



Our menu includes specialties conjured up by the Mestaritalli chef as well as many beloved classics from over the years. Drop by for a light meal and continue your seaside journey in gorgeous Taivallahti, or make an evening of it enjoying our dishes and wine recommendations.

STARTERS

Fish Plank à la Mestaritalli L  For one person **€9.90**
For two persons **€17.90**

Homemade smoked salmon from our smoker oven, Baltic herring flavoured with juniper berries, Atlantic herring in mustard brine flavoured with whisky, rainbow trout roe and salt-cured whitefish flavoured with pink peppercorns
Drink recommendation: Moselland Goldschild Riesling

Taivallahti Meat Plank L Yhdelle **€9.90**
Kahdelle **€17.90**

Beef sirloin, Schwarzwald ham, Neapolitan salami, goat's cheese, brandy-nut cheese, Kalamata olives and grapes
Drink recommendation: 19 Crimes Red Blend

Toast Skagen à la Mestaritalli M **€14.90**

Mestaritalli's seeded bread, hand-peeled shrimp, horseradish and rainbow trout roe
Drink recommendation: Moselland Goldschild Riesling

Salmon-and-shrimp ceviche M, G **€14.90**

Salmon pieces cooked in lime juice, prawns in brine, avocado, garlic, coriander and apple
Drink recommendation: Zahel Grüner Veltliner

SOUPS AND SALADS

Jerusalem Artichoke Soup VE, L Small **€7.90**
Large **€11.90**

Crisp root vegetable chips and herb-infused oil
Drink recommendation: Monte Cascas Colheita Organic Branco

Salmon Soup à la Mestaritalli L Small **€9.90**
Large **€13.90**

Salmon, potatoes, finely chopped dill and cream
Drink recommendation: Moselland Goldschild Riesling

Halloumi Cheese Salad L, G **€15.90**

Halloumi cheese, fresh mixed lettuce leaves, cherry tomatoes, grapes, strawberries and light balsamic dressing
Drink recommendation: Band of Roses Rosé

Hot Smoked Salmon Salad L, G  **€16.90**

Homemade smoked salmon from our smoker oven, fresh mixed lettuce leaves, cherry tomatoes, marinated potatoes and boiled egg
Drink recommendation: Moselland Goldschild Riesling

FOR KIDS

Kids' Meatballs L, G **€8.90**

With a side of snack carrots, roasted potatoes or fries

Kids' Salmon L, G  **€8.90**

With a side of snack carrots, roasted potatoes or fries

Kids' Chicken L, G **€8.90**

With a side of snack carrots, roasted potatoes or fries

MAIN COURSES

Fish of the Day Price of the day

Ask our waiter about the catch of the day.

Smoked Salmon L, G  **€22.90**

Homemade smoked salmon from our smoker oven, yellowfoot mushroom sauce, summer potatoes and fried vegetables
Drink recommendation: Zahel Grüner Veltliner

Charcoal-Grilled Whitefish L, G **€24.90**

Charcoal-grilled whitefish, creamy crushed potatoes and a roasted lime half
Drink recommendation: Band of Roses Rosé

Chicken Saltimbocca L, G **€21.90**

Chicken breast fillets, Parma ham, brown sage sauce, slow-cooked oats and lupin beans
Drink recommendation: Cecilia Beretta Ripasso


Smoked Beef L, G  **€35.90**

200 g Finnish beef fillet steak smoked in our smoker oven, green asparagus, fried vegetables and sage red wine sauce
Drink recommendation: Finca Las Moras Syrah

Pasta with Fava Beans in Tomato Sauce VE, L **€19.90**

Fava bean slices and Trofie pasta in cherry tomato sauce
Drink recommendation: Barons De Rothschild Legende Bordeaux Rouge

L Lactose-free | M Milk-free | G Gluten-free | VE Vegan

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DESSERTS

Chocolate Cake à la Mestaritalli VE, L, G **€7.50**

Chocolate cake with berry sauce

Chef's Oat Apple Crisp L, G **€7.50**

Oat apple crisp with artisan ice cream

Pavlova à la Chef VE, L, G **€8.90**

Meringue, fresh Finnish berries of the season, coconut foam and berry sauce

Mestaritalli's Cheese Assortment **€15.90**

Vineyard master's cheese, Valma Brie and Peltola Blue with raspberry jam and salt crackers
Drink recommendation: Cecilia Beretta Ripasso

Ice Cream of the Day **€7.90**

Artisan ice cream, summer berries, strawberry sauce and fresh mint

SMOKED AT MESTARITALLI

Smoked fish is a time-honoured tradition at Finnish summer parties. Its pleasant aroma, evoking summer sauna, barbeque and late-night campfire, now greets you at Mestaritalli. We smoke our fish in the traditional way, using genuine oak chips.

Look for this label to identify a dish smoked in the Mestaritalli kitchen:

