



BLINI

FISH 27 EUR

Rainbow Trout Roe, Brussels Sprouts Leaves, Crispy Onions, Maple Syrup and Horseradish Sour Cream (L, G)

REINDEER 25 EUR

Cold-Smoked Reindeer Mousse, Miso, Chestnut and Lipstikka (L, G)

VEGETARIAN 21 EUR

Forest Mushroom Sour Cream, Cep Toffee, Dried Lingonberries and Parsley (L, G)

One Blini Includes a Main Side Dish, Winter Salad and Side Dishes

WINTER SALAD

Beetroot-Plum Salad Seasoned With Blueberry Miso, Radish and Dill (V, G)

SIDE DISHES

Browned Butter (L, G)
Chicken Egg "crump" (M, G)
Red Onion (V, G)
Myrttisen Pickle (V, G)
Rosemary Honey (M, G)

DRINKS

BUBBLING / 12cl

Charles Heidsieck Réserve Brut 22 EUR

WHITE WINE / 16cl

Riesling Trocken Dreissigacker Organic 17 EUR
Chablis, William Fevré 22 EUR

RED WINE / 16cl

Briccotondo Barbera Organic 17 EUR
Vinsobres les Cornuds, Famille Perrin 22 EUR

BEERS

Lapin Kulta Pure 40cl 10.5 EUR
Vallilan IPA 33cl 12 EUR
Lahden Erikois Wheat 40cl 11,5 EUR

MAGNUM

Dry Riesling, Dr. Loosen
White 1500ml
115 EUR

Let us know if you have allergies!
Changes in the menu are possible..