

★ STEAKHOUSE ★

Ludwig



MENU



Our Head Chef, *Jari Remesaho*, will take You on a joyful gastronomical ride with his menu created with professionalism and passion.

G = Gluten free, L = Lactose free, LL = Low-lactose

STARTERS

TARTARE OF COLD SMOKED BALTIC HERRING L,G	13,50 €
• rocket salad L,G • small blini L,G • pickled red onion L,G	
SEAFOOD PLATTER L,G	14,50 €
• tartare of cold smoked Baltic herring , toast with white fish roe, cured salmon, arctic char pastrami and pan fried scallops L,G • salad L,G	
TOAST SKAGEN WITH CRAYFISH TAILS L,G	16,00 €
• white fish roe and cured salmon L,G	
BEEF TARTARE OF BLACK ANGUS TENDERLOIN (AUS) L,G	15,50 €
• truffle mayonnaise L,G • egg yolk L,G • capers L,G • parmesan-thyme crisp L,G	
CROSTINI WITH PARMA HAM AND GOAT CHEESE LL	13,50 €
• rocket salad L,G • sun dried tomatoes L,G	
GARLIC ESCARGOTS WITH GORGONZOLA G	13,50 €
• baguette L	
FUNNEL CHANTERELLE AND CHEESE SOUP L,G	11,50 €
CREAMY SHRIMP AND GARLIC SOUP L,G	11,50 €
SALMON SOUP L,G	
small	7,50 €
large	9,50 €



FROM THE GRILL

BLACK ANGUS ANGUS TENDERLOIN STEAK (AUS)

160g 30,00 €

200g 36,00 €

BLACK ANGUS ENTRECÔTE (AUS) 250 g

33,00 €

ELK SIRLOIN STEAK (EST/FIN) 180 g

37,00 €

DOMESTIC BEEF TENDERLOIN STEAK (FIN) 180 g

32,00 €

GLAZED EXTRA TENDER PORK SHANK (FIN) 300 g

20,00 €

RACK OF LAMB (NZL) 300 g

36,00 €

REINDEER SIRLOIN STEAK (FIN) 200 g

41,00 €

TRÄSKKULLA EKOBEEF (Local produce)

BEEF TENDERLOIN STEAK (FIN) 160 g

34,00 €

THE LUDWIG MEAT EXPERIENCE ~1,5 Kg meat

199,00 €

Black Angus tenderloin steak, Black Angus entrecôte, elk sirloin steak, rack of lamb, reindeer sirloin steak and glazed extra tender pork shank.

Your choice of potatoes and two sauces, as well as green salad, are included in the price.

SAUCES L,G**3,00 €**

Bearnaise sauce

Red wine sauce

Black pepper sauce

Oyster mushroom sauce

Green pepper and cognac sauce

Tzatziki

BUTTERS L,G**2,00 €**

Seasoned butter

Garlic butter

POTATOES**3,00 €**

Rustic fries L,G

Criss cross potatoes L

Potato wedges with rosemary L,G

Pan fried potatoes L,G

Baked potato L,G

Sweet potato fries L,G

Creamy garlic potatoes L,G

SIDE ORDERS L,G**4,00 €**

Green salad

Tomato and onion salad

Gratinated vegetables

Honey baked root vegetables

Stir fried mushrooms and onions

Roasted garlic

Creamy sauerkraut with bacon



MAIN DISHES

HOUSE STYLE GRATINATED PIKE PERCH WALEWSKA L,G	28,00 €
• pommes duchesse L,G • green salad L,G	
PAN FRIED ARCTIC CHAR L	26,00 €
• potato croquettes L • spinach and white wine sauce L,G	
SALMON AND CHILI PASTA L	23,00 €
• parmesan flakes	
BEEF STEW À LA LUDWIG Träskkulla Ekobeef (FIN) L,G	23,00 €
• potato purée L,G • Russian pickled cucumber L,G • creamy sauerkraut with bacon L,G	
PULLED BEEF Träskkulla Ekobeef (FIN) L,G	26,00 €
• potato purée L,G • honey baked root vegetables L,G • creamy sauerkraut with bacon L,G	
STEAKHOUSE GRILLMIX L,G	33,00 €
• extra tender pork shank (FIN), lamb sirloin (NZL), beef tenderloin (AUS), chorizo (FIN) L,G • tzatziki L,G • creamy sauerkraut with bacon L,G • pan fried potatoes and mushrooms L,G	



CLASSICS

OSKAR'S SANDWICH LL 20,00 €

- escalope of beef sirloin (FIN), choron sauce, shrimps and asparagus LL,G

HUNTER'S SANDWICH L 20,00 €

- escalope of beef sirloin (FIN), mushroom sauce L,G

WARM SALMON SANDWICH LL 22,00 €

- salmon breaded with Finn crisp L and hollandaise sauce with shrimp LL,G

All sandwiches are served with a green salad. Also available gluten free.

BURGERS

STEAKHOUSE BURGER Träskkulla Ekobeef (FIN) 22,00 €

- 200g ground beef steak, brie cheese, basil aioli, rocket salad, pickled red onion and Russian pickled cucumber G
- rustic fries and creamy sauerkraut with bacon L,G

CHEF'S BURGER Träskkulla Ekobeef (FIN) 23,00 €

- pulled beef, Koskenlaskija cheese, bearnaise sauce, jalapeño, salad and pickled red onion L,G,
- rustic fries and creamy sauerkraut with bacon L,G

Burgers are also available gluten free.

VEGETARIAN

VEGAN GRILLMIX 22,00 €

- grilled cold smoked tofu, pea and beetroot steak, vegan sausage, Härkis fava beans ragou L,G
- vegan tzatziki L,G
- pan fried potatoes and mushrooms L,G

VEGAN BURGER L 20,00 €

- Beyond Meat vegan steak, rocket salad, Violife cheddar cheese, fried oyster mushrooms, pickled red onions and BBQ-sauce
- vegan chilimayonnaise
- sweet potato fries

VEGAN VEGETABLE AND CHEESE STEAKS L,G 22,00 €

- vegan tzatziki L,G
- baked potato L,G

DESSERTS

CHOCOLATE TRUFFELS	3,50 €
ROOIBOS PANNACOTTA L,G • fresh berries • strawberry sauce L,G	9,50 €
LIQUORICE CRÈME BRÛLÉE L,G • limoncello sorbet	10,50 €
PHYLLO PASTRY WITH FRESH BERRIES L • lemoncurd • vanilla mascarpone cream	13,50 €
MINT CHOCOLATE TRUFFLE CHEESECAKE • raspberry sauce	12,50 €
FRIED BRIE CHEESE L,G • arctic cloudberry sorbet and vanilla ice cream	14,50 €
ICE CREAM TASTING • a selection of our homemade ice creams and sorbets • caramel sauce and chocolate sauce L,G (Might contain traces of lactose, gluten and nuts.)	12,50 €

