

M E N U

Appetizers

GRILLED PADRON-PEPPERS ▪ 4
smoked salt

CARAMELIZED JERUSALEM ARTICHOKE ▪ 5
lemon yoghurt

SALAMI & ROASTED HAZELNUTS ▪ 8

RED WINE ROASTED KALAMATA OLIVES ▪ 4

BURRATA-MOZZARELLA ▪ 10
n´Duja, cashew nuts, grilled bread

PLATTA TAPAS PLATE ▪ 10/person
served for min. 2 persons

padron-peppers, jerusalem artichoke,
salami & kalamata olives

Something relaxed

CLUB PLATTA SANDWICH ▪ 20
grilled pork belly, harissa, cheddar

CHEESE BURGER ▪ 20
spicy ketchup, Jack Daniel´s mustard, cheddar

Artisan pizza

BROOKLYN ▪ 13,5
tomato, parmesan, basil, mozzarella

PARIS ▪ 15
salami, champignon, parsley

HELSINKI ▪ 15
4x local cheese, grilled Padron peppers

Main courses

QUINOA-CAULIFLOWER STEAK ▪ 26
hemp seed pesto

ROASTED ARCTIC CHAR ▪ 28
white wine sauce, grilled tomatoes

ROASTED LAMB FROM ÅLAND ▪ 26
thyme sauce

GRILLED CHICKEN ▪ 26
peach-bourbon glaze

GRILLED BEEF ENTRECOTE ▪ 32
horseradish, creme fraiche

*Main course prices include side dishes to be
shared among the party*

BRAISED FENNEL, APPLE & TOASTED ALMONDS
apple, parmesan, toasted almonds

GRILLED LEEK, RICOTTA & PUMPKIN SEEDS

POTATO PYRE WITH BEURRE NOISETTE

Light & Tasty

MARKET PLATE SALAD ▪ 10/16
Grilled chicken, mozzarella or
shrimps flavored with tarragon

SALMON SOUP ▪ 10/16
smoked potatoes, dill oil

ASPARAGUS RISOTTO ▪ 10/16

Desserts

YOGHURT MOUSSE ▪ 10
poached rhubarb, oatmeal cracker, blood orange sorbet

CHOCOLATE BROWNIE ▪ 10
vanilla ice cream

ICE CREAM or SORBET of the day ▪ 4



PLATTA