

## APERITIF

De Sousa Champagne Grand Cru	15€
Recaredo Corpinnat 2014	12.5€
Napue Gin Tonic	13€
House Negroni	14.5€
Nolla plum sour 0.2l	5.6€
Malmgård IPA 0.2l	5.2€
Malmgård Dinkel 0.2l	5€
Tornion Panimo Lager 0.2l	4.5€
Sparkling water 0.75l	3.5€

## FOUR COURSE MENU 49€

Chef's choice menu

Beverage pairing - 4 servings	39€
Non-alcoholic pairing - 4 servings	20€

## BITES

Croquetas	8.5€
Oyster mushroom nuggets, mayonnaise (v)	9.5€
Bone marrow and grilled sourdough bread	13€

## STARTERS

Pil pil, white beets and green currants (v)	12€
Smoked pike roe, salsify and apple	14€
Deer tartar, egg yolk and IPA waffles	15€/28€

## MAINS

Grilled mushrooms and sunchoke (v)	25€
Pike perch, sweet paprika beurre blanc	29€
Mangalitza pork, boudin noir and currant	28€

## DESSERTS

Rose quince caramel, yoghurt and celeriac	9€
Spent grain ice-cream, crumble, beer caramel	9€
Finnish cheese, jam and malt crackers	11€