocolate Cake

65.00

Recommended wines for the menu:
Nanit Orange Wine Organic 12 CL
Norton Barrel Selected Malbec 12 CL
16.50

CHICKEN MENU

L, G

Starter

House Garden Salad

Main Course

Chicken Black & White

Dessert

House Gelato

50.00

Recommended wines for the menu:
B.io Catarratto-Chardonnay Organic 12 CL
B.io Primitivo Organic 12 CL
14.40

FISH MENU

L, (G)

Starter

Roasted Harvest Soup

Main Course

Whitefish

Dessert

Seasonal Misu

45.00

Recommended wines for the menu:
Oscar Haussman Dry Riesling 12 CL
Martin Codax Marieta Albarino 12 CL
15.10

VEGAN MENU

M, V



Starter

Roasted Harvest Soup

Main Course

Wild Mushroom Barlotto

Dessert

Seasonal Misu

35.00

Recommended wines for the menu:
Oscar Haussman Dry Riesling 12 CL
That's Neiss Bubbly Pink Riesling 12 CL
13.10

A Perfect Pairing for Dessert to complete your flavour experience:

Torres Floralis Moscatel Oro
4.80 / 4 CL
9.60 / 8 CL

L = Lactose-Free M = Dairy-Free V = Vegan G = Gluten-Free (G) = Available as Gluten-Free

For more detailed allergen information, please ask our staff.
We use only Finnish beef and poultry.

