

MENUS

Näsijärvi menu (L) 55 €

Escargots

Escargots in garlic butter gratinated with blue cheese and focaccia

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Pan-fried pike perch

Potato rösti, roasted season vegetables and shrimp salad

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Chocolate fondant

Vanilla ice cream, raspberry melba and hazelnuts

Recommended wines:

Cesari Pinot Grigio Delle Venezie 49,00 € / 75 cl

Les Dauphines Cotes Du Rhone Rouge Organic 45,00 € / 75 cl

Lapinniemi menu (G available) 58 €

Creamy salmon soup

Toasted Finnish archipelago bread and butter

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Pepper steak

Grilled 200g beef sirloin steak, country style fries,
season vegetables and creamy pepper sauce

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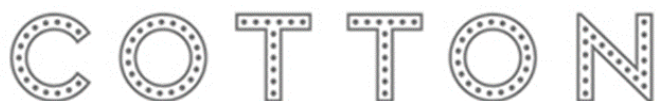
Rosemary creme brulee

Served with cranberries

Recommended wines:

19 Crimes Chardonnay 59,00 € / 75 cl

Zensa Primitivo Organico 52,00 € / 75 cl



STARTERS

Green salad (V, G) **11 €**

Lettuce, cucumber, pickled tomato, pomegranate and basil vinaigrette

Recommended wine: Mionetto Prosecco Brut 9,90 € / 12 cl

Recommended beer: Miller Genuine Draft 4,7% 9,50 € / 0,33 l

Creamy salmon soup (L, G available) **small 16 € / large 24 €**

Toasted Finnish archipelago bread and butter

Recommended wine: Rudesheimer Burgweg Riesling Trocken 8,40 € / 12 cl

Recommended beer: Duckstein Weizen 5,3% 10,90 € / 0,5 l

Chili prawns (M, G available) **16 €**

Tiger prawns in chili – garlic oil and focaccia

Recommended wine: 19 Crimes Chardonnay 10,80 € / 12 cl

Recommended beer: Brooklyn Stonewall IPA 4,6% 9,60 € / 0,33 l

Escargots (L, G available) **16 €**

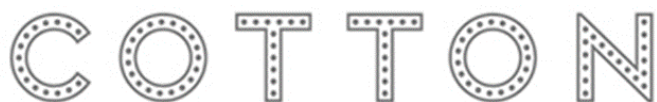
Escargots in garlic butter gratinated with blue cheese and focaccia

Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,40 € / 12 cl

Recommended beer: Grimberger 6,7% 11,90 € / 0,33 l

Extra bread (L) **3 €**

Finnish archipelago bread or focaccia served with butter



MAIN COURSES

Goat cheese – pomegranate salad (L, G) 18 €

Grilled goat cheese, pomegranate, lettuce, arugula, cucumber, tomato, pickled red onion and basil vinaigrette

Recommended wine: Mionetto Prosecco Brut 9,90 € / 12 cl

Recommended beer: Brooklyn Bel Air Sour 4,5% 10,90 € / 0,33 l

Smoked salmon salad (M, G) 20 €

Smoked salmon, herb marinated potatoes, boiled egg, arugula, spinach, olives, pickled red onion and tomato

Recommended wine: Corvers Kauter R3 Rose Remastered 9,60 € / 12 cl

Recommended beer: 1664 Blanc 11,50 € / 0,5 l

Portobello with goat cheese (L, G) 26 €

Portobello filled with goat cheese served with potato rösti, roasted vegetables ja bearnaise sauce

Recommended wine: 19 Crimes Chardonnay 10,80 € / 12 cl

Recommended beer: Poretti 4 Premium 5% 9,60 € / 0,33 l

Pan-fried pike perch (L, G) 32 €

Potato rösti, roasted season vegetables and shrimp salad

Recommended wine: Rudesheimer Burgweg Riesling Trocken 8,40 € / 12 cl

Recommended beer: Duckstein Weizen 5,3% 10,90 € / 0,5 l

Gratinated chicken bread (L, G available) 25 €

Grilled chicken, bread, bacon, tomato and onion gratinated with cheese and bearnaise sauce, served with green salad

Recommended wine: Cesari Pinot Grigio Delle Venezie 9,30 € / 12 cl

Recommended beer: Brooklyn Stonewall IPA 4,6% 9,60 € / 0,33 l

Pork sirloin (L, G) 26 €

Grilled 180g pork sirloin, mashed potatoes, carrots and wild mushroom sauce

Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,40 € / 12 cl

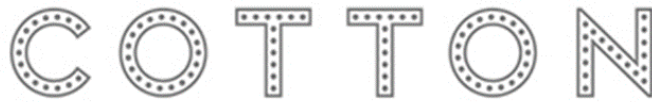
Recommended beer: Staropramen Dark Lager 4,4% 9,20 € / 0,33 l

Pepper steak (L, G) 36 €

Grilled 200g beef sirloin steak, country style fries, season vegetables and creamy pepper sauce

Recommended wine: Graffigna Genuine Collection Malbec 9,30 € / 12 cl

Recommended beer: Guinness 4,4% 9,90 € / 0,44 l



STREET FOOD

Cotton platter

20 €

Fried chicken, mozzarella sticks, onion rings, country style fries, garlic mayonnaise and ketchup

Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,40 € / 12 cl

Recommended beer: Carlsberg Export 5% 9,20 € / 0,33 l

Cotton burger (L)

22 €

160g beef patty, potato bun, chili mayonnaise, cheddar, roasted onion, pickles, tomato, lettuce, country style fries and ketchup

Recommended wine: Zensa Primitivo Organico 9,30 € / 12 cl

Recommended beer: Brooklyn Stonewall IPA 4,6% 10,90 € / 0,33 l

Pulled chicken burger (L)

22 €

BBQ pulled chicken, potato bun, ranch mayonnaise, roasted onion, pickles, tomato, lettuce, country style fries and ketchup

Recommended wine: 19 Crimes Chardonnay 10,80 € / 12 cl

Recommended beer: Poretti 4 Premium 5% 9,60 € / 0,33 l

Veggie burger (L, V available)

22 €

Crispy vegetarian patty, potato bun, chili mayonnaise, cheddar, pickles, tomato, lettuce, country style fries and ketchup

Recommended wine: Corvers Kauter R3 Rose Remastered 9,60 € / 12 cl

Recommended beer: Staropramen Premium 5% 9,20 € / 0,33 l

Gluten-free burger bun (L, G) +1,50 €

SIDES

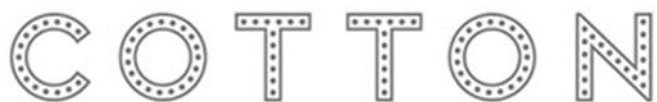
Dips (L, G) 1,50 € / pc

Original mayonnaise, garlic mayonnaise, chili mayonnaise, ranch mayonnaise

Onion rings (L) 1,50 € / pc

Mozzarellasticks 1,50 € / pc

Jalapeno poppers 2 € / pc



PIZZAS

Margherita (L)

14 €

Tomato sauce, cheese and fresh basil

Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,40 € / 12 cl

Recommended beer: Poretti 4 Premium 5% 9,60 € / 0,33 l

Salmon pizza (L)

19 €

Bearnaise sauce, cheese, smoked salmon red onion and capers

Recommended wine: Rudesheimer Burgweg Riesling Trocken 8,40 € / 12 cl

Recommended beer: Duckstein Weizen 5,3% 10,90 € / 0,5 l

Chicken pizza (L)

18 €

Tomato sauce, cheese, chicken, goat cheese, tomato and arugula

Recommended wine: Cesari Pinot Grigio Delle Venezie 9,30 € / 12 cl

Recommended beer: Staropramen Premium Lager 5% 9,20 € / 0,33 l

Pepperoni pizza (L)

17 €

Tomato sauce, cheese, pepperoni, pineapple and Aura – blue cheese

Recommended wine: Zensa Primitivo Organico 9,30 € / 12 cl

Recommended beer: Guinness 4,4% 9,90 € / 0,44 l

Veggie pizza (V)

16 €

Tomato sauce, vegan cheese, portobello mushroom, red onion, tomato and arugula

Recommended wine: Corvers Kauter R3 Rose Remastered 9,60 € / 12 cl

Recommended beer: Brooklyn Stonewall IPA 4,6% 10,90 € / 0,33 l

Fantasia pizza (L)

21 €

Tomato sauce, cheese and three toppings of your choice

Gluten free pizza base +3 €

EXTRA TOPPINGS

Garlic on top or alongside 1 €

MEAT 3 €

Chicken
Smoked ham
Serrano ham
Salami
Pepperoni

FISH 3 €

Tuna
Smoked salmon
Shrimps

CHEESE 2,50 €

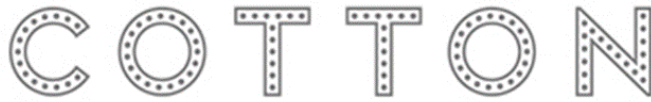
Double cheese
Blue cheese
Goat cheese

VEGGIE 2 €

Arugula
Olives
Capers
Jalapeno
Portobello
Pineapple
Red onion
Basil

SAUCE 1,50 €

BBQ sauce
Bearnaise sauce
Original mayonnaise
Garlic mayonnaise
Chili mayonnaise
Ranch mayonnaise



DESSERTS

Rosemary creme brulee (G) 12 €

Served with cranberries

Recommended wine: Michele Chiarlo Nivole Moscato d'Asti 9,60 € / 8cl

Chocolate fondant (L) 14 €

Vanilla ice cream, raspberry melba and hazelnuts

Recommended wine: Graham's Natura Reserve Port 11,00 € / 8cl

Holiday Club ice cream bowl (L, G) 10 €

Vanilla ice cream and ice cream with raspberry - blueberry swirl,
strawberry sauce and whipped cream

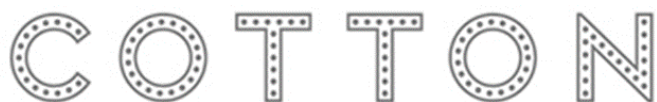
Recommended wine: Michele Chiarlo Nivole Moscato d'Asti 9,60 € / 8cl

Ice creams (G) 5 €

Scoop of ice cream and sauce of your choice

Ice creams: vanilla (L), vegan chocolate (V),
raspberry - blueberry swirl (L), mango - melon (L)

Sauces: chocolate (V, G), fudge (G), strawberry (V, G)



KIDS MENU

MAIN COURSES

Creamy salmon soup (L, G available) Toasted Finnish archipelago bread and butter	16 €
Veggie patty (V, G) Pea – beetroot patty, mashed potatoes, ketchup, ranch mayonnaise, watermelon and cucumber	12 €
Meatball – frankfurter skewer (L) Country style fries, ketchup, mayonnaise, watermelon and cucumber	10 €
Hamburger (L, G available) Cheeseburger with lettuce served with country style fries, ketchup, mayonnaise, watermelon and cucumber	12 €
Chicken basket (M) Fried chicken, country style fries, ketchup, mayonnaise, watermelon and cucumber	11 €
Kids' pizza Tomato sauce, cheese and two toppings of your choice from the Pizza page	14 €

DESSERTS

Ice cream bowl (G available) Scoop of ice cream and sauce of your choice served with whipped cream, cookie, chocolate candies and nonpareils	7 €
Ice creams: vanilla (L), vegan chocolate (V), raspberry - blueberry swirl (L), mango - melon (L)	
Sauces: chocolate (V, G), fudge (G), strawberry (V, G)	