

"Oodi luonnolle"

seasonal menu

snacks

Lobster croustade

Beef & cep "blini"

arctic char, plum & shiso

*Dry aged arctic char marinated with white soy
and aromatic plum juice seasoned with jalapeno and shiso*

halibut, yuzu & vendace roe

*Gently cooked Sterling halibut, yuzu hollandaise, vendace roe
and beurre blanc seasoned with yuzu sake*

cod, Hokkaido pumpkin & amarillo chili

*Poached cod, aromatic chili beurre blanc,
Hokkaido pumpkin emulsion and chili oil*

chawanmushi, oyster mushroom & lobster

*Japanese style egg custard, lobster,
oyster mushrooms and stunning lobster dashi*

+ add 5g Osetra caviar 13€

mushroom tea

Aromatic mushroom tea

sourdough brioche

Daily freshly baked and glazed sourdough brioche and cultured butter

marbled beef, Kampot pepper & black truffle

*Grilled Finnish marble beef,
aromatic Kampot pepper jus and rich black truffle cream*

sea-buckthorn & lime leaf

*Fresh and fruity sea-buckthorn berry sorbet and granita, ginger syrup,
lime leaf crystal, yuzu namelaka and pistachio*

coffee, sunchoke & blueberry

*Rich and intense coffee "sabayon", earthy sunchoke ice cream,
blueberry compot, coffee syrup and hazelnut praline*

small sweets

Selection of seasonal small sweets

97€

vegetarian menu on the following page

Lisätietoa annoksista sekä niiden sisältämistä allergeeneista saatte henkilökunnaltamme
Lihojen alkuperämaa Suomi, vedenelävien alkuperämaa Suomi, Norja, Tanska, Islanti



"Oodi luonnolle"

vegetarian menu

snacks

Lion's mane croustade

Tomato & cep "blini"

tomato, plum & shiso

*Salted tomatoes, aromatic plum juice seasoned
with jalapeno and shiso*

almond potato, yuzu & white asparagus

*Potato puree, yuzu emulsion, seaweed caviar and sauce made from
preserved white asparagus and yuzu sake*

quinoa, Hokkaido pumpkin & amarillo chili

*Finnish quinoa, aromatic chili beurre blanc,
Hokkaido pumpkin emulsion and chili oil*

chawanmushi, oyster mushroom & sunchoke

*Japanese style egg custard, sunchoke,
oyster mushroom and stunning tomato dashi*

mushroom tea

Aromatic mushroom tea

sourdough brioche

Daily freshly baked and glazed sourdough brioche and cultured butter

"signature" celeriac, Kampot pepper & black truffle

*Layered and glazed celery root "cake",
aromatic Kampot pepper jus and black truffle sauce*

sea-buckthorn & lime leaf

*Fresh and fruity sea-buckthorn berry sorbet and granita, ginger syrup,
lime leaf crystal, yuzu namelaka and pistachio*

coffee, sunchoke & blueberry

*Rich and intense coffee "sabayon", earthy sunchoke ice cream,
blueberry compot, coffee syrup and hazelnut praline*

small sweets

Selection of seasonal small sweets

97€

Please inform us already in advance if you'd like to enjoy our vegetarian menu.

Vegan menu is also available when pre-ordered.

Lisätietoa annoksista sekä niiden sisältämistä allergeeneista saatte henkilökunnaltamme

