



# MENU



# MENU EN

## FOR A LIGHT BITE OR AS A STARTER

**Nettle soup 11,50 € V, L, (G\*)**  
Served with archipelago bread crumble.

**Salmon Soup 14 € L (G\*)**  
Traditional creamy salmon soup with house archipelago bread.

**Buckwheat Waffles 12 € / 15,50 €**  
Crispy waffle with your choice of topping, served with a small side salad.

**Choose your topping:**  
Beetroot-tofu tartar V, L, G\*  
Cold smoked salmon mousse L, G\*  
Smoked reindeer-cream cheese L, G\*  
Shrimp skagen L, G\*

## SALADS

**Farmer's Salad 22 €**  
Mixed greens, pickled cucumber, radish, roasted potatoes, beetroot and oven roasted tomatoes.

**Topping Options:**  
Celery V (G\*)  
Smoked Salmon L, G\*  
Goat cheese L, G\*

## FISH DISHES

**Salmon Soup L (G\*)**  
Traditional creamy salmon soup, archipelago bread, and roasted butter. Served in a pot at the table when its more than two eaters.  
**For one 20 € / For two 40 € / For four 75 €**

**Catch of the Day 32 € L, G\***  
Ask you server about today's catch.  
We strive to use locally sourced fish.

## BELLMAN'S PANS

**Bellman's Vegan Pan 22 € V, L, G\***  
A creamy oat-based pan dish with root vegetables, tofu and plant-based sausage.

**Bellman's Meat Pan 26 € L, G\***  
A creamy pan dish with Dijon mustard and beef tenderloin, skin on potatoes, beetroots and pickles.

## MEAT DISHES

**Meatballs & Mashed Potatoes 19,50 € L, G\***  
Grandpa's homemade meatballs in a creamy sauce with mashed potatoes, pickles and lingonberries.

**Wiener Schnitzel 32 € L (G\*)**  
The authentic Wiener Schnitzel made from veal, served with mashed potatoes.

**Pork Ribs 29,50 € L, G\***  
Served with Master's BBQ sauce, aioli, beetroot coleslaw, and crispy French fries.

**Flat Iron Steak 34,50 € L, G\***  
Tender flat iron steak cut from the shoulder, served with nettle chimichurri, roasted potatoes, and oven-roasted root vegetables.

## FLATBREAD BURGERS

All burgers come with fries and garlic mayo.

**Smash Burger 26 € L (G\*)**  
Double beef patties covered in cheddar cheese, fried bacon, onion compote, and garlic mayo.

**Fish Burger 26 € L (G\*)**  
Fish patty made from Pellinge fish, with cheddar cheese, pickled cucumber and tartar sauce.

**Celery Burger 23 € L (V) (G\*)**  
A delicious celery steak in potato flatbread with vegan beetroot cabbage salad.

## KID'S MENU

**Salmon Soup 12 € L, (G\*)**

**Meatballs & Mashed Potatoes 12 € L, G\***

**Kid's Smash Burger 12 € L (G\*)**

## DESSERTS

**Sweet Bun French Toast 10,50 € L**  
Fried sweet buns with house made apple ginger jam and whipped cream.

**Caramelized Pudding 12,50 € L, G\***  
Rosemary-infused pudding, served with sea buckthorn compote.

**Raspberry & White Chocolate Cheesecake 10,50 € L, G\***  
Served with raspberry melba.

**Ice Cream Scoop 6 € L (V) G\***  
We serve ice cream from Vanha Porvoo Ice Cream Factory. Choose: Strawberry / Chocolate / Vanilla / Sorbet.

# MENU SWE

## VID LITEN HUNGER ELLER SOM FÖRRÄTT

**Nässelsoppa 11,50 € V, L, (G\*)**  
Serveras med smulad skärgårdslimpa.

**Laxsoppa 14 € L (G\*)**  
Krämig laxsoppa på traditionellt vis och husets fröknäcke.

**Bovetevåfflor 12 € / 15,50 €**  
Krispig våffla med fyllning efter önskemål, serveras med en liten sallad.

**Välj topping:**  
Rödbeta-tofu tartar V, L, G\*  
Kallrökt laxmousse L, G\*  
Rökt renkött-färskost L, G\*  
Skagenröra L, G\*

## SALLADER

**Bondsallad 22 €**  
Sallad, mormorsgurka, rädisa, rostad potatis, rödbeta och ugnsrostade tomater.

**Fyllningsalternativ:**  
Selleri V (G\*) / Rökt Lax L, G\* / Getost L, G\*

## FISKRÄTTER

**Laxsoppa L (G\*)**  
Krämig laxsoppa på traditionellt vis, skärgårdsbröd och rostat smör.  
**För en 20 € / För två 40 € / För fyra 75 €**

**Dagens fisk 32 € L, G\***  
Fråga servitören om dagens fisk. Vi strävar att använda fisk från lokala fiskare.

## PYTT BELLMAN

**Veganska Pytt Bellman 22 € V, L, G\***  
Havregräddig panna med rotsaker, tofu och vegansk korv.

**Pytt Bellman 26 € L, G\***  
Gräddig ”pytt i panna” med oxfilé, potatis och dijonsenap. Serveras med rödbeta och saltgurka.

## KÖTTRÄTTER

**Köttbullar och potatismos 19,50 € L, G\***  
Farfars köttbullar i gräddsås med potatismos. Serveras med saltgurka och syltade lingon.

**Wienerschnitzel 32 € L (G\*)**  
Den Rätta Wienerschnitzeln av kalv och serveras med potatismos.

**Fläskribs 29,50 € L, G\***  
Serveras med Mästarens BBQ-sås, aioli, rödbetscoleslaw och krispiga pommes frites.

**Flat Iron Steak 34,50 € L, G\***  
Mör flat iron steak av nötbog, serveras med nässel-chimichurri samt rostade potatisar och ugnsrostade rotfrukter.

## TUNNBRÖDS BURGARE

Alla portioner inkluderar pommes frites och vitlöksmajonnäs.

**Smash Burgare 26 € L (G\*)**  
Dubbelbiffar glaserade med cheddarost, stekt bacon, lökcompott och vitlöksmajonnäs.

**Fisk Burgare 26 € L (G\*)**  
Fiskbiff av Pellinge fisk, cheddar ost, mormorsgurka och tartarsås.

**Selleri Burgare 23 € L (V) (G\*)**  
Potatistunnbröd med smaklig selleribiff och vegansk sallad på rödbeta och kål.

## BARNMENY

**Laxsoppa 12 € L (G\*)**

**Köttbullar och smörpotatis 12 € L, G\***

**Barn smash burgare 12 € L (G\*)**

## EFTERRÄTTER

**Rika riddare 10,50 € L**  
Rostad bulle serveras med husets ingefära-äppelsylt och vispgrädde.

**Rostad pudding 12,50 € L, G\***  
Rosmarindoftande pudding, serveras med havtornskompot.

**Hallon- och vit chokladcheesecake 10,50 € L, G\***  
Serveras med hallonmelba.

**Glass 6 € L (V) G\***  
Glass sortiment av Vanhan Porvoon jäätelötehdas.  
**Välj:** Jordgubbe / Choklad / Vanilja / Sorbet.



## WHITE WINES

Oscar Hausmann Riesling, Germany  
12 cl 9,50 € / 75 cl 59 €

Kia Ora Sauvignon Blanc, New Zealand  
12 cl 10,50 € / 75 cl 65 €

Tenimenti Civa Friuli Pinot Grigio, Italy  
12 cl 9,50 € / 75 cl 59 €

Steininger Grüner Veltliner, Kamptal, Austria, V  
12 cl 10,50 € / 75 cl 65 €

Barone Montalto Passivento Bianco, Italy  
12 cl 10,50 € / 75 cl 65 €

Chablis Coquillage Moillard, France  
75 cl 87 €

## RED WINES

Pablo Claro Tempranillo, Spain  
12 cl 10 € / 75 cl 61 €

La Celia Pioneer Malbec, Argentina  
12 cl 10,50 € / 75 cl 69 €

Armigero Amarone Della Valpolicella, Italy  
Cabernet Sauvignon, Corvina Veronese,  
Rondinella  
12 cl 15 € / 75 cl 89 €

Patriarche Pinor Noir, France  
12 cl 10,50 € / 75 cl 69 €

Armigero Valpolicella Ripasso, Italy  
Corvina Veronese & Rondinella  
12 cl 10,50 € / 75 cl 69 €

Chateau Cantin, Bordeaux, France  
AOP Saint Emilion Grand Cru, 100 % Merlot  
150 cl 149 €

## ROSE WINES

Domaine Petit Candumy, France  
12 cl 9,50 € / 75 cl 59 €

## SPARKLING WINES

Segura Viudas Lavit Brut Nature, Spain  
75 cl 69 €

Murviedro Arts De Luna Cava Org.  
Brut, Spain, V  
12 cl 9,50 € / 75 cl 59 €

Divici Organic Prosecco,  
Italy, V  
12 cl 9,50 € / 75 cl 59 €

Ask alcohol free  
wine options.

## BEER, CIDER & LONG DRINK

Heineken 0,5 L / 9,50 €, 0,25 L / 5 €

Aura 0,5 L / 9 €, 0,33 L / 8,50 €

Birra Moretti 0,4 L / 9,50 €, 0,25 L / 5 €

Sol 0,33 L 9,50 €

Lahden Erikois Twist Citrus Wheat Beer 0,33 L 9 €

Vanhan Porvoon Panimo IPA 0,33 L / 9,50 € (G)

Vanhan Porvoon Panimo Lager 0,33 L / 9,50 € (G)

Velkopopovicky Kozel Dark 0,5 L / 10 €

Happy Joe (Dry Apple, Pear) 0,33 L / 9 €

Hartwall Original Long Drink 0,33 L / 9 €

Ask your server about the available flavors.

0 % Heineken / Birra Moretti 0,33 L / 8,50 €

0% Cider & Long Drink 0,33 L / 8,50 €

Ask your server for details.

## SOFT DRINKS

Hartwall Original Vichy 4,90 €

Vellamo sparkling water 4,90 €

Pellegrino 0,75 L 9,50 €

Pepsi, Pepsi Max, 7up, Jaffa 4,90 €

Lemonade (Pear, Raspberry) 4,90 €

Juice (Apple, orange, cranberry) 3,90 €

## COCKTAILS

Negroni 12,50 €

Chambord Royale 12,50 €

Gin & Tonic 12,50 € / 14,50 €

Mojitos: Rhubarb / Mango / Ginger 14,50 €

Spritzes: Aperol / Raspberry / Limoncello 14,50 €

Hugo 14,50 €

Mule 12,50 €

Cosmopolitan 14,50 €

Bloody Mary 14,50 €

Espresso Martini 12,50 €

Irish Coffee 14,50 €

**L** Lactose free

**V** Vegan

**(V)** Vegan option available when asking

**G\*** Manufactured in a facility that processes gluten

**(G\*)** Gluten free option available when asking

**Meat country of origin**

Finland: Beef, pork, reindeer, lamb, chicken

Holland: Veal

