

STARTERS

Beef tartare (L)	16 €
Egg yolk cream, mustard seeds, marinated red onion, truffle mayonnaise, Viinitarhurin cheese, capers (contains Worcestershire sauce)	
Skagen (L, G on request)	16 €
Dark bread, crayfish, egg, pickled onion, roe	
Cured salmon (G, L)	15 €
Dill butter potatoes, roe, gribiche sauce, fennel & radish salad, horseradish, wild garlic oil	
Mushroom soup (G, L, Ve on request)	15 €
Potato & mushroom bake, mushroom sour cream, herb oil	
House bread & whipped butter (L)	5 €

MAIN COURSES

Fried venison (G, L)	39 €
Venison, truffle potato purée, pea purée, glazed carrots, blackcurrant sauce, redcurrants	
Flank steak & beef cheek (G, L)	35 €
Fried flank steak, slow-braised beef cheek, caramelized carrots, parsnip purée, jus, pickled red onion	
Veal Wiener schnitzel (L)	35 €
Mashed potatoes, capers, anchovies, lemon	
Beef liver (L, G on request)	26 €
Potato purée, red wine sauce, marinated red onion, bacon, lingonberries	
Fried whitefish (G, L)	32 €
Parsnip purée, fennel butter sauce, fennel & radish salad, pak choi	
Fried vendace (L)	25 €
Potato purée, pickled cucumber, truffle aioli, lemon	

Cauliflower (G, Ve on request)	27 €
Marinated roasted cauliflower, butter bean purée, porcini & potato bake, pickled carrot, red onion, mushroom broth, truffle mayonnaise, horseradish	
Wild mushroom risotto (G, L)	25 €
Sautéed wild mushrooms, Pecorino, pickled chanterelles	
Smoked feta flambée (L)	24 €
Ajvar, cheese, smoked feta, marinated zucchini, balsamic mushrooms, roasted onion, herb oil	
House burger (L)	22 €
Beef patty, Jukola cheddar, crispy onion, fermented red cabbage, chili-apple relish, mayonnaise. Served with fries	

Smash burger (L)	22 €
Two smash beef patties, Jukola cheddar, shallots, pickled jalapeños & red chili, crispy potato, truffle mayonnaise. Served with fries	
Mayonnaise dip +2 €	
Gluten-free burger bun +2 €	

DESSERTS

Cheese selection (G)	15 €
Seed crispbread, jam	
Chocolate cake (G, L)	13 €
Vanilla ice cream, raspberry gel	
Browned butter cake (L)	13 €
Blackcurrant ice cream, fruits	
Rosemary crème brûlée (G, L)	11 €
Sorbet (G, Ve)	8 €

L lactose-free, G gluten-free, Ve vegan