

MENU

Menu de saison 59€

ASPARAGUS

Boiled white asparagus, crispy garlic bread, wild garlic oil and gribiche sauce

FILET DE LAVARET

Charred whitefish fillet with grilled asparagus, green onion, Savoy spinach, Lapland "puikula" potato purée and whitefish roe beurre blanc

OR

STEAK DE FILET DE BŒUF GRILLÉ

Grilled beef tenderloin served with fava beans, green onion, French fries and a cognac cream sauce

FROMAGE FRAIS

Cream cheese parfait with marinated rhubarb and rhubarb sorbet

LES ENTRÉES

Starters

SOUPE 15 €

Creamy salsify soup with tomato concassé, lobster and basil cream

SALADE 10€

**Fresh green salad with tomatoes and balsamic vinaigrette

+ Burrata cheese supplement €5*

ASPARGES 19€

Poached white asparagus with crispy garlic bread, wild garlic oil and gribiche saucy

TRUITE 16 €

Rainbow trout confit with marinated cucumber-pea salad, Dijon mustard cream, malt bread and rainbow trout roe

GAMBAS DE PARIS 16€

Grilled king prawns with green salad, garlic-goat cheese toast, aioli and Parmesan

PELLE JANZON 18 €

Seasoned beef tartare with butter-fried toast, vendace roe, red onion and egg yolk

Allergie

If you have any food allergies, please inform the staff before ordering

VINS

wine menu 49€

3- wines

12cl/16cl/8cl

*

Non alcohol menu 35€

3- wines

12cl/16cl/8cl



V
I
N M A D E S O L N A
vin rouge
vin blanc
vin Rosé
11,50€ | 55€

POISSONS & FRUITS DE MER

Fish and sea food

FILET DE LAVARET 33 €

Charred whitefish fillet with grilled asparagus, green onion, Savoy spinach, Lapland "puikula" potato purée and whitefish roe beurre blanc

MOULES MARINIÈRES 29 €

Mussels cooked in pastis and fennel cream, with jalapeño, French fries, sourdough bread, and aioli

VIANDES

Meats

POUSSIN | €29

Grilled spring chicken stuffed with truffle mousse, served with asparagus salad and cider sauce

STEAK DE FILET DE BŒUF GRILLÉ 42 €

Grilled beef tenderloin served with fava beans, green onion, French fries and a cognac cream sauce

BURGER DE BŒUF GRILLÉ À LA TRUFFE | €26

Bom Burger with a grilled beef patty, potato brioche, Cheddar cheese, tomato, caramelized onion, pickles, truffle mayonnaise and French fries

MENU

Menu végétarien 48€

SALADE

Fresh green salad with burrata, tomatoes and balsamic vinaigrette

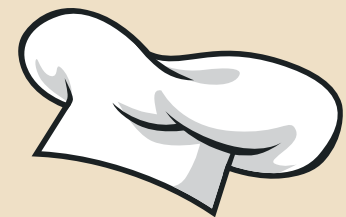
RISOTTO

Rich asparagus risotto finished with wild garlic and Parmesan

**

FROMAGE FRAIS

Cream cheese parfait with marinated rhubarb and rhubarb sorbet



MENU

Menu de dégustation 75€

Chef's 5-course tasting menu

wine menu 59€ / Non alcohol 45€

CLASSIQUES

Classics

RISOTTO 27 €

Rich asparagus risotto finished with wild garlic and Parmesan

GAMBAS DE PARIS 25 €

Grilled giant prawns, garlic-goat cheese bread, green salad, aioli and Parmesan

GARNITYR

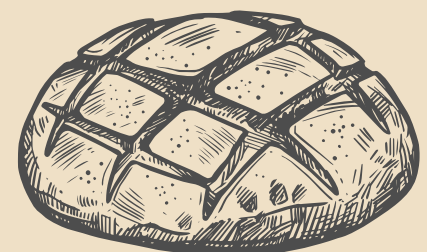
add or replace

FRITES 8 €

Crispy French fries seasoned with truffles and aioli

PAIN DE LA MAISON 4 €

Freshly baked sourdough bread, malt bread, and browned butter



Origin

Chicken - France
Beef- Finland

BULLES

Bubbler

12CL|BTL

Prosecco Millesimato, Dissegna, Veneto,
Italy · Glera, 1,5l
11,50€ | 110€

Crémant d'Alsace, Ehrhart, Alsace, France
13,50€ | 75€

NV Champagne Théophile Brut, Louis Roederer,
Reims, France
17€ | 95€
BTL

2016 Cava, Clos Alkio, Gratallops, Priorat, Spain ·
Xarel·lo 50%, Parellada 50% 95€

Brut Réserve, Jean Vesselle, Bouzy, Montagne de
Reims · Pinot Noir 80%, Chardonnay 20% 100€

Cuvée Friandise Demi-Sec Rosé, Jean Vesselle,
Bouzy, Montagne de Reims · Pinot Noir 110€

2012 Dream Vintage, André Clouet, Bouzy,
Montagne de Reims · Chardonnay 155€

2015 Cuvée Sir Winston Churchill, Pol Roger,
Épernay · Chardonnay 50%, Pinot Noir 50% 299€

BAR SNACKS

Small bites

FRITES

Crispy French fries seasoned with truffles
and aioli
10 €

OLIVES

Marinated green Chupadados olives
6 €

BOEUF TARTARE -TAILLE BAR

Seasoned beef tartare with capers, red onion,
crispy Jerusalem artichoke, horseradish, and
Parmesan
10 €

BOQUERONES

Marinated light sardines and olive oil
8 €

FIN DE REPAS

After dinner

COGNAC

Hennesy VSOP (40%) 18€

Soerlie XO 18€

CALVADOS

Dupont, Fine Calvados 18€

IRISH COFFEE 16€

Whisky, coffee, cream

ESPRESSO MARTINI 16€

Vodka, Kahlua, espresso

AMARETTO SOUR 16€

Amaretto, egg white, lemon, sugar, orange

VIN BLANC

Whites

12CL|BTL

La cuvée de la maison
11,50€ | 55€

2024 Roero Arneis, Antica Cascina dei Conti di Roero
Piedmont, Italy
15€ | 80€

2023 Riesling trocken, Weingut Lebenshilfe, Pfalz,
Germany, Riesling
14€ | 100€ (1,0 l btl)

VIN ROSE

12CL|BTL

La cuvée de la maison
11,50€ | 55€

CORAVIN SELECTION

Exclusive wines by the glass -ask for the menu-



LES DESSERTS

Desserts

CHOCOLAT 14 €

Caramel- chocolate mousse with blood orange
and vanilla flavoured milk ice cream

FROMAGE FRAIS 14 €

Frozen fresh cheese parfait, marinated rhubarb
and rhubarb sorbet

CRÈME BRÛLÉE 14 €

Vanilla crème brûlée, strawberry salad and
strawberry sorbet

CHARIOT Á FROMAGE 16€

A selection of the best French cheeses and jam
from the cheese trolley

CAFE AFFOGATO 9€

Hot espresso and vanilla ice cream

SORBET 9€

Bistro O mat's sorbet of the day

PETIT FOURS 9€

Selection of handmade pralines



VIN ROUGE

Reds

12CL|BTL

La cuvée de la maison
11,50€ | 55€

2020 Château Haute Vallée, J-C. Fabris, Bordeaux
Supérieur, France · Merlot 75%, Cabernet Sauvignon
25%
14€ | 78€

2020 Château Haute Vallée, J-C. Fabris, Bordeaux
Supérieur, France · Merlot 75%, Cabernet Sauvignon
14€ | 78€

2021 Valpolicella Ripasso Superiore, San Cassiano,
Veneto, Italy ·
Corvina & Corvinone, Rondinella, Molinara
16€ | 86€

NON ALCOHOLIC

Non alcoholic

Nectar De Carsin sparkling, Château Carsin,
France · Semillon 0,0%
9,5€ | 50€

Kolonne / Null, Kolonne Null, Spain
· Tempranillo, Syrah, 0,44%
13€ | 65€

Sans, Georg Breuer
Germany · Riesling, < 0,5%
13€ | 65€

DESSERT VIN

Wines with desserts

2022 Collina D'Oro, Roccafiore, Umbria, Italy ·
Moscato, 0,375l
13€ | 8cl

2020 Recioto della Valpolicella Classico, Le
Calendre, Veneto, Italy · Corvina, Corvinone,
Rondinella
15€ | 8cl

Macvin du Jura, Domaine Ovenoy, Jura, France ·
Savagnin
16€ | 8 cl

2023 Bernkasteler Lay Auslese, Dr. H. Thanisch
Muller-Burggraef · Mosel, Germany, Riesling
16€ | 8cl

FINNISH SPECIALITES

Shots

Helsinki Akvavit 10€

Kouvolan Lakritsi 9€

Kyrö Dairy 10€

Koskenkorva 9€

Koskenkorva Minttu 9€

Kyrö Vodka 15€

4cl