

Menu Ultima96€

Harvest

Hokkaido pumpkin, smallholder dairy milk and spruce shoots

Mushroom

Mushrooms from the forest and the city, lamb stock and cured lamb from Bovik

Wild by Ultima

Renewed twice a month

Ethic

Roasted Finnish duck breast, red cabbage and toasted grain

The Wilderness

Wild lavaret, jelly of Arctic cloudberry and creamy fish stock

Carbon Footprint

Grilled fillet of perch, sunchoke and blue mussel sauce

Åland

Finnish pear, yoghurt sponge cake and elderflower froth

Alternative chocolate

“Chocolate” of hemp with lingonberries

Wine Pairing 78€

#sustainablehedonism

#restaurantultima

Menu V.....74€

Harvest

Hokkaido pumpkin, smallholder dairy milk and spruce shoots

Mushroom

Mushrooms from the forest and the city, lamb stock and cured lamb from Bovik

The Wilderness

Wild lavaret, jelly of Arctic cloudberry and creamy fish stock

Carbon Footprint

Grilled fillet of perch, sunchoke and blue mussel sauce

Åland

Finnish pear, yoghurt sponge cake and elderflower froth

Wine Pairing 60€

In addition

Ultima's carrot bread

and butter 7€

Vintage Cheddar from Jukola's dairy

with tomato marmalade and buckwheat 11€

Caviar from Varkaus

with rowan shoot ice cream 20€

#sustainablehedonism

#restaurantultima

Snacks á 5€

Alternative protein
Crispy cricket paper with seafood emulsion

Cocktails á 15€

- Mocktail of the season 9€

Ultima Old Fashioned
Irish Whiskey with flavor of the season

House Negroni
Classic cocktail made of gin, Campari and vermouth with a twist

Gooseberry Sour
Gooseberry infused vodka, gooseberry juice, lemon

Sparkling

Chouilly Grand Cru Blanc de Blancs,
Champagne Legras & Haas, France 19,90€

Empreinte de Terroir Rosé Brut,
Champagne Domaine Collet, France 19,20€

Integral Brut Nature Reserva,
Llopart, Spain 12,50€

Lehtikuohu,
Kontiomehu, Joensuu, Finland 8€

#sustainablehedonism

#restaurantultima