



## | MENUS |

### MENU TALA

49 €

#### **Sugar Cured Salmon**

Pickled cucumber and dill

#### **Jerusalem Artichoke Soup**

Apple and herb oil

#### **Beef Two Ways**

Parsnip and sherry sauce

#### **Chocolate Fondant**

Ice cream and raspberry

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*

### **Beef Tartar**

Egg yolk and spruce sprout

### **Jerusalem Artichoke Soup**

Apple and herb oil

### **Pike Perch from Lappajärvi**

Baked apple beurre blanc and dill potato

### **Reindeer Fillet**

Lingonberry sauce and rosemary potato

### **Cheese Platter**

Selection of cheeses from Finland and around the world

### **Sea-buckthorn Panna Cotta**

Carrot sorbet and oat crumble

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 |

<b>Sugar Cured Salmon</b> Pickled cucumber and dill	12 €
<b>Jerusalem Artichoke Soup</b> Apple and herb oil	12 €
<b>Beef Tartar</b> Egg yolk and spruce sprout	12 €



## | MAIN COURSES |

<b>Eggplant and Spelt</b> Chick peas and nuts stir fry	20 €
<b>Pike Perch from Lappajärvi</b> Baked apple beurre blanc and dill potato	29 €
<b>Beef Two Ways</b> Parsnip and sherry sauce	32 €
<b>Reindeer Fillet</b> Lingonberry sauce and rosemary potato	38 €



## | DESSERTS |

<b>Sea-buckthorn Panna Cotta</b> Carrot sorbet and oat crumble	12 €
<b>Chocolate Fondant</b> Ice cream and raspberry	12 €
<b>Bilberry Parfait</b> Roasted white chocolate	12 €
<b>Cheese Platter</b> Selection of cheeses from Finland and around the world	12 €