

MENU

Menu de saison 56€

CEVICHE DE SANDRE

Pike-perch fillet gently cooked in a lime-yuzu broth, pickled cucumber, spring onion and oyster leaf

*

FILET DE LAVARET

Roasted whitefish fillet with spinach, peas, spring onion, new potatoes and a Chablis butter sauce

Tai/Or

AGNEAU KEBAB & PAIN LAVASH

Charcoal-grilled slow-cooked lamb neck, Carliston pepper, lavash bread, hummus, feta cheese, salad, onion and fermented garlic sauce

*

PAVLOVA AUX FRAISES

Marinated strawberries, almond cream and bergamot sorbet

LES ENTRÉES

Alkurveat

BURRATA 14€

Burrata cheese, pine nuts, tomato salad and basil foam

TARTARE DE BEUF 18€

Seasoned beef tartare, egg yolk, watercress cream, capers and a Parmesan crisp

CEVICHE DE SANDRE 16€

Pike-perch fillet gently cooked in a lime-yuzu broth, pickled cucumber, spring onion and oyster leaf

GARNITYR

PAIN DE LA MAISON 4€

Light sourdough bread baked this morning, house malt bread and toasted butter

RISOTTO 10€

Creamy risotto with salsa verde, grilled asparagus, toasted hazelnuts and Parmesan.

SALADE VERTE 6€

Crispy green salad with a light vinaigrette

FRITES AU PARFUM DE TRUFFE 10€

Crispy truffle fries with aioli

VINS

wine menu 49€

3- wines

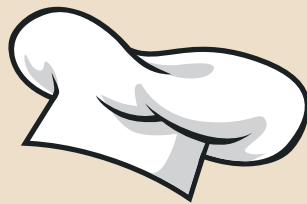
12cl/16cl/8cl

*

Non alcoholic menu 35€

3- drinks

12cl/16cl/8cl



MENU

Menu de dégustation 75€

Chef's five-course tasting menu selected by the head chef

Viinimenu 59€ /Alkoholiton juomamenu 45€



CLASSIQUES

ROYAL DE GAMBAS DE PARIS 25€

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

SALADE CÉSAR 20€ / 25€

Corn-fed chicken or shrimp with romaine lettuce, Caesar dressing, Parmesan, anchovy, croutons and bacon

RISOTTO 27€

Risotto with salsa verde, grilled asparagus, toasted hazelnuts and Parmesan.

Allergiat

If you have any food allergies, please inform our staff before placing your order

Origin

Lamb -FIN , Chicken -FRA

Beef -FIN Veal - NL

MENU

Menu vegetarianien 48€

BURRATA

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

*

RISOTTO

Creamy risotto with salsa verde, grilled asparagus, toasted hazelnuts and Parmesan

*

PAVLOVA AUX FRAISES

Marinated strawberries, almond cream and bergamot sorbet



VIANDES

Lihat

ENTRECÔTE DE VEAU GRILLÉE | 42€

Charcoal-grilled veal rib-eye, Finnish asparagus, French fries, anchovy-capers butter and lemon sauce

AGNEAU KEBAB & PAIN LAVASH | 35€

Charcoal-grilled slow-cooked lamb neck, Carliston pepper, lavash bread, hummus, feta cheese, salad onion and fermented garlic sauce

POISSONS & FRUITS DE MER

Kalat ja äyriäiset

FILET DE LAVARET 33€

Roasted whitefish fillet with spinach, peas, spring onion, new potatoes and a Chablis butter sauce

CREVETTE ROUGE 26€

Puuhiili grillattuja punakatkarapuja, sitruunaa ja Togarashi-majoneesia

LINGUINE AUX PALOURDES 30€

White-wine cooked clams with linguine in garlic-olive oil and Parmesan