

STARTERS

Beef Tartare (g, l)	15€
Egg yolk , capers, pickled mustard seeds, root vegetable crisps, Viinitarhuri- cheese	
Crudo (g, l)	15€
Whitefish, roe, ponzu vinegrette, chili, kumquat, jalapeño mayonnaise	
Asparagus (g, l)	15€
Roasted asparagus, crispy potato, lightly smoky hollandaise sauce	
Gem Salad (g, ve)	14€
Basil, balsamico, olive oil	

MAINS

Cáfe de Paris Beef Tenderloin (g, l)	37€
Red wine sauce, roasted herb potatos, carrot, broccolini	
Whitefish (g, l)	30€
Fennel Beurre Blanc sauce, roasted herb potatoes, carrots, broccolini	
Roasted Butternut Squash (g, ve)	25€
Beluga lentils, broccolini, tomato, red onion, chinese cabbage, nuts	
Risotto (g, l)	25€
Asparagus, kale, pecorino, root vegetable crisps	

CLASSICS

Wiener Snitchel (l)	35€
Potato purée, capers, anchovies, lemon	
Beef Liver (l, on request g)	25€
Potato purée, red wine sauce, bacon caramelized onion, lingonberries	
Fried Vendace (l, on request g)	25€
Potato purée, pickled cucumber, lemon	

BURGERS

Served with french fries

House Burger (l)	22€
Beef patty, Monterey Jack-cheese, mustard mayonnaise, caramelized onion, tomato, lettuce	
Veggie Burger (l)	22€
Beyond Meat patty, Monterey Jack-cheese, mustard mayonnaise, caramelized onion, tomato, lettuce	
Gluten-free vegan bun +2€	
Mayonnaise dip +2€	

SALAD

House Salad (g, l)	20€
Herb marinated mozzarella, olives, roasted cherry tomatoes, radish, pickled red onion, cucumber, herb oil	

DESSERTS

Chocolate Cake (g, l)	13€
Berry coulis, vanilla ice cream	
Passion Fruit Posset (g, l)	13€
Marinated berries, passion fruit	
Basilica Sorbet (g, l, on request ve)	13€
Brown butter crumble, miso caramel, marinated berries	
Selection of Cheeses	15€
Seed crackers, jam	
Sorbet (g, ve)	7€

MILJÖÖ
Bistro & Bar

*The Finnish Food Authority recommends minced meat to be served fully cooked.
More information about allergens from the staff.*