

APERITIF

House Champagne	16€
Loxarel Vintage	12.5€
House Pet Nat	11.5€
Napue Gin Tonic	13€
House Negroni	14.5€

Mamu Brewing

Blueberry Sour (3.8%)	4.6€
Just a good Lager (4.5%)	4€
Juniper Pale Ale (4.2%)	4.5€
Raspberry Smoothie Sour (3.6%)	5.2€
Cocoa & Salmiakki Stout (5%)	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

Roasted salsify, crayfish hollandaise, roe	12€
Gnocchi, mushroom broth and quince (v)	14€
Tartar, matured cheese and sourdough bread	15€

MAINS

Celeriac schnitzel, parsnip and beans (v)	25€
Catch of the day, cabbages and apple butter sauce	29€
Roasted duck, beetroot and blackberry sauce	28€

DESSERTS

Burnt Basque Cheesecake and red wine poached berries	9€
Marshmallow ice cream, raspberry and vermouth caramel (v)	9.5€
Finnish cheese, jam and malt crackers	11€