

MENU

TO START WITH

CLOUDBERRY ROYAL

1 cl cloudberry liqueur, cava
9,80 €

CUCUMBER GT

2 cl Hendrick's gin, cucumber syrup,
lime juice, mint
12,80 €

MOCKTAIL

Non-alcoholic gin distillate, cucumber syrup, lime
juice, mint
9,00 €

SNACKS

SOURDOUGH L

Bistro's own sourdough bread with whipped herb
butter
2,00 €

CHIPS & DIP L, G

Rustic potato chips with chive sour cream
4,00 €

NORDIC FLAVOURS

REINDEER L, G

Smoked reindeer and lingonberry mousse,
spruce shoot syrup and baby romaine lettuce

Recommendation: Roche Mazet Pinot Noir
8,90/12 cl

7,50 €/each

We recommend trying more than one
or sharing

VÄSTERBOTTEN L

Warm Västerbotten and chanterelle cheese tart
with red onion marmalade

Recommendation: Leffe Blonde 11,10/33 cl

SKAGEN L, G

Hand-peeled shrimp, lemon mayonnaise, dill and
archipelago bread

Recommendation: Aveleda Alvarinho 9,60/12 cl

SALMON L, G

Cold-smoked salmon, horseradish cream and dill
pickles

Recommendation: Gustav Tillivodka 5,40/2 cl

SOUP L, G

Butternut squash cappuccino with honey-roasted
pumpkin seeds

Recommendation: Leitz 4 Friends Riesling
10,60/12 cl

KIDS (UP TO 12 YEARS OLD) PORTIONS ARE CHARGED AT HALF THE LIST PRICE.

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.

MENU

MAINS

CAESER L

Bistro-style Caesar salad with Västerbotten cheese and sourdough croutons

Add: Grilled chicken breast, hand-peeled shrimp or cold-smoked salmon **6,00 €**

17,50 €

RISOTTO L, G

Beetroot risotto with oven-roasted beets and Grand Reserve goat cheese

Add: Grilled chicken breast +6,00 €

Recommendation: Kia Ora Sauvignon Blanc 9,60/12 cl

22,50 €

SALMON L, G

Grilled salmon with parsnip purée, pickled chanterelles and crayfish sauce

Recommendation: Domäne Wachau Grüner Weltliner Federspiel Terrassen 9,90/12 cl

29,50 €

STEAK L, G

Grilled 200 g Finnish beef sirloin, creamy brandy-green pepper sauce, roasted potatoes and Jerusalem artichoke

Recommendation: Leo Martin Seleccion Mencia 9,80/12 cl

37,50 €

HALLOUMI BURGER L

Fried halloumi, grilled vegetables, devil's jam and black pepper aioli

Vegan option available with "No Chicken" patty

Recommendation: SOL 9,30/33 cl

Single 17,50 € / Double 21,50 €

BISTRO BURGER L

Finnish 100 g smash burger patty, Kuusamo smoked cheese, black pepper aioli, caramelized onion, sweet mustard and pickles

Add: bacon or blue cheese +1,50 €

Recommendation: Lagunitas IPA 10,90/40 cl, 10,10/33 cl

Single 17,50 € / Double 21,50 €

CLUB SANDWICH L

Grilled chicken breast, egg, bacon, tomato, lemon mayonnaise and lettuce on sourdough bread

Recommendation: CVNE Crianza 9,90/12 cl

21,50 €

SIDES

Fresh green salad with seasonal vegetables V, G **4,00€**

Small Caesar salad with Västerbotten cheese and sourdough croutons L **4,00 €**

French fries V, G **3,00 €**

Fries topped with Västerbotten cheese, bacon, and chives L, G **7,50 €**

DIPS 1,50 €/each

Blue cheese mayonnaise L, G

Aioli seasoned with black pepper V, G

Lemon mayonnaise V, G

YOU CAN ORDER YOUR HAMBURGER WITH A GLUTEN-FREE BUN.

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.

MENU

NORDIC TREATS

FLAN CARAMEL L, G

Caramel pudding with cardamom cream and blueberry compote

Recommendation: Dr. Pauly-Bergweiler Noble House Beerenauslese 6,50/ 4 cl

8,00 €

CHOCOLATE L, G

Warm chocolate cake with raspberry coulis and vanilla ice cream

Recommendation: Ramos Pinto 10 YO Tawny 6,00/ 4 cl

8,00 €

ICE CREAM

One scoop of artisan ice cream or vegan sorbet

You can order more than one flavour or scoop

4,50 €

AFTER DINNER

FAZERINA COFFEE

2 cl Cointreau liqueur, 2 cl cocoa liqueur, coffee and cream

14,20 €

FINNISH COFFEE

Coffee and 4 cl Finnish brandy

11,00 €

PAY WITH SCANDIC FRIENDS POINTS

AS A SCANDIC FRIENDS MEMBER, YOU CAN PAY THE WHOLE OR PART OF THE BILL WITH POINTS.
JUST PUT THE BILL ON YOUR ROOM AND PAY WITH YOUR POINTS UPON CHECK-OUT.
(HARD LIQUOR EXCLUDED.)

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.

MENU

BISTRO MENU

SKAGEN L, G

Käsin kuorittuja katkarapuja, sitruunamajoneesia, tilliä ja saaristolaisleipää

Hand-peeled shrimp, lemon mayonnaise, dill and archipelago bread

STEAK L, G

Grillattu 200 g kotimainen rotukarjan ulkofileepihvi, kermaista jaloviina-viherpippurikastiketta, paahdettuja perunoita ja maa-artisokkaa

Grilled 200 g Finnish beef sirloin, creamy brandy-green pepper sauce, roasted potatoes and Jerusalem artichoke

CHOCOLATE L, G

Lämmin suklaakakku, vadelmacoulis ja vaniljajäätelöä

Warm chocolate cake with raspberry coulis and vanilla ice cream

52,00 €

JUOMAPAKETTI / DRINK PAIRING PACKAGE
28,50 €

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.

MENU

GREEN MENU

SOUP L, G

Myskikurpitsacappuccino ja hunajapaahdettuja kurpitsansiemeniä

Butternut squash cappuccino with honey-roasted pumpkin seeds

RISOTTO L, G

Punajuuririsottoa, uunipunajuuria ja Vuohen Grand Reserve -juustoa

Beetroot risotto with oven-roasted beets and Goat Grand Reserve cheese

SORBET V, G

Mustikkasorbettia ja vadelmacoulis

Blueberry sorbet with raspberry coulis

33,00 €

JUOMAPAKETTI / DRINK PAIRING PACKAGE
29,00 €

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.

MENU

SEASONAL MENU

REINDEER L, G

Savuporo-puolukkamoussea, kuusenkerkkäsiirappia ja sydänsalaattia

Smoked reindeer and lingonberry mousse, spruce shoot syrup and baby romaine lettuce

SALMON L, G

Grillattua lohta, palsternakkapyreetä, pikkelöityjä kantarelleja ja rapukastiketta

Grilled salmon with parsnip purée, pickled chanterelles and crayfish sauce

FLAN CARMEL L, G

Karamellivanukas, kardemummakermaa ja mustikkahilloketta

Caramel pudding with cardamom cream and blueberry compote

44,00 €

JUOMAPAKETTI / DRINK PAIRING PACKAGE
28,00 €

G = Gluteeniton / Gluten free L = Lactose free M/DF = Maidoton / Dairy free V = Vegaani / Vegan

Ruokamme saattavat sisältää allergeeneja. Lisätietoa henkilökunnalta. / Our food may contain allergens. Please ask the waiters more information.