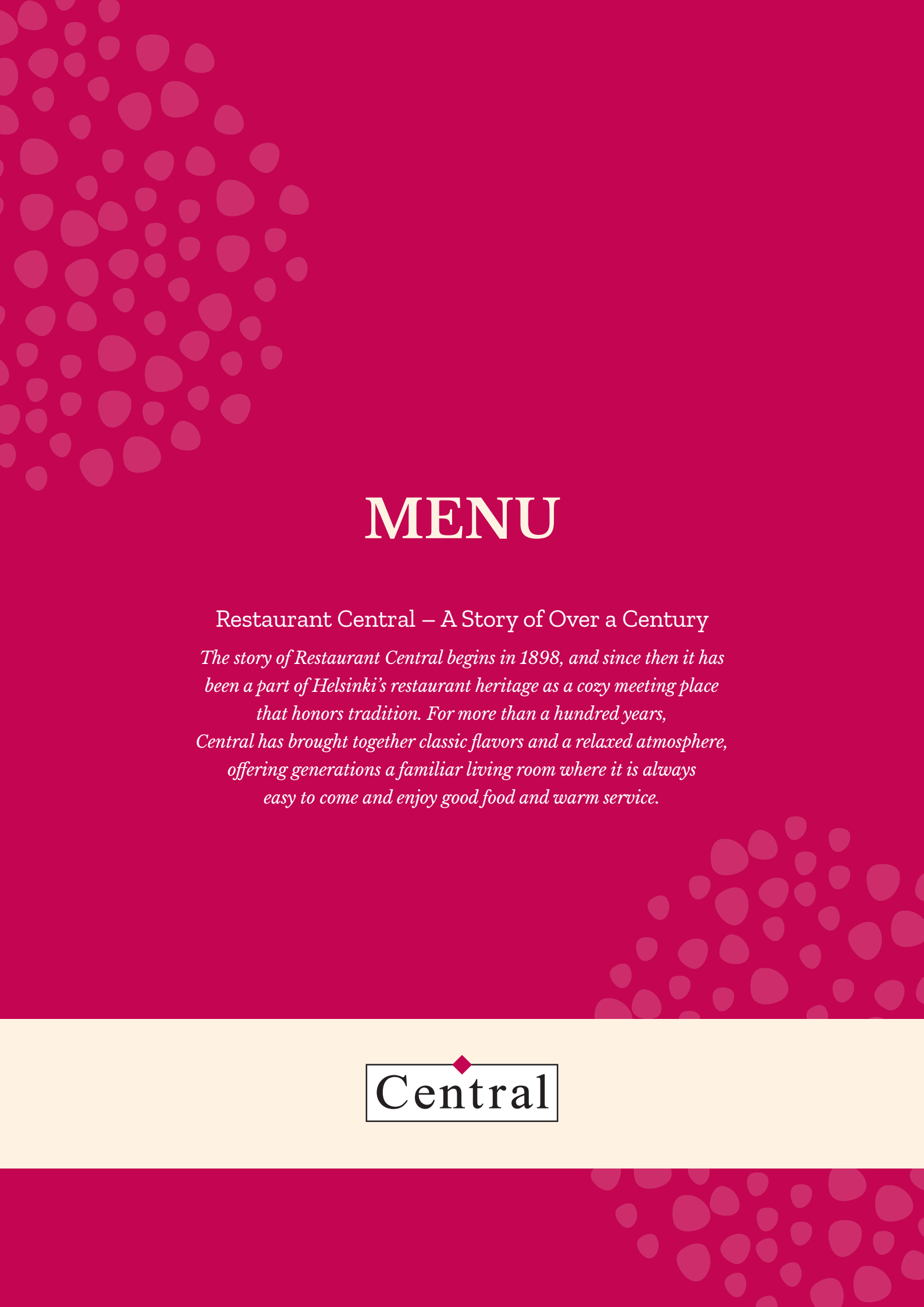




MENU

Restaurant Central – A Story of Over a Century

The story of Restaurant Central begins in 1898, and since then it has been a part of Helsinki's restaurant heritage as a cozy meeting place that honors tradition. For more than a hundred years, Central has brought together classic flavors and a relaxed atmosphere, offering generations a familiar living room where it is always easy to come and enjoy good food and warm service.


Central

THREE-COURSE MENUS

MENU CENTRAL 55,90 €

STARTER

Toast Skagen (L)

Toasted malt bread served with shrimp, iceberg lettuce, pickled cucumber, and rainbow trout roe.

Also available with gluten-free bread.

MAIN COURSE

Pepper Steak (L, G)

150 g grilled Finnish sirloin, Jaloviina-pepper sauce, seasonal vegetables, and garlic potato cake.

DESSERT

Chocolate Three Ways with Raspberry (LL, G)

Milk chocolate mousse, roasted white chocolate, and dark chocolate brownie.

Wine pairings 27€

incl. 12cl Leitz4 Friend, 12cl Château Puybarbe, 8cl Sobrero Moscato d'Asti

MENU VEGETARIAN / VEGAN 44,90 €

STARTER

Jerusalem Artichoke Soup (L, G*)

Served with Jerusalem artichoke chips, chervil oil, and toasted garlic bread.

Available as a vegan option and with gluten-free bread.

MAIN COURSE

Pea & Pine Nut Tournedos (Veg, G)

Served with vegan rösti potato, seasonal vegetables, and plum tomato sauce.

DESSERT

Chocolate Three Ways with Raspberry (LL, G)

Available as a vegan option (Chocolate mousse, brownie and raspberries.) (Veg, G)

Wine pairings 25€

incl. 12cl Aldaba blanco, 12cl Fournier F Sauvignon blanc, 8cl Sobrero Moscato d'Asti

STARTERS & SALADS

Toast Skagen (L) 13.90

Toasted malt bread served with shrimp, iceberg lettuce, pickled cucumber, and rainbow trout roe.

Also available with gluten-free bread.

Drink recommendation: Leitz 4friends

Creamy Salmon Soup with Roasted Rye Bread (L) 14.90 / 19.90

Also available as clear soup and with gluten-free bread.

Drink recommendation: Fournier F Sauvignon Blanc

Jerusalem Artichoke Soup (L, G*) 12.90 / 15.90

Served with Jerusalem artichoke chips, chervil oil, and toasted garlic bread.

Available as a vegan option and with gluten-free bread.

Drink recommendation: Aldaba Blanco

Pan of Snails (L, G*) 14.90

Escargots baked in garlic butter and topped with blue cheese, served with house bread.

Available without blue cheese and with gluten-free bread.

Drink recommendation: Dig this!

Goat Cheese Salad with Orange Balsamico (LL, G*) 12.90 / 18.90

Mixed greens with sprouts, grilled goat cheese, pine nuts, grapes, melon, semi-dried cherry tomatoes, pickled red onion and cucumber, served with toasted bread.

Drink recommendation: Laroche Chevalier

Caesar Salad (L)

Fresh romaine lettuce, bread croutons, Parmesan cheese and Caesar dressing.

– Grilled Finnish Chicken Breast **19.90**

– Mildly Smoked Salmon **23.90**

Available gluten-free without croutons.

Drink recommendation: Fournier F Sauvignon Blanc

MAIN COURSES

Mildly Smoked Salmon with Chanterelle Sauce (L, G) 26.90

Served with rösti potatoes and seasonal vegetables.

Drink recommendation: Leitz 4friends

Pepper Steak (L, G) 33.90

150 g grilled Finnish sirloin, Jaloviina-pepper sauce, seasonal vegetables, and garlic potato cake.

Drink recommendation: Chateau Puybarbe

Grilled Minute Steak with Country-Style Fries (L, G) 28.90

Beef sirloin (EU), parsley butter, and seasonal vegetables.

Drink recommendation: Paololeo passitivo Primitivo

Pork Cutlet à la Centtu (L, G) 22.90

Crispy 180 g Finnish pork cutlet, chili mayonnaise, mashed potatoes, and seasonal vegetables.

Drink recommendation: 19 Crimes Uprising

Pan-Fried Liver (L, G) 24.90

Grilled Finnish beef liver, red wine sauce, mashed potatoes, sugared lingonberries, onion-bacon sauté, and seasonal vegetables.

Drink recommendation: Paololeo passitivo Primitivo

Goat Cheese Chicken (LL, G) 24.90

Finnish Chicken, Goat cheese, devil's jam, red wine sauce, warm vegetables and sweet potato fries.

Drink recommendation: Wolfberger w3

Pea & Pine Nut Tournedos (Veg, G) 24.90

Served with vegan rösti potato, seasonal vegetables, and plum tomato sauce.

Drink recommendation: Fournier F Sauvignon Blanc

Centtu's Burger with Country-Style Fries (L) 19.90

160 g Finnish beef patty, brioche bun, bacon, cheddar, chili mayonnaise, iceberg lettuce, tomato, red onion, and Myrntinen's pickled cucumber.

Drink recommendation: Beer/Aldaba Tinto

Veggie Burger with Country-Style Fries (Veg.) 19.90

Crispy soy protein patty, brioche bun, vegan mature cheddar, aioli, iceberg lettuce, tomato, red onion, and Myrntinen's pickled cucumber.

Drink recommendation: Beer/Aldaba Tinto

Dips: Chili mayonnaise • Vegan aioli • Devil's sauce **2.00**

ARTISAN PIZZAS

All pizzas include tomato sauce and grated cheese.

Extra toppings +2.50

Gluten-free base +2.50

Fantasia – 2 toppings 17.90

Fantasia – 3 toppings 19.90

Kids' Pizza – 2 toppings 12.90

Toppings:

Fish & Seafood: tuna, shrimp, blue mussel, cold-smoked rainbow trout.

Meats: Finnish chicken, Finnish ham, Finnish bacon, pepperoni, warm-smoked reindeer crumble.

Vegetables: pineapple, jalapeño, bell pepper, red onion, rocket, marinated cherry tomato, fresh mushroom, capers, pickled cucumber.

Cheeses: parmesan, blue cheese, goat cheese, double cheese.

Sauces: garlic, BBQ, Béarnaise, chili mayonnaise, sour cream.

KIDS' MENU

Kids' Burger *(L)* 10.90

80 g Finnish smash-style beef patty, brioche bun, iceberg lettuce, tomato, cheddar, ketchup, and country-style fries.

Kids' Minute Steak *(L, G)* 14.90

Beef sirloin steak (EU), French fries, seasoned butter and salad.

Kids' Meatballs and Mashed Potatoes *(L)* 10.90

Creamy sauce and salad.

SMALL SAVORY BITES

Myrttinen's Mini Pickles with Chili Honey *(M, G)* 4.90

Rye Bread Sticks with House Chili Mayonnaise *(M)* 4.90

DESSERTS

Crepes *(L)* 10.90

Crepes fried in butter, strawberry jam and whipped cream.

Chocolate Three Ways with Raspberry *(LL, G)* 11.90

Milk chocolate mousse, roasted white chocolate, and dark chocolate brownie.

A Scoop of Ice Cream or Sorbet *(L, G)* 4.90

Please ask your server for details.

Vegan options also available.

If you have any food allergies or special dietary restrictions, please let us know, and our staff will gladly advise you on suitable options.

L Lactose-free *LL* Low-lactose *Veg.* Vegan *M* Milk-free *G* Gluten-free. Prepared in facilities that also handle gluten-containing products. ● Vegetarian

Central

DRINKS

SPARKLING WINES

12 cl 16 cl 75 cl

Champagne H.Blin Brut 13 %

France

49,00

Simple and elegant. Balanced aromas of fresh apple, peach and apricot with notes of brioche.

Promotional item. Cannot be combined with other offers or discounts.

Duc de Montrives 10,5%

France

9.20 – 36.90

Dry. A fresh, elegant and clean-profile sparkling wine made using the Charmat method. Its small, lively bubbles highlight the wine's pleasant fruitiness.

Non-alcoholic sparkling wine 0% 20cl btl 15.00

ROSÉ WINE

Laroche Rosé La Chevalière 12,5%

France

– 12.50 46.90

Dry, crisp, strawberry-toned, forest-berry and floral.

DRINKS

RED WINES

16 cl 75 cl

Aldaba Tinto 13,5%

Spain

9.70 36.90

House red wine. An approachable red with dark berry notes, a hint of licorice, and a pleasantly smooth character complemented by subtle oak. Balanced tannins.

19 Crimes Uprising 14,5%

Australia

12.90 55.90

Full-bodied and round with a rich mouthfeel. Notes of mocha and sweet spices, with a long finish featuring jammy blackcurrant and raspberry.

Dig This! Shiraz Merlot 2022 12,5%

South Africa

11.80 45.00

A soft, dark-berry, herbal, fruity and spicy organic wine. Its fine acidity brings liveliness to this well-balanced wine. Vegan.

Château Puybarbe L'Étoile 14,5%

France

14.10 59.70

The story of L'Étoile de Château Puybarbe lies in pure fruitiness, elegance, and freshness. The aroma offers ripe blackberry along with a hint of toastiness, white pepper, and green bell pepper. The wine features jammy fruit supported by soft, velvety tannins.

Paololeo Passitivo Primitivo Organic 14%

Italy

12.90 55.90

Richly berry-forward and jammy with lusciously fruity character.

DRINKS

WHITE WINES

16 cl 75 cl

Wolfberger W3 13 %

France

12.40 53.50

Dry, refreshingly acidic, citrusy, currant-like, lightly spicy and mineral.
The palate is open and approachable.

Fournier F Sauvignon Blanc 12%

France

14.50 57.90

Dry, crisp, citrusy, tropical-fruit and gooseberry notes.

Aldaba Blanco 11,5%

Spain.....

9.70 36.90

House white wine. Dry, freshly citrusy and lively fruity.

Leitz 4 Friends Riesling Dry 12%

Germany, Qualitätswein Rheinhessen.....

13.90 52.00

Dry, crisp, pineapple-noted, grapefruity and mineral.

DRINKS

BEERS

BOTTLE

Grimbergen Blonde IV 33 cl	10.30
Grimbergen Double-Ambrée IV 6,5 % 33 cl	10.30
Stella Artois 5% 33 cl	8.90
Kukko 4,7% 33 cl <i>Gluten free</i>	8.50
Brooklyn IV 5,2 % 33 cl	9.20

TAP

Karhu III 4,6 % 40 cl	8.40
Kronenbourg 1664 Blanc 50 cl	10.20
Variable Seasonal Beer	10.30

CIDERS & LONG DRINKS

Magners 4,5 % 33 cl	9.30
Long Drink 5,5% 33 cl	9.20

NON-ALCOHOLIC

Stella Artois 0% alc free 33 cl	6.70
Magners 0 % 33 cl	6.10

DRINKS

COCKTAILS

Limoncello Spritz	13.10
Aperol Spritz Bonaval	13.10
Napue Gin Tonic	15.20
Gin & Tonic	11.10
Lemon Drop	11.10
Negroni	11.10
Classic Mint Mojito	11.20

MOCKTAILS

Strawberry Lemonade Mocktail	7.30
Ginger Apple Mocktail	7.30

DESSERT DRINKS

Centun Hot Coffee Drink	12.10
Amaretto Coffee	12.10
DOM Coffee	12.10
Irish Coffee	12.10

AVEC

Jaloviina.....	9.80
Boulard XO Calvados	11.10
Boulard Calvados	9.10
Torres 10 Brandy	9.10
Larsen VSOP	11.10
Amaretto di Saronno.....	9.40
Baileys	11.10
Jack Daniels.....	9.00

DRINKS

COFFEE & TEA

Coffee	4.90
Tea	4.00
Espresso	4.20
Double espresso	5.20
Latte.....	5.30
Cappuccino	5.30
Hot chocolate	5.30

SOFT DRINKS

Coca Cola 40 cl	5.20
Coca Cola Zero 40 cl	5.20
Fanta 40 cl	5.20
Sprite Zero 40 cl	5.20
San Pellegrino Limonata 33cl	5.70
San Pellegrino Aranciata Rossa 33 cl	5.70