

ENGLISH MENU 2/2018



| MENUS |

AALTO MENU

51 €

Rustic Terrine

L,G

Terrine made from duck, pheasant and pork,
poached pear and marinated mushrooms

Fried Whitefish

L,G

Leaf parsley hollandaise, root vegetable purée,
parmesan potatoes and vegetables

White Chocolate

White chocolate pudding, cloudberry
and oat from Ylistaro

FOOD PROVINCE MENU

58 €

Whitefish and Apple

L,G

Lightly charred salt cured whitefish,
sour cream and dill mayonnaise

Beef Two Ways

L,G

Sherry sauce, swede purée,
parmesan potatoes and vegetables

Buttermilk and Tar

(L on request)

Buttermilk cake, tar and caramel mousse,
served with vanilla ice cream

UPPALA MENU

65 €

Soup A la Uppala

L,G

Soup made from the best produce in season and seed cracker baked at Uppala

Whitefish and Apple

L,G

Lightly charred salt cured whitefish, sour cream and dill mayonnaise

Rack of Lamb and Entrecote

L,G

Sherry sauce, root vegetable purée, beluga lentils and vegetables

Sea-Buckthorn and Licorice

L

Sea-buckthorn parfait, licorice toffee and oat from Ylistaro

EXTRAS

Cheese Platter

8,50 €

Selection of cheeses from Finland and around the world, jam and seed cracker of the house.

Accompanying a menu, between the main course and the dessert

To make sure the service flows smoothly, we recommend that groups order the same menu. Menus can be modified for special diets or allergies

DRINK SUGGESTIONS FOR THE MENUS

Ask for the wine package put together by our sommelier for your chosen menu

| STARTERS |



Salad A fresh starter salad of the house	L,G	8,50 €
Soup A la Uppala Soup made from the best produce in season and seed cracker baked at Uppala	L,G	12,50 €
Whitefish and Apple Lightly charred salt cured whitefish, sour cream and dill mayonnaise	L,G	12,50 €
Rustic Terrine Terrine made from duck, pheasant and pork, poached pear and marinated mushrooms	L,G	12,50 €

| MAIN COURSES |



Chickpeas and Apple Beluga lentils, whole roasted vegetables coriander mayonnaise and apple	VEGAAN,G	20 €
Spelt Risotto Slowly cooked beef, vegetables and marinated mushrooms	L	22 €
Broiled Salmon Dill mayonnaise, swede purée shitake mushrooms and vegetables	L,G	26 €
Fried Whitefish Leaf parsley hollandaise, root vegetable purée, parmesan potatoes and vegetables	L,G	28 €
Rack of Lamb and Entrecote Sherry sauce, root vegetable purée, beluga lentils and vegetables	L,G	33 €
Beef Two Ways Sherry sauce, swede purée, parmesan potatoes and vegetables	L,G	35 €

| DESSERTS |



White Chocolate		12 €
White chocolate pudding, cloudberry and oat from Ylistaro		
Buttermilk and Tar	(L on request)	12 €
Buttermilk cake, tar and caramel mousse, served with vanilla ice cream		
Sea-Buckthorn and Liquorice	L	12 €
Sea-buckthorn parfait, liquorice toffee and oat from Ylistaro		
Cheese Platter	G	10,50 €
Selection of cheeses from Finland and around the world, jam and seed cracker of the house		

ICE CREAM

Chocolate and Mascarpone Ice Cream	8,50 €
Raspberry sauce, whipped cream and linseed from Kauhajoki	
Redcurrant Sorbet and Mascarpone Ice Cream	8,50 €
Caramel sauce, whipped cream and linseed from Kauhajoki	