

With aperitif.....á 5€

Crispy cricket paper with herb emulsion

Menu Ultima96€

Local

Organic eggs with city mushrooms and hemp

From the Baltic sea

Pickled Baltic herring, malt and smoked onion

From the soil

Celeriac with truffle and grain sauce

From Qvidja

Beef tartar with potato and Ultima pickles

Ultima taco

Buckwheat taco with Finnish rooster

The Lake

Pike with zander and ramson

Wild food

Angelica parfait with Arctic bramble

Joy

Dessert our chefs desire right now

Menu V.....74€

Local

Organic eggs with city mushrooms and hemp

From the Baltic sea

Pickled Baltic herring, malt and smoked onion

From Qvidja

Beef tartar with potato and Ultima pickles

The Lake

Pike with zander and ramson

Joy

Dessert our chefs desire right now

In addition

Ultima's bread

and butter 7€

Finnish cheese

with variable chutney 11€

Caviar from Varkaus

with rowan shoot ice cream 23€

#sustainablehedonism

#restaurantultima

Cocktailsà 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

House Sour

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 13,50€

Non-alcoholic sparkling

Kontiomehu, Joensuu, Finland 8€

#sustainablehedonism

#restaurantultima