

Menu

English

STARTERS

Bread & butter 3,80 € (L)

Local bread and archipelago bread made with house recipe with butter

Escargots 12,60 € (L)available gluten free from request (G)

Escargots fried crispy in garlic butter, focaccia bread, aioli, blue cheese sauce and parmesan crisps

Beef tartar 13,60 € (M)available gluten free from request

Shallot, pickled cucumber, caper, yolk creme, root vegetable crisp and garlic bread

Garlic tiger prawns in a pan with rosemary focaccia 12,60€ (L)available gluten free from request

Also available with blue cheese or parmesan

Creamy salmon soup (L, G) with archipelago bread (L)

Starter size 10,80€ Main course size 16,80€

House Caesar salad (L)available gluten and dairy free from request

With chicken and bacon OR with crayfish

Fresh green salad, caesar sauce, parmesan flakes, house bread and vinegret

Starter size 10,20 € Main course size 16,20 €

Blini (L)

Comes with onion, pickled cucumber, sour cream and melted butter

Cold smoked salmon mousse 13,20€

Smoked reindeer 13,20€

Mushroom salad 12,20€

Salmon roe 13,20€

As main course, with two blinis and all four toppings 27,20€

Please notice! Changing dish costs 1,80€

TAPAS:

Manchego marinated with rosemary (L, G 3,80€

Tomato-mozzarella caprese (L, G 3,80€

Hummus and roasted garlic bread (VE) 3,80€

Marinated Kalamata olives (VE, G) 3,80€

Fried zucchini with pea-wasabi crème (L, G)4,80€

Deep fried Brazilian veggie-rice (L, G) 4,80€

Tacoboat, quacamole and Asian style veggies (VE, G) 4,80€

Tacoboat, beef pastrami, Asian style veggies, aioli (L, G) 5,60€

Breaded shrimps and sweetchilisauce (M) 5,60€

Cold smoked salmon and goat cheese (L, G)5,60€

Profiterole with cold smoked salmon mousse (L, G)5,60€

BURGERS

Kids Burger 13,20 € (L)available gluten free from request.

Finnish beef patty, cheddar cheese, ketchup and fries.

On the side salad, tomato and pickles.

Captain's Burger 18,30 € (L)available gluten free from request.

Beef patty, salad, cheddar cheese, pickled red onions, bacon, tomato, pickles, chili mayonnaise, ketchup and fries.

Veggie Burger 17,20 € (M, VE) available gluten free from request.

Falafel patty, salad, tomato, cuagamole, mango chutney and fries.

Kids fries with sausages (L, G) 8,80€

Served with salad, tomato and pickled cucumber

Fries 5,80 € (G,M,VE)

Chili or Aioli Dip (M, G) 1,20€

Guacamole Dip (VE) 1,50€

Please notice! Changing dish costs 1,80€

MAIN COURSES

Grilled eggplant, oystermushroom, buckwheat-corn fry 20,20€ (L, G)

With pickled red onion and tzatziki

Yalumba Pinot Grigio 36€ / bottle

Ravioli 20,20€ (L)

Ricotta-spinach-basil filling

With roasted pine nuts, kale crisp and Beurre Blanc sauce

Mega Spileo Malagousia 57€ / bottle

Lamb shank 25,80 € (L, G)

With garlic mashed potatoes, celeriac pyre and seasons vegetables

Il Vispo Sangiovese Toscana 44€ / bottle

Arctic char from our own smoker 26,80€ (L, G)

With Beurre Blanc sauce, mashed potatoes and veggies

Misty Cove Sauvignon Blanc 44€ / bottle

Over night simmered pork neck 23,20€ (L, G)

With potato terrine, aioli, sweet potato cream, thyme sauce and seasons vegetables

Keppo Bryggeri Porter 8,50€ / 0,33l or Veramonte Reserva 44€ / bottle

Pepper steak 180 g 36,70 € (L, G)

Beef fillet, pepper sauce, sweet potato cream, parmesan potatoes and seasons vegetables

Le Macchiole Bolgheri 76€ / bottle

For kids' in addition to Kids Burger and Ipana pizza for some other servings ½ serving ½ price. We prepare kids' food portions only for kids. Please notice! Changing dish costs 1,80€

ARTESAN PIZZA

Changing pizza toppings or a gluten-free basis at an additional cost **1,80€**

IPANA 9,00€

Kids pizza with two fillings, includes tomato sauce and cheese.

MARGHERITA 13,70€ San Miguel Fresca 6,80€ / 0,33l

Tomato sauce, Mozzarella di Bufala, fresh basil.

REHU 15,50€ Weihenstephaner Hefe 10,40€ / 0,5l

Mozzarella, eggplant, olives, pesto, cashew nuts, rucola, tomato sauce

DARRA 15,90€ Jägermeister 8€ / 4cl

Salami, Nduja, minced meat, cocktail cucumber, garlic, aioli, tomato sauce, cheese

TIPU 15,90€ Uiltje Bird of Pray IPA 9,60€ / 0,33l

Curry seasoned chicken, bacon, jalapeno, fresh pineapple, Aura-cheese, tomato sauce

MAKASIINI 16,90€ Kozel Dark 8,90€ / 0,33l

Ham, salami, fried egg, Aura-cheese, crayfish, tomato sauce, cheese

FISU 16,90€ Pilsner Urquell 8,90€ / 0,33l

Dill oil, marinated fennel, crayfish, V Rantamaa's cold smoked salmon, creme fraiche, cheese

PORO 16,90€ Pöhjala Helge Pale Ale 9,60€ / 0,33l

Reindeer minced meat, lingonberry melba, red onion, pickled cucumber, rucola,
crème fraiche, cheese

HIMO 17,90€ Peroni 7,50€ / 0,33l

Four fillings of your choice. Including tomato sauce and cheese

Filling opinios:

Mozzarella di Bufala, fresh basil, tomato, olive, coctail cucumber, ham, salami, egg, Aura blue-cheese, crayfish, Nduja, minced meat, garlic, aioli, curry seasoned chicken, bacon, jalapeno, fresh pineapple, dill oil, cold smoked salmon, creme fraiche, rucola, red onion, ground reindeer meat, basil-pesto

DESSERTS

Crème Brulé with tonka bean 10,20 € (L, G)

With cloudberry sorbé

Makasiini's Runeberg pastry 10,20 € (L, G)

With rum-raisin ice cream

A two-cheese alternating combo 9,80 €

Fig jam and crispbread.

Ask your waiter for the cheeses of the day.

Homemade ice cream or sorbé 5,60 €

Choose one you like:

-Vanilla ice cream (L, G)

-Rum-raisin ice cream (L, G)

-Cloudberry sorbé (M, G)

Coffee 2,50€ / Tea 2,20€ / Espresso 3,20€ / Cappucino 4,80€