

MENU 4/2017



| MENUS |



FINLAND 100 MENU

48,80

"TOGETHER EVERY DAY CAN BE A CELEBRATION"

Soup A la Uppala

L,G

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

Pork and Swede

L,G

Slowly cooked pork neck,
rosemary sauce, Lappish potatoes and vegetables

Crème Brûlée

L

Redcurrant sorbet and oat

For every Finland 100 Menu sold we donate to Tukikummit ry 1 € to stop social exclusion of young people. Children receive a 50 %discount of dishes from the children menu if one party member orders the Finland 100 menu.

AALTO MENU

52,20 €

Beef and Lingonberry

L,G

Beef tenderloin, lingonberry,
seasonal mushrooms and Jerusalem artichoke

Pike Perch from Lappajärvi

L,G

Pike perch fillet, sauce made with Grand reserve cheese from Juustoporti
in Jalasjärvi, dill potatoes and vegetables

Salty Liquorice and Lemon

G

Salty liquorice cake, lemon yogurt
and mascarpone ice cream

UPPALA MENU

68,40€

Soup A la Uppala

L,G

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

Salt Cured Rainbow Trout

L,G

Finnish Benella rainbow trout, fennel and beetroot

Venison Fillet

L, G

Rosé baked venison fillet, rosemary sauce,
Lappish potatoes, rowanberry jam and vegetables

Chocolate and Apple

G

Warm chocolate fondant
and apple sorbet

EXTRAS

Cheese Platter

8,50 €

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

Accompanying a three course meal, 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

| STARTERS |



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| Salad A fresh starter salad of the house | L,G | 8,20 € |
| Soup A la Uppala Soup made of the best produce in season and seed cracker baked at Uppala | L,G | 11,80 € |
| Salt Cured Rainbow Trout Finnish Benella rainbow trout, fennel and beetroot | L,G | 12,40 € |
| Beef and Lingonberry Beef tenderloin, lingonberry, seasonal mushrooms and Jerusalem artichoke | L,G | 12,40 € |

| MAIN COURSES |



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| Smoked Tofu Tofu, vegetables, quinoa and chimichurri sauce | VEGAN | 20,40 € |
| Chanterelle Risotto and Beef Oat risotto, beef cheek braised overnight and marinated tomatoes | L | 25,80 € |
| Rainbow Trout and Dill Finnish Benella rainbow trout, dill potatoes, smoked swede and vegetables | L,G | 26,20 € |
| Pike Perch from Lappajärvi Pike perch fillet, sauce made with Grand reserve cheese from Juustoportti in Jalasjärvi, dill potatoes and vegetables | L,G | 28,60 € |
| Pork and Swede Slowly cooked pork neck, rosemary sauce, Lappish potatoes and vegetables | L,G | 26,80 € |
| Venison Fillet Rosé baked venison fillet, rosemary sauce, Lappish potatoes, rowanberry jam and vegetables | L, G | 36,20 € |

| DESSERTS |



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| Crème Brûlée Redcurrant sorbet and oat | L | 11,20 € |
| Chocolate and Apple Warm chocolate fondant and apple sorbet | G | 11,80 € |
| Salty Licorice and Lemon Salty licorice cake, lemon yogurt and mascarpone ice cream | G | 12,20 € |
| Cheese Platter Selection of cheeses from Finland and around the world, jam and seed cracker of the house | G | 10,20 € |

ICE CREAM

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| Chocolate and Mascarpone Ice Cream Berry sauce, whipped cream and oat crumble | | 8,40 € |
| Redcurrant Sorbet and Mascarpone Ice Cream Caramel sauce, whipped cream and oat crumble | | 8,40 € |