

STARTERS

- Roast Veal** 15€
Caper, herb oil, fennel seeds,
mayo with tuna, pecorino cheese (g, l)
- Charred white fish** 15€
Pickled cucumber, rainbow trout roe,
red onion, dill, lemon sour cream (g, l)
- Escargots** 14€
Pecorino cheese, garlic butter,
toasted bread (l, on request g)
- Borsch soup** 12€
Beetroot, creme fraiche
(g, l, on request ve)

MAINS

- Meat of the season** 32€
(g, l)
- Fish of the day** 29€
(g, l)
- Risotto** 22€
(g, l, on request ve)

CLASSIC

- Fish 'n' chips** 24 €
Beer breaded cod, tartar sauce,
pea pyre, lemon, french fries (l)
- Vendace** 24€
Butter fried Finnish vendace, dill,
pickled cucumber, aioli, lemon,
mashed potatoes (l)
- Veal liver** 24€
Fried veal liver, bacon, red onion,
bacon, lingonberries, red wine sauce,
mashed potatoes , (l, by request g)
- Wiener schnitzel** 28€
Breaded veal sirloin lemon,
anjovis, capers, mashed potatoes (l)

BURGERS

19€

Are served with fries

- House Burger** (ll)
Minced beef patty, monterey jack cheese,
crispy onion, fermented red cabbage,
smoky apple jam, house mayonnaise
- Chicken Burger** (ll)
Deep fried crispy chicken, marinated red
onion, blue cheese, jalapeno syrup, rucola,
house mayonnaise
- Veggie Burger** (ll, on request ve)
Beyond Meat-patty, marinated red onion,
blue cheese, jalapeno syrup, rucola, house
mayonnaise

EXTRA +2 €

- Mayonnaise dip
Gluten free/ vegan bun

DESSERTS

- Tiramisu** 12 €
Almond cake tiramisu, mocca syrup,
roasted white chocolate (g, l)
- Chocolate Fondant** 11 €
Hot chocolate cake, vanilla ice cream,
raspberry sauce (ll)
- Oven ice cream** (g, ve) 11€
Marengue, ice cream, berries
- Cheese selection** 13€
A selection of craft cheeses,
house jam, seed crackers

KIDS MENU

- Fish & chips** 12€
Beer breaded cod, tartar sauce,
pea pyre, lemon, french fries
- Cheese burger** 12€
Minced beef patty, cheddar cheese,
ketchup, french fries
- Meat balls** 12€
Traditional meatballs, mashed potatoes