



SET MENU

**Töölö's bread with hand peeled shrimps,
organic egg, pickled chanterelles and horseradish**

Muros Antigos Escolha, Vinho Verde DOC, Portugal

**Char-grilled whitefish, summer potatoes, chanterelles
and mushroom cream**

Tenuta Cocci Grifoni Tara Falerio, DOC Pecorino, Italy

**Ice cream, fresh strawberries and
white chocolate**

Fontana Fredda Moscato d`Asti, Italy

49.00 €

Wine recommendation 22.50 € set





APPETIZERS

**Starter salad with little gem and frisee lettuce, spinach, 6.00 €
watercress and Dijon mustard vinaigrette M, G**

Menade Organic Verdejo, Do Rueda, Spain..... 7.50 € | 47.00 €

**Rye bread with red wine herring, brown butter, 11.00
€marinated summer potatoes and pickled onion L**

Weingut Pauly Generations, Riesling, Mosel, Germany..... 9.50 € | 57.00 €

**Seafood plate with char-grilled Baltic herring, shrimps, 14.00 €
sugar salted salmon, herring, organic egg and dill potatoes L, G**

Stift Klosterneuburg Wiener Gemischter Satz, DAC Classic, Austria..... 8.90 € | 54.00 €

**Slowly braised rub seasoned beef on sourdough bread,..... 14.00 €
bearnaise red cabbage, horseradish cucumbers and mustard L**

Menade Clandestino Tinto Natural, Toro, Spain..... 7.50 € | 47.00 €

**Vegetables from local fields and goat cheese, 12.00 €
caramelized almonds, carrot purée and oil with root stems L, G**

Menade Organic Verdejo, Do Rueda, Spain..... 7.50 € | 47.00 €





MAIN COURSES

**Char-grilled whitefish, summer potatoes, chanterelles 30.00 €
and mushroom cream L, G**

Stift Klosterneuburg Wiener Gemischter Satz, DAC Classic, Austria 8.90 € | 54.00 €

**Wood smoked rainbow trout, creamed carrot, 28.00 €
pickled cucumbers and poached egg L, G**

Gérard Bertrand Naturae Organic Chardonnay, 12.50 € | 69.00 €
Pays d'Oc IGP, France

**Overnight braised beef neck, Hasselback potatoes, 27.00 €
black pepper sauce and crispy Jerusalem artichoke L, G**

Navarro Correas Selección del Enólogo Grand Assemblage, Argentina... 11.60 € | 65.00 €

**Grilled rack of lamb, roasted cabbage, 29.00 €
apple and parsnip L, G**

Fontana Fredda Eremo, Langhe DOC, Italy..... 9.80 € | 58.00 €

**Grilled portobello mushroom, Finnish oat groats, 22.00 €
peas and white beans L, G**

Barone Ricasoli Torricella, Toscana IGT, Italy..... 11.60 € | 72.50 €

ON THE SIDE

Summer vegetables L, G 5.00 €

Roasted potatoes L, G 5.00 €

Dill potatoes L, G 5.00 €

Daily special, available every day until 3 PM. 12,90 €

Detailed information from our staff.





DESSERTS

Åland pancake, vanilla ice cream and forest berry jam L 11.00 €

Fontana Fredda Moscato d`Asti, Italy 7.50 €

**Lemon cake, honey, buttermilk ice cream and 11.00 €
rye bread root seasoned with blueberry L**

Elio Pertone Bigaro Rose, Brachetto, Italy 6.80 €

Dark chocolate, sour cream and cream cheese mousse,

oat crumble and white chocolate L,G 11.00 €

Fonseca Terra Prima Organic Port, Portugal 6.30 €

Vanilla, strawberry or chocolate ice cream,

fresh strawberries and white chocolate L, G 9.00 €

Fontana Fredda Moscato d`Asti, Italy 7.50 €

Allergens and special dietaries:

Please ask a member of staff for more information.

