



## Starters

### **Beef Carpaccio (FIN) L,G**

Carpaccio made from Träskulla eco beef tenderloin, marinated rocket salad and parmesan

*14.50€*

### **Garlic escargots (FRA) L**

Garlic escargots gratinated with bacon and served with house bread

*13.50€*

### **Sweet potato and pumpkin soup L,G**

Sweet potato and pumpkin soup served with caramelized pumpkin seeds and ginger

*\*also available as vegan\**

***Small 10.50€ / Large 15.50€***

Add bacon 2€

## Main courses

Black Angus tenderloin (AUS) 160 g

31€

Domestic Beef tenderloin (FIN) 180 g

34€

Reindeer sirloin steak (FIN) 200 g

41€

Extra tender pork Flank (FIN) 250 g

22€

Charred Salmon (EU) 180 g

20€

## Side orders L,G á 3€

Potato terrine with bacon

Sweet potato and pumpkin puree

Rustic Fries

Sweet potato fries

## Greens and vegetables L,G á 4€

Green salad

Glazed vegetables

Haricots verts and spinach pan fried in butter

## Sauces and butter L,G á 3€

Madeira sauce

Green pepper sauce

Béarnaise sauce

Garlic butter with herbs



**Black Angus Burger (IRL) L,G**

Black Angus burger beef 198g, brioche bun from Fagerudds bakery, Koskenlaskija cheddar cheese, Smoky bell pepper mayonnaise, pickled cucumber, marinated red onion and salad.

\*also available as vegetarian\*

*22€*

**Pesto pasta L, (contains nuts)**

Pappardelle pasta with pesto, fresh rocket salad and parmesan

Black Angus tenderloin (AUS) *22€*

Grilled chicken (DEN) *19€*

Pulled oats (vegan) *19€*

**Extra tender beef steak (FIN) L,G**

Träskulla eco beef steak 180g, potato terrine with bacon, garlic and red wine sauce and glazed vegetables

*28€*

**Butter cooked white fish with creamed spinach (EU) L,G**

Butter cooked white fish 180g with creamed spinach and glazed vegetables

*28€*



## Desserts

### **House chocolate cake G**

Spiced chocolate cake with triple chocolate chip chocolate ice-cream  
and lime marinated berries

*12.50€*

### **Crème caramel L,G**

Crème caramel with chili caramel sauce and liquorish crumble

*10.50€*

### **The head chefs G&T L,G**

Gin and tonic sorbet made from kyrö Naupe gin served with cranberry  
and rosemary cookies

*8.50€*



## Stadshotellet classics

### **Oskar's Sandwich LL**

Escalope of beef sirloin (FIN), choron sauce, shrimps and asparagus

*20€*

### **Hunter's Sandwich L**

Escalope of beef sirloin (FIN), mushroom sauce

*20€*

### **Warm Salmon Sandwich LL**

Salmon breaded with Finn crisp, hollandaise sauce with shrimp

*22€*

Sandwiches are served with a green salad. Sandwiches available gluten free.