COTTON

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

*

Chocolate fondant
Vanilla ice cream, raspberry melba and hazelnuts

Recommended wines:
Cesari Pinot Grigio Delle Venezie 51,00 € / 75 cl
Les Dauphines Cotes Du Rhone Rouge Organic 46,00 € / 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

*

Rosemary creme brulee
Served with cranberries

Recommended wines:
Rüdesheimer Burgweg Riesling Trocken 46,00 € / 75 cl
Zensa Primitivo Organico 54,00 € / 75 cl

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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: Rüdesheimer Burgweg Riesling Trocken 8,70 € / 12 cl
Recommended beer: Duckstein Weizen 5,3% 11,10 € / 0,5 l

Chili prawns (M, G available) **16 €**
Tiger prawns in chili – garlic oil and focaccia
Recommended wine: Weather Wines Riesling Gewürztraminer 8,90 € / 12 cl
Recommended beer: Brooklyn Stonewall IPA 4,6% 9,80 € / 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 8,70 € / 12 cl
Recommended beer: Grimberger 6,7% 12,10 € / 0,33 l

Extra bread (L) **3 €**
Finnish archipelago bread or focaccia served with butter

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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% 11,10 € / 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 9,90 € / 12 cl
Recommended beer: 1664 Blanc 11,90 € / 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: Weather Wines Riesling Gewürztraminer 8,90 € / 12 cl
Recommended beer: Poretti 4 Premium 5% 9,80 € / 0,33 l

Pan-fried pike perch (L, G) **32 €**
Potato rösti, roasted season vegetables and shrimp salad
Recommended wine: Rüdesheimer Burgweg Riesling Trocken 8,70 € / 12 cl
Recommended beer: Duckstein Weizen 5,3% 11,10 € / 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 9,60 € / 12 cl
Recommended beer: Brooklyn Stonewall IPA 4,6% 9,80 € / 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 8,70 € / 12 cl
Recommended beer: Koff Porter 7,2% 10,10 € / 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 9,60 € / 12 cl
Recommended beer: Guinness 4,4% 12,10 € / 0,44 l

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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 8,70 € / 12 cl
Recommended beer: Carlsberg Export 5% 9,40 € / 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 9,70 € / 12 cl
Recommended beer: Brooklyn Stonewall IPA 4,6% 9,80 € / 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: Weather Wines Riesling Gewürztraminer 8,90 € / 12 cl
Recommended beer: Poretti 4 Premium 5% 9,80 € / 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 9,90 € / 12 cl
Recommended beer: Staropramen Premium 5% 9,40 € / 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

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DESSERTS

Rosemary creme brulee (G) **12 €**
Served with cranberries
Recommended wine: Nederburg Noble Late Harvest 12,80 € / 8cl

Chocolate fondant (L) **14 €**
Vanilla ice cream, raspberry melba and hazelnuts
Recommended wine: Graham's Natura Reserve Port 11,30 € / 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: Nederburg Noble Late Harvest 12,80 € / 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)

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PIZZAS

Margherita (L) **14 €**
Tomato sauce, cheese and fresh basil
Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,70 € / 12 cl
Recommended beer: Poretti 4 Premium 5% 9,80 € / 0,33 l

Vegetariana (V) **16 €**
Tomato sauce, vegan cheese, portobello mushroom,
red onion, tomato and arugula
Recommended wine: Corvers Kauter R3 Rose Remastered 9,90 € / 12 cl
Recommended beer: Brooklyn Stonewall IPA 4,6% 9,80 € / 0,33 l

Southern flavours (L) **16 €**
Tomato sauce, cheese, tuna, shrimps, pineapple and olives
Recommended wine: Cesari Pinot Grigio Delle Venezie 9,60 € / 12 cl
Recommended beer: Brooklyn Bel Air Sour 4,5% 11,10€ / 0,33 l

Salmon bianco (L) **20 €**
Bearnaise sauce, cheese, smoked salmon red onion and capers
Recommended wine: Rüdesheimer Burgweg Riesling Trocken 8,70 € / 12 cl
Recommended beer: Duckstein Weizen 5,3% 11,10 € / 0,5 l

BBQ Chicken (L) **15 €**
Tomato sauce, cheese, chicken, pineapple, jalapeno and BBQ sauce
Recommended wine: Weather Wines Riesling Gewürztraminer 8,90 € / 12 cl
Recommended beer: Miller Genuine Draft 4,7% 9,70 € / 0,33 l

Goat cheese - chicken (L) **17 €**
Tomato sauce, cheese, chicken, goat cheese, tomato and fresh basil
Recommended wine: Cesari Pinot Grigio Delle Venezie 9,60 € / 12 cl
Recommended beer: Staropramen Premium Lager 5% 9,40 € / 0,33 l

Opera special (L) **17 €**
Tomato sauce, cheese, tuna, smoked ham and salami
Recommended wine: Les Dauphins Cotes Du Rhone Rouge 8,70 € / 12 cl
Recommended beer: Poretti 4 Premium 5% 9,80 € / 0,33 l

Americana (L) **16 €**
Tomato sauce, cheese, smoked ham, pineapple and Aura blue cheese
Recommended wine: Casillo De Molina Gran Reserva 8,70 € / 12 cl
Recommended beer: 1664 Blanc 11,90 € / 0,5 l

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PIZZAS

Pepperoni (L) **17 €**
Tomato sauce, cheese, pepperoni, pineapple and Aura blue cheese
Recommended wine: Graffigna Genuine Collection Malbec 9,60 € / 12 cl
Recommended beer: Guinness 4,4% 12,10 € / 0,44 l

Mexicana (L) **16 €**
Tomato sauce, cheese, pepperoni, pineapple,
jalapeno, red onion and chili mayonnaise
Recommended wine: Weather Wines Riesling Gewürztraminer 8,90 € / 12 cl
Recommended beer: Miller Genuine Draft 4,7% 9,70 € / 0,33 l

Meat lover (L) **18 €**
Tomato sauce, cheese, serrano ham,
salami, smoked ham and BBQ sauce
Recommended wine: Casillo De Molina Gran Reserva 8,70€ / 12 cl
Recommended beer: Koff Porter 7,2% 10,10 € / 0,33 l

Cotton special (L) **23 €**
Tomato sauce, cheese, cold smoked reindeer,
portobello mushroom and cranberries
Recommended wine: Zensa Primitivo Organico 9,70 € / 12 cl
Recommended beer: Grimbergen Blonde 6,7% 12,10 € / 0,33 l

Fantasia (L) **21 €**
Tomato sauce, cheese and three extra 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

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KIDS MENU

MAIN COURSES

Creamy salmon soup (L, G available) **16 €**
Toasted Finnish archipelago bread and butter

Veggie patty (V, G) **12 €**
Pea – beetroot patty, mashed potatoes, ketchup,
ranch mayonnaise, watermelon and cucumber

Meatball – frankfurter skewer (L) **10 €**
Country style fries, ketchup, mayonnaise, watermelon and cucumber

Hamburger (L, G available) **12 €**
Cheeseburger with lettuce served with country style fries, ketchup,
mayonnaise, watermelon and cucumber

Chicken basket (M) **11 €**
Fried chicken, country style fries, ketchup,
mayonnaise, watermelon and cucumber

Kids' pizza **13 €**
Tomato sauce, cheese and two exta toppings of your choice
from the Pizza page

DESSERTS

Ice cream bowl (G available) **7 €**
Scoop of ice cream and sauce of your choice
served with whipped cream, cookie, chocolate candies and nonparells

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

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

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