THREE-COURSE MENUS

Three courses at a better price · Choose your side and sauce for the main course

MENU 1 · 57 €

SOUP (L, G)
Parsnip and apple soup, fried apple, herb oil, thyme sprouts

BEEF TENDERLOIN 180 G OR ENTRECÔTE 250 G
Choose your side and sauce

LEMON-LIQUORICE CRÈME BRÛLÉE (L, G)
Fresh berries

WINE PAIRING 20.00
Masseria Borgo dei Trulli 12 cl
Ricossa Barbera Appassimento 16 cl
Moscato d'Asti La Vita 8 cl

MENU 2 · 62 €

KING PRAWNS (L, G*)
King prawn tails fried in garlic butter, ezme, crispy ciabatta

REINDEER SIRLOIN 150 G
Choose your side and sauce

CHOCOLATE CAKE & HOUSE BERRY ICE CREAM (L, G)
Strawberry melba, fresh berries, meringue

WINE PAIRING 25.00
Paradies Riesling Feinherb 12 cl
La Celia Reserva Especial Malbec 16 cl
Ferreira LBV Port 8 cl

MENU 3 · 50 €

SOUP (L, G)
Parsnip and apple soup, fried apple, herb oil, thyme sprouts

WHITEFISH OR FLAME-SEARED SALMON
Choose your side and sauce

TROPICAL CRUNCH (L, G*)
Anise-spiced biscuit, passion fruit mousse, coconut sorbet, crystallised white chocolate

WINE PAIRING 21.00
Masseria Borgo dei Trulli 12 cl
Estreia Alvarinho Reserva 16 cl
Moscato d'Asti La Vita 8 cl

SIDES L, G

Roasted potatoes & aioli
Aura cheese potatoes
Garlic potatoes
French fries
Salad (contains nuts)

SAUCES L, G

Creamy pepper sauce
Béarnaise sauce
Hollandaise sauce
Port wine sauce
Chanterelle sauce
Herb butter

L = lactose-free · G = gluten-free · G* = available gluten-free
Please let your server know about any allergies · We only serve Finnish meat