

Menu

English

APERITIF

Fiero & Tonic

Martini Fiero 4cl

Tonic

7,80€

Heidell GT

Heidell Gin 4cl

Tonic

Lemon slice

11,50€

Limoncello spritz

Limoncello 4cl

Sparkling wine

Lemon slice

9,80€

Palmers Co

Champagne

12cl

9,90€

Sparkling wine

12cl

5,50€

Raspberry sour

Alcohol free 7,50€

+4cl Koskenkorva 9,50€

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

Meat platter 13,80 € (M)available gluten free from request

Beef carpaccio, Coppa ham, beef pastrami, mushroom salad and garlic bread

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

Choose 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 €

Asparagus and Hollandaise sauce: (L, G)

With poached egg 10,60€

With V.Rantamaa's cold smoked salmon 12,60€

With beef pastrami 12,60€

As main course, with all toppings 23,20€

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€

Bruschetta with roasted goat cheese and balsamico (L)4,80€

Chickpea sticks and sweet chili sauce (L, G)4,80€

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

Breaded shrimps and sweet chili sauce (M)5,60€

Coppa ham, sun dried tomatoes and balsamico (L, G) 5,60€

Cold smoked salmon and goat cheese (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

Lemon grass risotto 20,20€ (L, G)

With chickpea patty, parmesan and seasons vegetables. Also available vegan.

Riffel Rheinhessen Scheurebe Sauvignon 45€ / bottle

Home made pasta with tiger prawns 22,30€ (L)

With tomato vodka sauce, sun dried tomatoes, parmesan and basil

Netzl Grüner Veltliner Caruntum 45€ / bottle

Duck confit 25,80€ (L, G)

Mashed potatoes with herbs, red wine sauce, seasons vegetables and red onion jam

Pflüger Tradition Pinot Noir 45€ / bottle

Fish of the day 26,80€ (L, G)

With lemon grass risotto, parmesan and seasons vegetables

Schloss Koblenz Riesling 39€ / bottle

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

With garlic potato gratin, blue cheese cream, thyme sauce and seasons vegetables

Keppo Bryggeri Porter 8,50€ / 0,33l

Pepper steak 180 g 36,70 € (L, G)

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

Chateau Kamnil Winemakers Selection 56€ / 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, olives, sun dried tomato, 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€ Muteman Ginger Beer 7,00€ / 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

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

Dried reindeer meat, lingonberry melba, red onion, marinated parsnip, rucola,
crème fraiche, cheese

HIMO 17,90€ Peroni 7,50€ / 0,33l

Four fillings of your choice. Including tomato sauce and cheese

Filling options:

Mozzarella di Bufala, basil, tomato, olive, cocktail 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, basil-pesto, dried reindeer meat

DESSERTS

Licorice Crème Brulee 10,20 € (L, G)

With orange chocolate crisp ice cream

Mudcake 10,20 € (L,G)

With roasted white chocolate mousse and mojito sorbet

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)

-Orange chocolate crisp ice cream (L, G)

-Mojito sorbé (M, G)

Drinks with dessert:

La Cañada Pedro Ximénez 10,60€/4cl

Xavier Muscat 8,70€/8cl

Ferreira Porto 8,50€/8cl

Elisabeth VSOP 10,70€/4cl tai XO 17,70€/4cl

Braastad VSOP 8,50€/4cl tai XO 12,90€/4cl

Hennessy VSOP 12,80€/4cl

Xante 7,20€/4cl, Calvados 9,80€/4cl, Frangelico 5,20€/4cl

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

DRINKS

IRISH COFFEEDARK'N STORMY

4CL BUSHMILLS4CL DARK RHUM

COFFEEANGOSTURA BITTER

SUGAR SYRUPLIME JUICE

CREAMGINGER BEER

8,80€8,30€

TOM COLLINSHEIDELL GT

4CL BEEFEATER4CL HEIDELL GIN FROM NAANTALI

SUGAR SYRUPMUTEMAN TONIC

LEMON JUICELEMON SLICE

SOODA11,50€

9,70€

HOUSE SOURHOT CHOCOLATE

4 CL JALOVIIINA*Alcohol free 4,50€

SUGAR SYRUP+4cl Frangelico 7,50€

LIME JUICE+4cl Mint liqor 8,80€

EGG WHITE+4cl Jaloviina 8,30€

9,50€9,80€

MOCKTAILS

RASBERRY SOURMYSTICAL MANGO

SOUR RASBERRYMANGO SYRUP

SUGAR SYRUPLIME JUICE

EGG WHITESOODA

LIME JUICEICE

7,50€7,50€

BEER

Sandels

Lager 4,7 %

5 € / 0,33L 7 € / 0,5L

Weihenstephaner Hefe

Weissbier 5,4%

10,40 € / 0,5L

Guinnes Draught

4,2%

9,50 € / 0,44L

Kozel Premium 0,5L

Lager 4,6%

8,90 €

Kozel Dark 0,5L

Lager 3,8%

8,90 €

Sandels IV 0,33L

Lager 5,3%

6,50 €

Laitilan Kukko

-Lager 4,7% 0,33L **6,00€**

Peroni Nastro Azzurro 5,1% 0,33L

7,50 €

Seasonal draft beer 0,4L

ask more from staff

San Miguel Fresca 0,33L

6,80 €

Pöhjala Brewery

-Helge Pale Ale 0,33L 5%

9,60 €

Keppo Bryggeri 0,33L

-Porter 6,7% **8,50€**

Proper Job IPA 0,5L

Cornish IPA 5,5%

11,50€

Pilsner Urquell 0,5L

Lager 4,4%

8,90€

Ask for more different beers from your waitress!

Cider & Long drink

Ale coq Long Drink

6,50€ / 0,33l 7,80€ / 0,5l

Fizz original dry 4,7% 0,33L

7,20 €

Sherwood 4,7% 0,33L

- Candy Apple
- Pear

7,50€

Hartwall Long Drink

5,5% 0,33L

Original OR Pineapple

7,70 €

Henry Westons Apple Cider

12,80€/0,5L

Olvi Cranberry Long Drink

5% 0,33L

7,20€

Helsinki Long Drink

Pink Grapefruit

7,20€/0,33L

NON ALCOHOLIC

Beer 0,0%

- Kukko local Lager
- Kukko Dark lager

5,00 €

Happy Joe Cider 0,0%

Dry apple

5,00 €

Torres white wine or red wine 12€/ 0,375l bottle

Muteman ginger beer 4%

7,00€

Wine by glasses

WHITE WINES

Schloss Koblenz Riesling 39€ / plo

12cl 7,00€ * 16cl 8,40€ * 24cl 12,50€

Germany

Casas del Bosque Sauvignon Blanc 39€/ plo

12 cl 7,00 € * 16 cl 8,40 € * 24 cl 12,50 €

Chile

RED WINES

Casas del Bosque Carmenera 39€ / plo

12 cl 7,00 € * 16 cl 8,40 € * 24 cl 12,50 €

Chile

Coral Duero R'Sedas Tempranillo 47€/ plo

12cl 8,20€ * 16cl 9,80€ * 24cl 14,80€

Spain

Ask more wines from staff

Where should we go next?



Alinenkatu 24

Variety of different beers, warm cosy atmosphere.

Welcome!