

# **STARTERS**

<b>ESCARGOTS (LL)</b>	<b>13,90</b>
- Escargots with garlic butter or gorgonzola cheese, served with bread	
<b>BLINI (LL,G)</b>	<b>16,80</b>
- Traditional buckwheat blini, burbot roe, sour cream and onion	
<b>MUSHROOM CAPPUCINO (LF)</b>	<b>9,80/16,40</b>
- Served with bread	
<b>BEETROOT CARPACCIO AND GOAT CHEESE</b>	<b>10,40</b>
- Truffle balsamic and roasted pine nuts	
<b>FISHERMAN´S TOAST</b>	<b>12,00</b>
- Roasted dark bread, cold smoked pike and warm smoked arctic char, sour cream, onion and dill	
<b>TAPAS PLATTER (LF)</b>	<b>9,80/18,40</b>
- Serrano ham, salami, reindeer roast, olives, cheese, jam and bread	
<b>GREEN SALAD (LF,G)</b>	<b>6,90</b>
- Salad, tomato, cucumber, sweet pepper, roasted nuts and seeds with lemon vinaigrette	
<b>PORTION OF BREAD (LL)</b>	<b>3,80</b>
- Soft cheese with sweet chili	

LL= low lactose, G= gluten-free, LF= lactose free, MF= milk free

## **DELICACIES & PASTA, SALAD**

- VEGETABLE PASTA (Vegan)** **17,50**  
- Mushrooms, sweet pepper, tomato, fennel, celery, onion, parsley and garlic
- DUCK PASTA** **18,50**  
- Duck confit, caramelized onion, tomato, parmesan and fig jam
- BEETROOT RISOTTO AND PORTOBELLO (LG,G)** **19,50**  
- Portobello mushroom stuffed with goat cheese and fig jam
- REINDEER KIDNEYS AND TONGUE** **24,50**  
- Kidneys in creamy sauce and grilled tongue with beetroot risotto
- FISHERMAN´S SALAD (LF)** **19,50**  
- Cold smoked pike, warm smoked arctic char, crayfish, tomato, cucumber, sweet pepper, celery, lettuce and lemon vinaigrette
- BEEF BREAD** **19,80**  
- Beef tenderloin, bacon and creamy mushrooms served on bread with salad

## **FROM THE GRILL**

### **LIVER Á LA EL MONTE (LF,G)**

**23,50**

- Thin slices of beef liver with bacon, mushrooms and red wine sauce served with potato parsnip purée and lingonberries. Serving not applicable for changes.

### **REINDEER FILLET (LF, G)**

**39,80**

- Rosé fried reindeer fillet 180g , dark game sauce served with beetroot risotto.

### **SAUTÉED REINDEER (LF,G)**

**27,00**

- Served with potato parsnip purée and lingonberries.

### **BRAISED REINDEER SHANK (LF, G)**

**28,00**

- Long braised reindeer shank, potato parsnip purée, root vegetables and creamy game sauce

### **CAPTAIN' S STEAK (LF, G)**

**35,80/43,80**

- Beef tenderloin 200g or 300g, caramelized onion, potato wedges with creamy mushroom sauce and red wine sauce

### **PEPPER STEAK Á LA EL MONTE (LF,G)**

**35,80/43,80**

- Beef tenderloin 200g or 300g with pepper, red wine sauce, creamy Dijon sauce and potato wedges.

### **BEEF AND CRAYFISH CAESAR SALAD (LF)**

**35,00/43,00**

- Beef tenderloin 200g or 300g, aromatic butter and Caesar salad with crayfish

**CHILI BEEF (LF, G) 25,50**

- Sirloin steak 200g, creamy sweet chili sauce with potato wedges

**CAFÉ DE PARIS BEEF (LF, G) 24,80**

- Sirloin steak 200g, french fries and Café de Paris sauce

**CHICKEN A'LA CATALONIA (LF, G) 21,80**

- Juicy fillet of chicken, red wine sauce, creamy sweet chili sauce, crayfish and french fries

**GOAT CHEESE CHICKEN (LF,G) 21,80**

- Juicy fillet of chicken, goat cheese, red wine sauce, devil's jam and beetroot risotto

**CHICKEN A'LA TAHKO (LF, G) 21,80**

- Juicy fillet of chicken, creamy mushroom sauce and potato wedges

**From the grill** servings, we use only Finnish beef, deer and chicken.

Note: to ensure the quality, the chef doesn't cook 300g steaks well done.

## **FISH**

**PIKE PERCH (LL, G) 24,80**

- Fried breaded pike perch with crayfish, parsley and potato parsnip purée

## **CHILDRENS MENU ( kid´s only )**

**MEATBALLS (LF)**

**7,00/12,00**

- French fries and salad

**MINUTE STEAK (LF, G)**

**8,50/15,00**

- Sirloin steak 70g/140g, french fries, aromatic butter and salad

**FILLET OF CHICKEN (LG, G)**

**7,50/15,00**

- Juicy fillet of chicken, french fries and salad

**FRIED PIKE PEARCH (LF)**

**7,50/15,00**

- With potato parsnip purée and salad

**LIVER A'LA EL MONTE (LF)**

**7,50/15,00**

- Thin slices of beef liver with bacon and mushrooms, red wine sauce, lingonberries and potato parsnip purée. Serving not applicable for changes.

**SAUTÉED REINDEER**

**10,00/17,00**

- Potato parsnip purée and lingonberries.

**BEEF (LF, G)**

**16,00**

- Fillet of beef 100 g with creamy pepper sauce and potato wedges

## **DESSERTS**

**CLOUDBERRY TREAT (LF)** **10,60**

- Cloudberry ice cream, cookies with cloudberry sauce

**CARAMEL CRÈME BRÛLÉE WITH RASPBERRY SORBET (LF,G)** **9,40**

**FROZEN CHOCOLATE CAKE (LF)** **9,80**

**CHEESE PLATTER (LG, G)** **9,50**

- 3 different types of cheese and fig jam

**CHEF'S ICE CREAM SURPRISE** **9,80**

- 3 scoops of ice cream and toppings by chef's choice

**SCOOP OF ICE CREAM OR SORBET, includes sauce** **4,50**

\* Vanilla (LF,G) \* Strawberry (LF,G) \* Chocolate (LF,G) \* Liquorice (LF,G) \* Toffee (G)

\* Strawberry sorbet (MF,G) \* Raspberry sorbet (MF,G)

### **Sauce options:**

\* Chocolate \* Caramel \* Strawberry Jam \* Liquorice

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## **BEVERAGES**

<b>Coca- Cola, Zero Cola, Fanta, Sprite 0,25 l</b>	<b>3,00</b>
<b>Bon Aqua, sparkling water 0,25 l</b>	<b>3,00</b>
<b>Juice (orange, apple, cranberry)</b>	<b>3,00</b>
<b>Water</b>	<b>1,00</b>
<b>Kronenbourg Lager 5,00%, 0,25 l/0,5 l</b>	<b>5,50/8,90</b>
<b>Kronenbourg 1664 Blanc 0,33 l</b>	<b>6,00</b>
<b>Karhu 4,6%, 0,33 l</b>	<b>6,00</b>
<b>Sandels 4,7%, 0,33 l</b>	<b>6,00</b>
<b>Light Beer, gluten free 0,5 l</b>	<b>7,50</b>
<b>Dark Velkopopovick 3,8%, 0,5 l</b>	<b>8,50</b>
<b>Savo American Ale 5,5%, 0,33, l</b>	<b>7,80</b>
<b>Savo IPA 5,5%, 0,33 l</b>	<b>7,80</b>
<b>Crownmoor Extra Dry apple 0,33 l</b>	<b>6,80</b>
<b>Somersby Pear 0,33 l</b>	<b>6,80</b>
<b>Long Drink 0,33 l</b>	<b>6,80</b>
<b>Cranberry Long Drink 0,33 l</b>	<b>6,80</b>
<b>Kronenbourg 1664 Blanc,alcohol free 0,33 l</b>	<b>6,00</b>
<b>Brooklyn Special Effects, alcohol free 0,35 l</b>	<b>6,00</b>
<b>Somersby Apple, alcohol free 0,33 l</b>	<b>6,00</b>

We reserve all the rights for changes.