

# Lönkka

LOCAL  DEALER

## STARTERS

### **TASTING PLATE | 13€/person**

Chef's daily changing tasting plate for two or more

### **BEEF TARTAR | 14 €**

Finnish beef tenderloin, organic egg yolk, crispy capers and Västerbotten cheese **G**

### **TIGER PRAWNS | 14 €**

Garlic marinated tiger prawns, avocado and mango salsa, gem salad and mint yogurt **G**

### **HALLOUMI AND FIG | 11€**

Crispy halloumi, fresh fig, pickled zucchini, roasted nuts and yogurt sauce **G**

### **CHIPIRONES & PIMIENTO | 10 €**

Crispy squid, pimientos de padron peppers and chili mayo

### **HOUSEMADE BREAD AND DIPS | 5 €**

Fresh bread and dips (Vegan option available)

### **CHANTERELLE | 10€**

Creamy chanterelle soup and fresh bread

### **CHEESE BOARD | 9€**

Cheeses, crisp bread and jam

## SALAD BOWLS

All of the salads include mix of a herb salad, passion vinaigrette, cucumber, carrot, avocado, roasted pumpkin, melon, radish, marinated red onion and cherry tomatoes

### **CHEESE | 16,90 €**

Crispy halloumi, roasted nuts and salsa verde **G**

### **PRAWN | 16,90 €**

Garlic marinated tiger prawns and chili mayo **G**

### **CHICKEN | 16,90 €**

Grilled chicken and yogurt sauce **G**



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## MAIN DISHES

### RISOTTO | 18€

Roasted pumpkin, kale and Västerbotten cheese (Vegan option available) G  
Garlic marinated tiger prawns + 6€

### PIADINA, FLATBREAD | 15€

Italian stuffed flatbread with fresh salad :

**LAMB** - Beer braised lamb, cheese and chipotle tomato sauce  
or

**PRAWN** - Tiger prawns, avocado, salsa verde and capers

### PREMIUM BEEF | 32 €

Finnish marbled beef tenderloin, roasted vegetables, roasted potatoes w herbs and red wine sauce G

### CHICKEN | 21 €

Grilled chicken, potato cake, dark cranberry sauce, seasonal vegetables and toasted seeds G

### FLANK STEAK FOR 2 | 59,90 €

600g of grilled black angus flank steak for 2 persons, roasted seasonal vegetables, garlic butter, herb potatoes & red wine sauce G

### TENDERLOIN FOR 2 | 69,90 €

500g of grilled beef tenderloin for 2 persons, roasted seasonal vegetables, garlic butter, roasted potatoes & red wine sauce G

### BETROOT | 19,90 €

Liquorice flavoured beetroot patties, potato cake, cashew cream, seasonal vegetables and salsa verde V,G  
Add goat cheese +3€

### FISH N CHIPS | 18 €

Beer battered cod, french fries, lemon mayonnaise and herb salad

### MARKET FISH | Price of the day

Catch of the day, buckwheat with herbs, seasonal vegetables and hollandaise sauce G

### BURGER | 23 €

Local burger, 200g Finnish beef, Kannisto bakery's brioche bun, caramelised onion, aged gouda cheese, dijon mayonnaise and chili ketchup

### GREEN BURGER | 19 €

Beetroot patty, chili ketchup, guacamole, marinated red onion, pickled cucumber and salad V  
Add goat cheese + 3e

Pick 1 side for the burger:

French fries, sweet potato fries or green salad



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## DESSERTS

### CHURRO | 9 €

Crispy churro, vanilla ice cream, chocolate sauce and berries

### PASSION | 9 €

Passion fruit parfait, cookie crumble and apple compote G

### CHOCOLATE | 9 €

Raspberry chocolate, puffed buckwheat, blueberry coulis and berries Vegan, G

### CHEESE BOARD | 9€

Cheeses, crisp bread and jam

### ARTISANAL ICE CREAMS AND SEASONAL BERRIES | 6,90 €

(Vegan options available)

## HOT DRINKS

COFFEE | 3 €

ESPRESSO | 3,80 €

CAPPUCCINO | 4,50 €

CAFE LATTE | 5 €

AMERICANO | 4 €

BREWED TEA | 3 €

HOT CHOCOLATE | 4,50 €

IRISH COFFEE | 9 €

SOLERA VETERANO | 7 €

REMY MARTIN VSOP | 10 €

REMY MARTIN XO | 25€

PÈRE MAGLOIRE FINE VS CALVADOS | 7 €

AMARETTO DISARONNO ORIGINALE | 6 €

CAROLANS IRISH CREAM | 6 €

SAMBUCA VACCARI | 6 €

HIGHLAND PARK 12 YO | 12 €

LAPHROAIG 10 YO | 10 €

BRUGAL 1888 | 12 €

ANGOSTURA 1919 | 9,80 €

ESPRESSO MARTINI | 10 €

