

**APPETIZERS**

**GRATINATED ESCARGOTS L, (G)**

6 pcs 12,50 € / 12 pcs 19,50 €  
Garlic-parsley butter, Peltola Blu cheese  
and house bread  
*Prykmestar Pils 5,2 % 6,90 € / 0,33 l*

**TOAST SKAGEN FROM HAND PEELED  
SHRIMPS & WHITE FISH ROE L 14 € / 19 €**  
*Erdinger Weissbier Hefe 5,3 % 9,50 € / 0,5 l*

**JERUSALEM ARTICHOKE SOUP L, (G) 15 €**  
Butter fried cep and croutongs  
*Castellblanc Cava Brut 6,50 € / 12 cl*

**CLASSICS**

**HOUSE BURGER L 15 €**  
Roslund's beef steak (FI), brioche,  
Peltola Blu cheese, tomato, gem salad,  
pickled red onions & truffle mayonnaise  
*Olvi American Cream ale 6 € / 0,275 l*  
**Vegetarian option available!**

**Country fries L, G 3,50 €**  
**Green salad L, G 3,50 €**

**MECHELIN'S PEPPER STEAK L, G 34 €**  
Marbled beef steak 200g (FI), creamy pepper  
sauce, grilled asparagus with bacon & tomato  
served with creamy garlic potatoes  
*Hob Nob Cabernet Sauvignon 9,40 € / 16 cl*

**CAESAR SALAD L, (G) 18 €**  
*(chicken (FI) / shrimps / goat cheese)*  
*Dark Horse Sauvignon Blanc 10,40 € / 16 cl*  
*Deseos white wine 8,60 € / 16cl*

**FISH & VEGGIE**

**GRILLED PIKE PERCH &  
CRAYFISH SAUCE L, G 28 €**  
Autumn vegetables  
*Nik Weis Selection Urban Riesling 11,10 € 16 cl*

**GOAT CHEESE WITH OVEN BEETROOT &  
PUMPKIN L, G 22 €**  
Rucola with nut vinaigrette  
*Aliwen reserva pinot noir*  
8,90 € 16 cl

**DESSERTS**

**WARM APPLE PIE L 8 €**  
Salted caramel sauce & milk ice cream  
*Castellblanc Cava Brut 6,50 € / 12 cl*

**LOCAL CHEESE PLATTER L, G 10 €**  
Apple chutney & roasted almond  
*Osborne Porto 10 € / 8 cl*

**SPANISH COFFEE**  
4 cl Licor 43, coffee, cream  
8,50 €

**LINDROOS COFFEE**  
2 cl Cointreau, 2 cl Jaloviina, espresso, cream  
10 €

**FOR KIDS**

**HOUSE MEATBALLS L, G 12 €**  
Mashed potatoes, creamy sauce  
& green salad

All portions available 1/2 sized for 12 €