

# bröd

PUNAVUORI

## APPETIZERS

ROASTED FRESHLY SALTED WHITEFISH (L)	12, 40
pickled cucumber, Archipelago bread crumble, beetroot purée	
SOUP OF ROASTED JERUSALEM ARTICHOKES (L, G)	12, 20
artichoke panna cotta, artichoke chips	
BEETROOT TARTAR AND FENNEL SALAD WITH DILL (G)	11, 20
(vegan on request) roasted goat's cheese, maple syrup, roasted walnuts	
REINDEER CARPACCIO (L, G)	12, 90
pickled sea buckthorn, freshly salted egg yolk, cranberry mayonnaise, Parmesan cheese	

## MAIN COURSES

FRIED TROUT AND POTATO CAKE (L, G)	26, 60
white wine-butter sauce, celery purée, orange-marinated fennel	
SAGE CAULIFLOWER WITH MARINATED TOFU (M, G)	21, 50
(vegan on request) celery purée, fennel salad, roasted nuts	
FILLET OF PARTRIDGE AND PUMPKIN-CARROT PURÉE (L, G)	25, 80
dark Napue Gin sauce, roasted root vegetables	
GRILLED MARBLED BEEF SIRLOIN (L, G)	31, 90
thyme sauce, bolete butter, roasted root vegetables, french fries	

## DESSERTS

COFFEE CAKE AND MOCHA ICE CREAM (L)	9, 60
Mocha-cheese cream, chocolate sauce, dark chocolate crumble	
BUCKTHORN SORBET AND PISTACHIO CRUMBLE (G)	8, 20
(Vegan on request) cloudberry compote	
WHITE CHOCOLATE CRÈME BRÛLÉE (G)	9, 40
blackberry compote, roasted white chocolate	