

Starters

Bang Bang Cauliflowers (Ve) 9e/13e

Crispy cauliflower fritters in spicy bang bang-sauce with jalopeno mayo.

Chevre & Paprika (V,LL) 11e Vegan upon request.

Goat cheese foam, roasted paprika, fresh herbs and crutons.

Hunny Zucchini (V,G) 11e

Zucchini-polenta fritters, feta dip and hot honey.

Mandarin Ceviche (ND,G) 13e

Rainbow trout in mandarin sauce, pickled jalopeno and jalopeno mayo.

Autumn at Satohuone (Ve) 9e Gluten free upon request.

Oyster mushrooms fried in vegan truffle butter, sourdough bread with garlic and warm mushroom stock.

Chorizo<3Corn (G) 9e

Chorizo by Nakki Hannu, corn dip, nduja and pickled jalopenos.

Gruyère Fries (V,G) 8e Vegan upon request.

Crispy fries with gruyère cheese and goat cheese dip OR
Vegan "parmesan" and Mö-chavre dip.

*Ve: vegan V: vegetarian G: gluten free L: lactose free LL: low-lactose ND: no dairy
Kindly inform our staff of possible allergies and dietary needs, thank you.*

Main Courses

S.O.U.P (Ve,G) 20e Contains nuts.

Malaysian laksa-soup with fried tofu, bok choy, rice noodles, chili and peanuts.

Harissa Aubergine (G) 24e Vegan upon request.

Roasted aubergine with harissa, feta dip, potatoes in sage pesto, mint and dried olives.

Orzo Pomodoro (Ve) 24e

Orzo-pasta with vegetable bolognese, tomatopesto, vegan "parmesan" and herb salad.

Rosemary Polpettes (V,G) 25e Vegan upon request.

Rosemary seasoned "Meatless balls" with gruyere-cheese sauce, mashed potatoes and pickles by Myrtilsen Kurkut.

Pike-Perch Supercut (L,G) 32e

Fried zander in lemon-butter sauce, rainbow trout roe, carrot "barleytto" and gremolata carrots.

Roman Holiday 28e

Parmesan crusted chicken, flambéed bufala-mozzarella, tomato sauce and potatoes in sage-pesto.

Bulgogi Ribs (L,G) 30e

Braised pork ribs in bulgogi-sauce, yuzu-yoghurt, red cabbage salad and smashed cucumbers.

Add fries +3,5e

*Ve: vegan V: vegetarian G: gluten free L: lactose free LL: low-lactose ND: no dairy
Kindly inform our staff of possible allergies and dietary needs, thank you.*

Dipping sauces 2,5e

Bang bang-sauce (Ve,G)

Jalopeno mayo (Ve,G)

Feta dip (V,G)

Yuzu-yoghurt (L,G)

Desserts

Apples & Apples 8e

Apple pie with white chocolate-apple ganache

Torta Barozzi 8e (Ve,G) Contains nuts.

Coffee flavoured chocolate cake with coffee-caramel sauce.

*Ve: vegan V: vegetarian G: gluten free L: lactose free LL: low-lactose ND: no dairy
Kindly inform our staff of possible allergies and dietary needs, thank you.*