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, 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, 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, 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, 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, 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 and mushroom cream L, G
30.00 €
Stift Klosterneuburg Wiener Gemischter Satz, DAC Classic, Austria 8.90 € | 54.00 €

Wood smoked rainbow trout, creamed carrot, pickled cucumbers and poached egg L, G
28.00 €
Gérard Bertrand Naturae Organic Chardonnay, Pays d’Oc IGP, France
12.50 € | 69.00 €

Overnight braised beef neck, Hasselback potatoes, black pepper sauce and crispy Jerusalem artichoke L, G
27.00 €
Navarro Correas Selección del Enólogo Grand Assemblage, Argentina 11.60 € | 65.00€

Grilled rack of lamb, roasted cabbage, apple and parsnip L, G
29.00 €
Fontana Fredda Eremo, Langhe DOC, Italy 9.80 € | 58.00 €

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