

**A TREAT. OR
SOMETHING
TO EAT?**

Scandic

BISTRO

Nordic°

STARTERS

SOURDOUGH LF

Bistro's own sourdough bread served with whipped butter
3,00€

BEEF GF M

Beef tenderloin tartare with pickles, aioli and fried capers
8,50€

SKAGEN GF LF

Hand-peeled shrimp, egg, lemon mayonnaise, dill and brioche
8,50€

AURA LF

Blue cheese mousse, thyme honey and grilled pear on archipelago bread
8,50€

BEETROOT GF LF M

Beetroot tartare with vegan aioli and fennel
8,50€

CELERIAC * GF LF

Creamy celeriac-leek soup with hazelnuts and pickled apple
8,50€

MAIN COURSES

CAESAR LF

Bistro-style Caesar salad with Västerbotten cheese and sourdough croutons
17,50€

SALMON GF LF

Grilled salmon with butternut squash purée, fennel-cucumber salad and chive butter sauce
29,50€

ADD-ONS

Grilled chicken breast 6,00€
Hand-peeled shrimp 6,00€

PEPPER STEAK GF LF

Butter-seared Finnish beef tenderloin with brandy-green pepper sauce, shallot-bean sauté and potato fondant
38,50€

RISOTTO * GF LF

Creamy risotto with Västerbotten cheese, lemon and caramelised shallot
22,50€

CHEF'S HUSMANS

Ask for today's special made with the season's finest ingredients

ADD-ONS

Grilled chicken breast 6,00€
Hand-peeled shrimp 6,00€
Grilled salmon 6,00€

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CASUAL

BISTRO BURGER LF

100 g Finnish smash burger patty, Kuusamo smoked cheese, tomato, black pepper mayonnaise, caramelised onion, sweet mustard and pickles
SINGLE 17,50 € / DOUBLE 21,50€

PORTOBELLO BURGER * LF

Portobello confit, Kuusamo smoked cheese, tomato, caramelised onion and black pepper aioli
SINGLE 17,50 € / DOUBLE 21,50€

ADD-ONS

Bacon	3,00€
Blue cheese	3,00€

CLUB SANDWICH LF

Grilled chicken breast, egg, bacon, tomato, aioli and lettuce on sourdough bread
21,50€

ADD-ONS

Fresh green salad with seasonal vegetables	4,00€
Small Caesar salad with Västerbotten cheese and sourdough croutons	4,00€
French fries	3,00€
Fries topped with Västerbotten cheese, bacon and chives	7,50€

ADD-ONS

Bearnaise mayonnaise	1,50€
Black pepper aioli	
Lemon mayonnaise	

DESSERTS

CHOCOLATE GF LF

Warm chocolate cake with coffee-chocolate ice cream
8,00€

ICE CREAM

One scoop of artisan ice cream or vegan sorbet
4,50€

CRÈME BRÛLÉE GF LF

Classic French crème brûlée with blueberry compote and oat crumble
8,00€

AFTER DINNER

IRISH COFFEE
14,20€

BISTRO

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MENUS

BISTRO MENU 52,00€

SKAGEN GF LF

Hand-peeled shrimp, egg, lemon mayonnaise, dill and brioche

PEPPER STEAK GF LF

Butter-seared Finnish beef tenderloin with brandy-green pepper sauce, shallot-bean sauté and potato fondant

CHOCOLATE GF LF

Warm chocolate cake with coffee-chocolate ice cream

GREEN MENU 34,00€

BEETROOT V GF M

Beetroot tartare with vegan aioli and fennel

RISOTTO* GF LF

Creamy risotto with Västerbotten cheese, lemon and caramelised shallot

SORBET* GF LF

A scoop of vegan sorbet served with blueberry compote and oat crumble

SEASONAL MENU 44,00€

CELERIAC* GF LF

Creamy celeriac-leek soup with hazelnuts and pickled apple

SALMON GF LF

Grilled salmon with butternut squash purée, fennel-cucumber salad and chive butter sauce

CRÈME BRÛLÉE GF LF

Classic French crème brûlée with blueberry compote and oat crumble

WINE PACKAGE

WINE PACKAGE TO MENU

29.00