

FOOD

Caramelized Tomatoes 10€

Oven roasted tomatoes, whipped goat cheese,
black pepper crumble and tomato beurre blanc
drink: fresh & bitter

White Asparagus 12€

Served with grilled oyster mushrooms from Helsinki,
beurre noisette hollandaise
drink: sweet & crisp

Oysters Rockefeller

4pcs 10€/ 8pcs 16€

Lemongrass, lime and herb crust
drink: herbal & earthy

Soft Shell Crab Taco 10€

Cilantro sour cream and corn and lime salsa
drink: sweet & fruity

Salmon 12€

Salt cured salmon marinated with akvavit, dill potatoes,
pickled cucumber and salmon roe sauce
drink: aromatic & crisp

Tartar 14€

Lightly smoked beef tartar with smoked organic egg yolk
black garlic- oyster sauce aioli
drink: smoky & spicy

Fish of The Day

*Daily changing fish from Tukutorin kala
priced daily
drink: aromatic & crisp*

Helsinki Slider 12€

100g organic beef patty served in a potato bun, grilled cheddar,
caramelized onions and homemade ketchup
homemade fries +5€
drink: is it beer o'clock?

Sweet Mess 10€

*Caramel chocolate ganache, fresh berries and meringue
drink: coffee-bitter & crisp*

Cheeses from the local Market 10€

*House compote and crisp bread of the house
drink: sweet & crisp*

DRINKS

13€

Mother Superior (Fresh, Crisp)

Gin, campari, passion fruit, mint, pink grapefruit

Helsinki Smash (Sour, Crisp)

Rye whiskey, bourbon, bitters, mint, citrus

Summer Rain (Crisp, Sweet, Herbal)

Apple jack, dry vermouth, salted apple cordial, caraway, kaffir lime

Helsinki Beets (Herbal, Earthy)

Akvavit, lingonberry gin, beetroot cordial, citrus, licorice tincture

Bramble (Sweet, Fruity)

Gin, citrus, blackberry and lingonberry

Blueberry Iced Coffee (Bitter, Fruity, Sweet)

Akvavit, blueberry, cold brew coffee, cardamom foam

Sea Mist (Aromatic, Crisp)

Sea buckthorn, mezcal, maraschino, oyster leaf cordial, citrus, ginger beer

Beach Breeze (Spicy, Crisp, Aromatic)

Gin, jalapeño *sea buckthorn*, shiso leaf cordial, tonic water

BUBBLES & TEA

13,50€

Romeo

Energy Nord-T, rhubarb gin, pink grapefruit, lingonberry, sparkling wine

6 O'clock

Wild blueberry Nord-T, black raspberry, gin, orange, lemon, sparkling

Sbagliato #2

Strawberry Nord-T, vermouth, lingonberry gin,
cucumber, citrus, sparkling wine

Redhead in Bed

Blueberry-spruce Nord-T, rhubarb gin, americano bianco,
lingonberry, rosemary, sparkling

Gin and Tonic
11€ (16.00–18.00: 7€)

Dry Gin 47%
Pink grapefruit, lingonberry

Cask Gin 47%
Ginger, lemongrass

Navy Strength Gin 57,2%
Lime, raspberry

Rhubarb Gin 45%
Pink grapefruit, raspberry

Lingonberry Gin 26%
Lime, lingonberry

Sea Buckthorn Gin 26%
Pink grapefruit, sea-buckthorn

Tastings

WHISKEY 28€
Rye malt 47,5%
100% rye malt 47,5%
Single malt 56,6%

MOONSHINE 15,50€
Applejack 43%
Sea buckthorn 41,7%
Raw whiskey 60,5%

DRY GIN 16,50€
Gin 47%
Rhubarb gin 41,5%
Cask gin 47%
Navy strength gin 57,2%

AKVAVIT 4cl 8€
Akvavit 41,5%

SPECIAL 4cl 8€
Lingonberry gin 26%
Sea buckthorn gin 26%

3-COURSE MENU

White Asparagus

Served with grilled oyster mushrooms from Helsinki and
beurre noisette hollandaise

Fish of The Day

Daily changing fish from Tukutorin kala

Sweet Mess

Caramel chocolate ganache, fresh berries and meringue

39€

with beverage package 69€

5-COURSE MENU

White Asparagus

Served with grilled oyster mushrooms from Helsinki and
beurre noisette hollandaise

Salmon

Salt cured salmon marinated with akvavit, dill potatoes,
pickled cucumber and salmon roe sauce

Tartar

Lightly smoked beef tartar with smoked organic egg yolk
and black garlic- oyster sauce aioli

Fish of The Day

daily changing fish from Tukutorin kala

Sweet Mess

Caramel chocolate ganache, fresh berries and meringue

49€

with beverage package 79€