

MENU

Menu de saison 55€

ASPERGE

White asparagus, crispy brioche, wild garlic oil and Gribiche sauce

OR

POMMES NOUVELLES

Spring potatoes with lightly smoked sour cream, spring onion, dill oil and fish roe

FILET DE LAVARET

Roasted whitefish fillet, baby spinach, peas, spring onion, potato purée and oyster butter sauce

OR

AGNEAU

Charcoal-grilled lamb loin, fermented garlic - glazed shoulder, parsnip purée, Sultana raisins and Port wine sauce

CRÈME BRÛLÉE

Vanilla crème brûlée, strawberry salad and strawberry sorbet

LES ENTRÉES

Starters

BURRATA 14 €

Burrata cheese, pine nuts, tomato-salad and basil foam

POMMES NOUVELLES 16€

Spring potatoes with lightly smoked sour cream, spring onion, dill oil and fish roe

ESCARGOTS à L'AIL 16 €

Snails braised in garlic butter, wrapped in puff pastry

FOIE DE VOLAILLE 16 €

Creamy bird liver, sautéed oyster mushrooms, brioche, apple, green onion, and Port wine sauce

ASPERGE 19€

White asparagus, crispy brioche, wild garlic oil and Gribiche sauce

TARTARE DE BEUF 18 €

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

Allergie

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

Origin

Beef - Finland
Spring chicken - France
Lamb - Finland, Köyliö

VINS

Wine menu 49€

3 - wines
12cl/16cl/8cl

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Non alcohol menu 35€

3 -wines
12cl/16cl/8cl



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

POISSONS & FRUITS DE MER

Fish and sea food

FILET DE LAVARET 33 €

Roasted whitefish fillet, baby spinach, peas, spring onion, potato purée and oyster butter sauce

MOULES MARINIÈRES 29 €

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

PARMENTIER DE POISSON GRATINÉ 30 €
Gratinated fish and seafood stew in white wine sauce, topped with potato served with fresh fennel salad



VIANDES

Meats

POUSSIN 29 €

Charcoal-grilled spring chicken, parsnip purée, asparagus -apple-pea salad and cider sauce

STEAK DE FILET DE BOEUF GRILLÉ 42 €
Charcoal-grilled beef tenderloin steak, Brussels sprouts, asparagus, French fries, green peppercorn butter and shallot sauce

AGNEAU 36 €

Charcoal-grilled lamb loin, fermented garlic - glazed shoulder, parsnip purée, Sultana raisins and Port wine sauce

MENU

Menu végétarien 48€

BURRATA

Burrata cheese, pine nuts, tomato-salad and basil foam

RISOTTO

Wild garlic and asparagus risotto, pine nuts and Parmesan

FROMAGE FRAIS

Frozen fresh cheese parfait, 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 €

Wild garlic and asparagus risotto, pine nuts and Parmesan

ROYALE GAMBAS DE PARIS 25 €

Charcoal-grilled king prawns, garlic-goat cheese bread, green salad, cantaloupe melon, aioli and Parmesan

GARNITYR

add or replace

RISOTTO 10 €

Wild garlic and asparagus risotto, pine nuts and Parmesan

SALADE VERTE 6 €

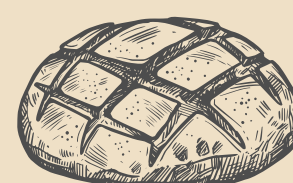
Fresh green salad and vinaigrette

FRITES 10 €

Crispy French fries seasoned with truffles and aioli

PAIN DE LA MAISON 4 €

Freshly baked sourdough bread, malt bread and browned butter



BULLES

Bubbler

12CL|BTL

Prosecco Millesimato, Dissegna, Veneto,

Italy · Glera, 1,5l

11,50€ | 110€ (Magnum)

Prosecco Ruggeri 55€ | btl

Crémant d'Alsace, André 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€

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NV Extra Brut Reserve, Weingut Loimer, Langenlois,

Niederösterreich, Austria, Pinot Noir, Zweigelt,

Pinot Blanc, Chardonnay 80€

*

Moët & Chandon Impérial Mini Champagne Brut,

Champagne AOC, France

40 € | 20cl btl

BAR SNACKS

Small bites

FRITES

Crispy French fries seasoned with truffles

and aioli

8€

OLIVES

Marinated green Chupadedos olives

6€

FROMAGES

Pala juustoa ja hilloketta

6€

FIN DE REPAS

COGNAC

Hennessy VSOP (40%) 18€

*

Hennessy XO Soerlie XO 30€

*

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 Weingut Faubel Riesling Pfalz, Germany

14€ | 95€ (1,0 l btl)

2024 Cheverny Blanc, Hervé Villemade, Loire

Valley

15€ | 80€

VIN ROSÉ

Rose

12CL|BTL

La cuvée de la maison

11,50€ | 55€

2024 Caves D'Esclans Whispering Angel,

AOC Côtes de Provence, France

15,50€ | 80€



LES DESSERTS

CHOCOLAT 14€

Chocolate ganache with hazelnut cake, blackcurrant ice

cream and white chocolate

CRÉME CAMEL 14€

Crème Caramel with blood orange and

Diplomático rum

FROMAGE FRAIS 14€

Cream cheese parfait with marinated rhubarb and

rhubarb sorbet

FROMAGE 15€

Selection of fine cheeses with seasonal preserves

SORBET 9€

Bistro O Mat's sorbet of the day

PETIT FOURS 9€

Selection of handcrafted sweets



VIN ROUGE

Reds

12CL|BTL

La cuvée de la maison

11,50€ | 55€

2023 Gustave Lorentz Évidence, Alsace, France

15,50 € | 80 €

2021 Valpolicella Ripasso Superiore, San Cassiano,

Veneto, Italy ·

16€ | 86€

2022 Domaine de la Chartreuse Chateauneuf-du-

Pape, Rhone, France 17 € | 90 €

NON ALCOHOLIC

Winner cloudberry-elderflower, Fin 0,0%

9,5€ | 50€

Kolonne / Null, Kolonne Null, Spain

· Tempranillo, Syrah, 0,44%

13€ | 55€

Kolonne / Null, Kolonne Null,

Germany · Riesling, 0,15%

13€ | 55€

DESSERT VIN

2023 Brachetto d'Acqui, Il Falchetto, Acqui

Terme, Piedmont, Italy · Brachetto

15€ | 8cl

2024 Bigarò Rosato Dolce, Elio Perrone,

Castiglione Tinella, Piedmont Italy,

Brachetto

15€ | 8cl

Natura Reserve Port, W. & J. Graham's, Vila

Nova de Gaia, Douro Valley, Portugal,

16€ | 8cl

2019 Late Harvest, Royal Tokaji, Tokaj,

Hungary · Furmint, 0,5l

14€ | 8cl

NORDIC SPECIALITES

Skåne Akvavit 10€

Kyrö Dairy 10€

Salmiakki koskenkorva 9€

Kyrö Vodka 15€

4cl