



# Today

**Lunch of the day (L) 24,00 €**

*Includes appetizers, soup of the day, lunch of the day, bread baked on the spot and coffee.*

**Soup of the day (L) 22,00 €**

*Includes appetizers, soup of the day, bread baked on the spot and coffee.*

**Appetizers (L) 17,00 €**

*Includes appetizers and bread baked on the spot.*

## À la carte

**1. Rainbow trout salad (DF) 24,00 €**

*Rainbow trout from Puumala, smoked here on the spot. Marinated horse bean salad and herb oil.*

*Try **König Ludwig Weissbier** with this salad.*

**2. Fried vendace & mashed potatoes (L) 27,00 €**

*Our vendace comes from the local fisherman, Antti Laine.*

*Wine recommendation: **Donatushof Saar (Riesling)***

(L) = lactose-free (G) = gluten-free (DF) = dairy-free

You can ask our staff about additional info about allergenies





**3. Smoked local rainbow trout (L), (G) 32,00 €**

*Our salmon comes from Puumala. The fish is smoked here on the spot. Served with local baked potatoes from Pyy's family farm and tartar sauce. Wine recommendation: **Donatushof Saar trocken (Riesling)***



**4. "Certainly not fish" (L), (G) 32,00 €**

*Finnish beef cut with cream cheese filling & root vegetables in stew sauce. The root vegetables come from the local Pyy's family farm. **Sartori L'appasione** goes well with this dish.*

**5. Fried pike perch (L), (G) 32,00 €**

*Fried Finnish pike perch, fried potatoes in fish cream, cold-smoked salmon from Puumala and lingonberry oil. White fish pairs well with **Castillo de Molina reserva (Sauvignon blanc)***

**6. Falafel rolls (Ve), (M), (G) 26,00 €**

*Falafel rolls, lingonberry oil, root vegetables and potatoes. Root vegetables and potatoes come from the local Pyy's family farm. Wine recommendation: **Castillo de Molina Reserva (Sauvignon blanc)***



**7. Chanterelle risotto (L), (G) 26,00 €**

*Chanterelles picked from here, pickled broccoli and parmesan cheese. A full-bodied, earthy risotto invites **Verrocchio Valpociella Ripasso** to accompany it.  
*The dish is also available dairy-free & vegan upon request.**

**All dishes on the á la carte menu include appetizers, bread made on the spot and coffee/tea.**

(L) = Lactose-free | (M) = Dairy-free | (G) = Gluten-free | (Ve) = Vegan



# Desserts

**1. Blueberry rye pie 11,00 €**

*Finnish forest bilberry (blueberry) baked into rye crust.  
Served with vanilla ice-cream and whipped cream*

**LOCAL DELICACY**

*The dish is also available lactose-free or gluten-free  
upon request.*

*Wine recommendation: **Crudo***

**2. Chanterelle ice-cream (L) 9,50 €**

*Made in Niinipuu, chanterelles are picked from local  
forests. Comes with parmesan biscuit crumble & salted  
chanterelle caramel sauce.*

**HOUSE SPECIALITY**

*The dish is also available gluten-free upon request.*

*Wine recommendation: **Prosecco***

**3. Scoop of ice-cream (L) 4,50 € / scoop**

*Vanilla, chocolate, strawberry or salty-liquorice  
chocolate.*

*Served with chocolate or caramel sauce and whipped  
cream.*

*Vanilla, chocolate and strawberry ice-creams are  
lactose free. Our whipped cream is not lactose free.*



	<b>16 cl</b>	<b>bottle</b>
<b>White wines</b>		
<b>1. Castillo de Molina Reserva</b>	9,50	40,00 (75cl)
<i>Sauvignon Blanc</i>		
<u>Dry</u> , adicic, citusy. Good with white fish or as a social drink.		
<i>Chile, Valle del Elqui</i>		
<i>VEGAN</i>		
13,0 %		
<b>2. Donatushof Saar Trocken</b>	9,50	40,00 (75cl)
<i>Riesling</i>		
<u>Dry</u> & acidic. A hint of ripe apple and citrus. Goes particularly well with white vendace to balance the fat and salt.		
<i>Germany, Mosel</i>		
11,0 %		
<b>3. Crudo</b>	9,50	40,00 (75cl)
<i>Catarratto - Zibibbo</i>		
Half-dry white wine from Sicily. Goes well as a socializing wine or with desserts.		
<i>Italy, Sicily</i>		
12,5 %		



**16 cl      bottle 75cl**

## Red wines

**4. Sartori L'appasione** 9,50 40,00

*Corvina Veronese, Rondinella, Corvinone, Merlot*

A red wine between half-bodied and full-bodied. Sartori is a family-owned winery from Veneto.

*Italia, Veneto*

14,0 %

**5. Verrocchio Valpociella Ripasso** 9,50 40,00

*Corvina, Molinara, Rondinella*

Oaky and balanced Ripasso.

*Italia, Veneto*

13,5 %



## Sparkling wines (only by the bottle)

### **6. Sartori Prosecco erfo**

**12,00 (20cl)**

*Glera*

Dry. Small-acidic and light, fruity.

*Italia, Veneto*

11,5 %

### **7. Alberto nani Prosecco**

**40,00 (75cl)**

*Glera*

Sparkly, soft and well acidic. Great with berries and desserts.

*Italia, Veneto*

*Organic*

10,5 %



# Drinks

## Soft drinks

Coca cola / coca cola zero  
Jaffa  
Sprite  
Olvi vichy mineral water

<b>4,50 € / 0,5 l</b>
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## Beers

Large Sandels 4,7 %	0,50 l	8,50
Small Sandels 4,7 %	0,33 l	7,00
König weissbier 5,5 %	0,50 l	8,50
Kozel dark 3,8 %	0,50 l	8,50
Erdinger alcohol-free 0,0 %	0,33 l	4,50

## Long drinks

Original Gin Long Drink 5,5 %	0,33 l	8,00
Original Gin Pineapple 5,5 %	0,33 l	8,00

## Cider

Louis raison crisp 5,5 %	0,33 l	8,00
<i>Semi-dry french apple cider</i>		



## **Drinks**

**Rhubarb drink** Glass 12,00

*Rhubarb syrup (made here) 4cl,  
Beefeater Pink Gin 2cl, lime juice 2cl,  
Fentiman's Tonic & ice*

**Gin tonic** Glass 11,00

## **Whiskeys**

Scottish whisky blended 40 % 4 cl 8,00

Laphroaig single malt 10 yo 40% 4 cl 10,00

## **Cognac**

VSOP 40 % 4 cl 10,00

## **Ollinmäki liqueur**

Kuningatarlikööri 17,5 % 4 cl 7,00

## **Spirits**

Marskin ryyppy 40 % 4 cl 8,00





# Ice-cream portions

- 1. Summertime** **8,50 €**  
*Vanilla ice-cream (1 scoop)*  
*Chocolate ice-cream (1 scoop)*  
*Strawberry ice-cream (1 scoop)*  
*Chocolate sauce & whipped cream*
- 2. Ladybird** **8,2'50 €**  
*Vanilla ice-cream (3 scoops)*  
*Strawberry jam*  
*Whipped cream*
- 3. Butterfly** **8,2'50 €**  
*Strawberry ice-cream (3 scoops)*  
*Caramel sauce*  
*Whipped cream*
- 4. THE ISLAND MONSTER** **7,50 €**  
*Liquorice ice-cream ( 1 scoop)*  
*Vanilla ice-cream (1 scoop)*  
*Liquorice sauce*  
*Whipped cream*
- 5. Single scoops** **4,50 €/scoop**  
*Liquorice, vanilla,  
strawberry or chocolate*

*Changes +1,50 €.*



**RAVINTOLA  
NIINIPUU**

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# Opening hours

**Tue – Sat 11-18 (kitchen 11-17)**

**Sunday buffet 12-15**

(please arrive before 14.30)

Please note that we do not serve á la carte on Sundays, only buffet.

**Mondays closed**

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We serve this menu Tue-Sat 11-17  
30.5 – 31.8.2025    Changes are possible



## **What is D.O. Saimaa?**

The Saimaa Designation of Origin means that the product or ingredient has been produced in the Saimaa region in accordance with high quality criteria.

## **Genuine Saimaa product**

Pure nature is the Saimaa region's trump, and the product or ingredient's D.O. Saimaa label indicates that the product comes from the Saimaa region.

## **Best quality from Saimaa**

D.O. Saimaa is a guarantee of the excellent quality of the product or ingredient and the entire production chain. Only producers who meet strict quality criteria are awarded the Saimaa origin label.

## **Responsibly produced**

D.O. Saimaa products and ingredients are produced responsibly in terms of the environment, sustainable development and social responsibility.

## **Amazing gastronomic and cultural heritage of Saimaa**

D.O. Saimaa products reflect the distinctive character of the Saimaa region. They are excellent examples of Saimaa's food and cultural heritage and the region's own specialities