



STARTERS

CHANTERELLE SOUP (G, V) **9,90 €**

Creamy chanterelle soup and crispbread

TOMATO BRUSCHETTA (L) **9,90 €**

Toasted bread, marinated tomato with olive oil balsamic vinegar, garlic and fresh basil

YLÄ-KAINUUN TAPAS PLATE (L) **12,90 €**

Salted white fish, reindeer salami, local cheese with lingonberry chutney, tar mayonnese and toasted rye bread

ESCARGOTS IN GARLIC BUTTER (L, G) **12,90 €**

Esgargots in garlic butter, gratinated with cheese

(L)= Lactose-free

(G)= Gluten-free

(M)= Dairy-free

(V)= Vegan



MAIN COURSES

HOUSE SALAD (L) 16,90 €

Hearty salad with fried chicken or tofu

Mixed green salad, cherry tomatoes, Devil's jam, herb oil, balsamic vinegar and house bread

MINUTE STEAK (L, G) 17,90 €

pork minute steak (150 g) with herb butter, crispy French fries and fresh house salad with herb oil and balsamic vinegar

DEVIL'S SWEET CHICKEN SANDWICH (L) 18,90 €

Grilled sandwich with roasted chicken and pineapple, gratinated with Béarnaise cheese. Served with house salad and sweet Devil's jam

PASTA ALFREDO (L) 19,90 €

Creamy garlic fettuccine with roasted chicken and Parmesan

ROASTED CAULIFLOWER (M, G, V) 19,90 €

Roasted cauliflower with beetroot cream and potato-parsnip pure

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**HOUSE BURGER (L)****19,90 €**

Brioche bun with a house-made 160 g beef patty, bacon jam and caramelised red onion, tar mayonnaise, coleslaw, Monterey Jack cheese, served with rustic fries

GOAT CHEESE BURGER (L)**21,90 €**

Brioche burger with a house-made 160 g beef patty, goat cheese, bacon jam, caramelised red onion, balsamic, salad, served with rustic fries

PAN-FRIED PIKE-PERCH (L, G)**26,90 €**

Pike-perch fillet with potato–parsnip purée, white wine sauce and roasted vegetables

SAUTEED REINDEER (L, G)**28,90 €**

Traditional sautéed reindeer with mashed potatoes, salted gherkins, and lingonberry jam

SIRLOIN STEAK (L, G)**29,90 €**

Finnish sirloin steak (160 g) with potato wedges, pepper sauce and roasted vegetables

GRILL PLATTER FOR TWO (L, G)**49,90 €**

Finnish mixed grill for two. Beef sirloin, pork escalope, roasted chicken, pepper cream sauce, aioli, house salad and rustic fries.

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DESSERT

AFFOGATO (L)

8,90 €

Vanilla ice cream with espresso, caramel sauce and oat cookie crumble

SUKLAAFONDANT (L)

12,90 €

Warm chocolate fondant with vanilla ice cream and frozen cranberries

WARM FINNISH SQUEKY CHEESE (L, G)

12,90 €

Warm Finnish squeaky cheese in a cinnamon cream sauce,
served with cloudberry jam

COFFEE

Espresso

3,90 €

Double Espresso

4,50 €

Cappuccino

4,90 €

Latte

4,90 €

Iced Caramel Latte

5,90 €

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LASTEN LISTA

KANAKORI (L) Friteerattua broilerin filettä, ranskalaisia perunoita, porkkana- ja kurkkutikkuja	9,90 €
BURGERATERIA (L) Briossisämpylä, naudan täyslihapihvi 90g, ketsuppia, salaattia, ranskalaiset perunat	9,90 €
LEHTIPIHVI (L, G) Talon maustevoilla kruunattua porsaan lehtipihviä (75 g), ranskalaisia perunoita, talon vihersalaattia, yrttiöljykastiketta	11,90 €
PASTA ALFREDO (L) Tuhti kermanen kanapasta. Fettuccine-pastaa, paahdettua kananfileettä, valkosipulinen kermakastike ja parmesanjuustoa.	12,90 €
PAISTETTU KUHA (L, G) Uunissa paahdettua kuhafileettä, perunamuusia, talon salaattia	15,90 €
PORONKÄRISTYS (L, G) Poronkäristystä, perunamuusia, suolakurkkua ja puolukkasurvosta	15,90 €

(L)= Laktoositon

(G)= Gluteeniton

(M)= Maidoton

(V)= Vegaaninen