



Menu 1

Wedge of Iceberg
Paradies Riesling (12 cl)

Beef tenderloin
Ricossa Barbera Appasimento (16 cl)

Crème brûlée
Cossetti Moscato d'Asti (12 cl)

56,00
Wine package 17,00

Menu 2

Skagen
Cesari Pinot Grigio (12 cl)

Butter fried pike perch
Klosterneuburg Grüner Veltliner (16 cl)

Chocolate cake
Ferreira Late Bottled Vintage Port (8 cl)

50,00
Wine package 24,00

Menu 3

Roasted tomato soup
Vicarage Lane Sauvignon Blanc (12 cl)

Spinach & pesto pasta
Murviedro Pasion Red Organic (16 cl)

Lankku cheesecake
Cossetti Moscato d'Asti (12 cl)

41,00
Wine package 21,00

Children's menu

Salad Junior (L, G) 3,00
Salad, tomato and cucumber with mayonnaise

Vegetable dipping cup (L, G) 3,00
Cucumber, carrot, zucchini and dipping

Burger Junior and fries (L) 9,00
*120 g Black Angus burger steak, lettuce, tomato and mayonnaise
(gluten free also available)*

Breaded pork cut (L) 9,00
Herb butter button and Lankku fries

L = lactose free
G = gluten free

Please let us know if you have any food allergies or special dietary needs.



Welcome
Let's get started



Appertizers

Skagen (L, G) 12,00

Prawns, cold smoked salmon, frisée salad, roasted potato cake

Wedge of iceberg (L, G) 11,00

Aura-blue cheese, marinated plum tomatoes, crispy bacon

Roasted tomato soup (L) 11,00

Tomato pesto and grilled bread (gluten free also available)

Ready dishes

Spinach pesto & pasta (L) 22,00

Contains nuts

Burger ja Lankku fries (L) 20,00

200 g Black Angus burger steak, authentic Jukola cheddar cheese, caramelized onion, lettuce, pickles, tomato and chili mayonnaise. Choose dip for your fries: garlic, chili or natural (gluten free also available)

YOUR STEAK IS AVAILABLE IN FIVE DIFFERENT LEVELS OF DONENESS

Rare

Raw steak, brown outside, red center

Medium Rare

Semi-raw steak, brown outside, clearly red center

Medium

Semi-cooked steak, reddish color, the most popular level of doneness

Medium Well

Steak that's almost done but slightly red inside

Well-Done

Fully-cooked steak

Make your own dishes

Choose a steak, side dish, sauce and vegetable for main course

Steaks

Beef tenderloin steak 180 g 39,00

Black Angus Entrecôte 250 g 39,00

Black Angus sirloin steak 250 g 37,00

Veal Tomahawk 300 g 44,00

Rack of lamb 180 g 35,00

Flanksteak for two 400 g / 600 g 49,00/59,00

You both can choose the side dishes, sauces and vegetables you like

Panko-baked pork file 180 g 24,00

Contains gluten

Butter fried pike perch 30,00

Side dishes

Roasted potatoes and aioli (L, G)

Blue cheese potatoes (L, G)

Garlic potatoes (L, G)

Lankku fries (L, G)

Coleslaw (L, G)

Mac 'n Cheese (L)

Sauces (L, G)

Pepper cream sauce

Béarnaisé sauce

Port wine sauce

Mushroom sauce

Spice Butter Quartet

BBQ sauce

Vegetables

Roasted brussel sprouts (L, G)

Fried mushrooms and garlic (L, G)

Creamy corn chowder (L, G)

Barbeque

BBQ Platter For one 55,00 / for two 70,00

400 g whole grilled chicken, 200 g BBQ ribs, 150 g Iberico-pork secreto, coleslaw, creamy corn chowder, Mac 'n Cheese, BBQ sauce

BBQ Burger ja Lankku fries (L) 20,00

200 g Black Angus BBQ burger steak, caramelized onion, lettuce, crispy bacon, pickles, tomato and smoked mayonnaise. Choose dip for your fries: garlic, chili or natural (gluten free also available)

Desserts

Crème brûlée (L, G) 10,00

Chocolate cake (L, G) 12,00

Vanilla ice cream

Lankku cheesecake 12,00

Ice cream ball 4,00 / ball

Flavors: vanilla (L), chocolate (L), raspberry-blueberry (L), liqueurice, strawberry (L)

Dressing: chocolate, strawberry, liqueurice, white chocolate, fudge, salted caramel

Coffee 3,00

Espresso 3,50

Double espresso 5,50

Cappuccino 4,00

Cafe Latte 4,00

Tea 3,00