

| MENUS |



MENU TALA

47 €

Charred Salmon

Poached egg and pickled chanterelles

Jerusalem Artichoke Soup

Herbs oil and apple

Beef Two Ways

Port wine sauce and celeriac puree

Chocolate Cake

Vanilla anglaise and gooseberry gel

MENU UPPALA

64 €

Please note that we prepare Menu Uppala only for the whole table

Jerusalem Artichoke Soup

Herbs oil and apple

Deer Pastrami

Horseradish foam and cranberry gel

Fried Whitefish

Beurre Blanc-sauce and cauliflower

Elk Fillet

Blackcurrant sauce and pumpkin

Cheese Platter

Selection of cheeses from Finland and around the world

Redcurrant Posset

Currants and roasted white chocolate

| STARTERS |



Charred Salmon Poached egg and pickled chanterelles	12 €
Jerusalem Artichoke Soup Herbs oil and apple	12 €
Deer Pastrami Horseradish foam and cranberry gel	12 €

| MAIN COURSES |



Pumpkin and Lentils Ragu Beluga lentils and grilled romaine lettuce	20 €
Fried Whitefish Beurre Blanc-sauce and cauliflower	28 €
Beef Two Ways Port wine sauce and celeriac puree	30 €
Elk Fillet Blackcurrant sauce and pumpkin	36 €

| DESSERTS |



Redcurrant Posset Currants and roasted white chocolate	12 €
Salmiac and Raspberry Raspberry mousse and juiced raspberries	12 €
Chocolate Cake Vanilla anglaise and gooseberry gel	12 €
Cheese Platter Selection of cheeses from Finland and around the world	12 €