

APERITIF

House Champagne	15€
Loxarel Vintage Cava	12.5€
Napue Gin Tonic	13€
House Negroni	14.5€
Port Tonic	12€
Mamu Brewing Blueberry Sour	4.6€
Mamu Brewing Tutti Frutti Gose	4.6€
Mamu Brewing Farmhouse	4€
Mamu Brewing Juniper Pale Ale	4.5€
Mamu Brewing Citra IPA	5.2€
Sparkling water	3.5€

FOUR COURSE MENU

Chef's choice menu	49€
Beverage pairing - 4 servings	36€
Non-alcoholic pairing - 4 servings	20€

BITES

Croquetas	9€
Mushroom nuggets, mayonnaise (v)	9.5€
Bone marrow and Ale waffles	13€

STARTERS

Pumpkin ravioli, root broth, sage (v)	12€
Whitefish, rose quince and kohlrabi	14€
Tartar, matured cheese, sourdough bread	15€/28€

MAINS

Roasted cabbage and wild mushrooms (v)	25€
Catch of the day, brussels sprouts and green tomatoes	29€
Saloniemi beef, parsnip and salsify	28€

DESSERTS

Milk ice cream, celeriac toffee and butter cookie	9€
Grape ice cream, brownie and marshmallow (v)	9.5€
Finnish cheese, jam and malt crackers	11€