

ENGLISH MENU 3/2018



| MENUS |

AALTO MENU

56 €

Grilled Cheese from Kurikka

Grilled romaine lettuce and rhubarb

G

Beef Two Ways

Marsala sauce, tomato compote,
baked potatoes and summer vegetables

L,G

Lime Posset

Roasted white chocolate and seasonal berries

G

FOOD PROVINCE MENU

60 €

Sugar Cured Whitefish

Seaweed caviar, sour cream foam
and cucumber

L,G

Venison Fillet

Marsala sauce, carrot puree,
beluga lentils and summer vegetable

L,G

Buttermilk and Tar

Buttermilk cake and vanilla ice cream

L

MANNERHEIM MENU

66 €

Soup A la Uppala

L,G

Soup made from the best produce in season and seed cracker baked at Uppala

Beef Tartar

L,G

Citrus sour cream and root vegetable chips

Poached Whitefish

L,G

Carrot hollandaise, baked potatoes and spinach

Sorbet of the House

M,G

Sparkling grape juice

Chocolate and Strawberry

L,G

Chocolate cake made by French recipe

EXTRAS

Cheese Platter

8,50 €

Selection of cheeses from Finland and around the world, jam and seed cracker of the house.

Accompanying a menu, between the main course and the dessert

To make sure the service flows smoothly, we recommend that groups order the same menu. Menus can be modified for special diets or allergies. You can get more specific details from our staff.

DRINK SUGGESTIONS FOR THE MENUS

Ask for the wine package put together by our sommelier for your chosen menu

| STARTERS |



Grilled Cheese from Kurikka Grilled romaine lettuce and rhubarb	G	12 €
Soup A la Uppala Soup made from the best produce in season and seed cracker baked at Uppala	L,G	12 €
Sugar Cured Whitefish Seaweed caviar, sour cream foam and cucumber	L,G	12 €
Beef Tartar Citrus sour cream and root vegetable chips	L,G	12 €

| MAIN COURSES |



Country Style Salad Chicken or beef, vegetables, fresh salad, parmesan, chervil mayonnaise and currant vinaigrette	L,G	20 €
Falafel Tomato compote, roasted vegetables, coriander mayonnaise and beluga lentils	VE,G	20 €
Broiled Salmon Cauliflower, summer vegetables and beluga lentils	L,G	26 €
Poached Whitefish Carrot hollandaise, baked potatoes and spinach	L,G	28 €
Beef Two Ways Marsala sauce, tomato compote, baked potatoes and summer vegetables	L,G	35 €
Venison Fillet Marsala sauce, carrot puree, beluga lentils and summer vegetable	L,G	38 €

| DESSERTS |



Lime Posset G 12 €
Roasted white chocolate and seasonal berries

Buttermilk and Tar L 12 €
Buttermilk cake and vanilla ice cream

Chocolate and Strawberry L,G 12 €
Chocolate cake made by French recipe

Cheese Platter G 12 €
Selection of cheeses from Finland and around the world,
jam and seed cracker of the house

ICE CREAM

Chocolate and Vanilla Ice Cream L,G 8,50 €
Raspberry sauce, whipped cream
and almond brittle

Rhubarb Sorbet and Vanilla Ice Cream G 8,50 €
Caramel sauce, whipped cream
and almond brittle

Rhubarb Sorbet VE,G 8,50 €
Poached rhubarb and seasonal berries