



| MENUS |

MENU TALA

49 €

Wild Mushroom Soup

Herb oil and roasted onion

Blini

White fish roe, sour cream and red onion

Beef Two Ways

Port wine sauce and vegetables

Chocolate Fondant

Milk ice cream and blackberry

Wine package 4 wines

34 €

Alcohol-free drink package 4 drinks

16 €

We can prepare the menu taking into account the most general special diets. Please let us know your special diet when make your booking. It is possible to pre-order also vegetarian and vegan menus.



MENU UPPALA

64 €

Please note that we prepare Menu Uppala only for the whole table

Sugar Cured Salmon

Pickled cucumber and dill

Wild Mushroom Soup

Herb oil and roasted onion

Pike Perch from Lappajärvi

Baked apple beurre blanc and vegetables

Reindeer Fillet and Lingonberry

Dark lingonberry sauce and potato puree

Cheese Platter

Selection of cheeses from Finland and around the world

Cranberry Parfait

Caramel and cranberry

Wine package 6 wines

44 €

Alcohol-free drink package 6 drinks

22 €

We can prepare the menu taking into account the most general special diets. Please let us know your special diet when make your booking. It is possible to pre-order also vegetarian and vegan menus.



| STARTERS |

Sugar Cured Salmon Pickled cucumber and dill	12 €
Wild Mushroom Soup Herb oil and roasted onion	12 €
Blini White fish roe, sour cream and red onion	15 €
Vegan Blini Seaweed caviar, vegan sour cream and apple and fennel salad	15 €



| MAIN COURSES |

Broad Bean Croquette Beetroot spelt and vegetables	20 €
Pike Perch from Lappajärvi Baked apple beurre blanc and potato puree	29 €
Beef Two Ways Port wine sauce and vegetables	32 €
Reindeer Fillet and Lingonberry Dark lingonberry sauce and potato puree	38 €



| DESSERTS |

Cranberry Parfait Caramel and cranberry	12 €
Chocolate Fondant Milk ice cream and blackberry	12 €
Thyme Cake Oat ice cream and raspberry	12 €
Cheese Platter Selection of cheeses from Finland and around the world	12 €