



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 broad bean salad and herb oil.

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

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

Our vendace comes from the local fisherman, Antti Laine.

*Wine recommendation: **Nett (Riesling), beer Sandels***



(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) 33,00 €

*Our salmon comes from Puumala. The fish is smoked here on the spot. Served with baked potatoes and tartar sauce. Wine recommendation: **Nett Riesling**. Beer recommendation: **Sandels**.*

4. "Certainly not fish" (L), (G) 33,00 €

Finnish beef cut with cream cheese filling & root vegetables in stew sauce.

***Sartori L'appasione** goes well with this dish or dark **Kozel** beer.*

5. Fried pike perch (L), (G) 33,00 €

*Fried Finnish pike perch, stewed potatoes in fish cream, cold-smoked salmon from Puumala, pickled carrot and lingonberry oil. White fish pairs well with **Inbianco Sangiovese**, or with **König Ludwig Weissbier***

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

Falafel rolls, lingonberry oil, root vegetables with potatoes. Herb mayonnaise Root vegetables and potatoes come from the local Pyy's family farm.

*Wine recommendation: **Beretta Rosé**, beer **alkoholfree Bavaria Wit***

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

*Chanterelles picked from here, pickled carrot and parmesan cheese. A full-bodied, earthy risotto invites **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: **Lingonberry liqueur***

2. Chanterelle ice-cream (L) 9,50 €

Made in Niinipuu, chanterelles are picked from local forests.

Comes with chantarelle biscuit & salted chanterelle caramel sauce.

HOUSE SPECIALITY

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

*recommendation: **Prosecco***

3. Grandma's Lingonberry Delight (L) 9,50 €

Vanilla ice-cream served with 4 cl finnish lingonberry liqueur

HOUSE SPECIALITY

Also available gluten-free

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

Vanilla, chocolate, strawberry or salmiakki-lemon 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.



Drinks

Coffee / tea 2,50

Please feel free to have as much as you like

Segafredo cold coffee 0,235l 4,00

Latte macchiato, Choco cappuccino

Soft drinks 0,50 l 4,50

Coca cola / coca cola zero

Jaffa

Olvi vichy mineral water

Apfelschorle 0,4 l 5,00

Finnish mineral water & apple juice.

Beers

Sandels 5,3 % 0,33 l 7,00

Large Sandels 4,7 % 0,50 l 8,50

Kozel dark 3,8 % 0,50 l 8,50

König weissbier 5,5 % 0,50 l 8,50

Erdinger alcohol-free 0,0 % 0,33 l 5,00

Bavaria Wit 0,0 % 0,33 l 5,00

Long drink

Original Gin Long Drink 5,5 % 0,33 l 8,50

Seltzer

Cherry pop 4,5 % 0,33 l 7,00



Drinks

Rhubarb drink Glass 12,00

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

Niinipuu sun Glass 10,00

*16 cl white wine
8 cl Hartwall Jaffa
Ice*

Summer night Glass 10,00

*16 cl red wine
8 cl Coca-Cola
Ice*

Gin tonic Glass 12,00

Cognac

VSOP 40 % 4 cl 10,00

Finnish liqueur

Lingonberry liquer 21,0 % 4 cl 6,00

Spirits

Marskin ryyppy 40 % 4 cl 6,00



	16 cl	bottle
White wines		
1. Inbianco Sangiovese	9,50	40,00 (75cl)
<i>Sangiovese</i>		
Easy, fresh. Goes well with the falafels.		
<i>Italia, Toscana</i>		
12,0 %		
2. NETT Riesling Tradition	9,50	40,00 (75cl)
<i>Riesling</i>		
Dry & fruity. Goes particularly well with white vendace to balance the fat and salt.		
<i>Germany, Pfalz</i>		
12,0 %		
Red wine		
3. Villalta Valpolicella		
Ripasso Superiore	9,50	40,00
<i>Corvina, Rondinella</i>		
<i>Italia, Veneto</i>		
13,5 %		



Sparkling wines

4. Bellino extra dry

12,00 (20cl)

Glera

Dry and medium-acidic.

Italia, Veneto

10,5 %

5. Alberto nani Prosecco

40,00

(75cl)

Glera

Soft, not too bubbly.

Italia, Veneto

Organic

11,0 %



Rosé

6. Cecilia Beretta Freeda

9,50 (16cl)

40,00 (75cl)

Cabernet Sauvignon, Carmenère, Corvina

Dry and acidic, a fine rosé. The perfect drink on a sunny day on our terrace.

Italia, Veneto

Organic

12,5 %





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-lemon ice-cream (1 scoop)
Vanilla ice-cream (1 scoop)
Liquorice sauce
Whipped cream

5. Single scoops **4,50 €/scoop**

*Liquorice-lemon, vanilla,
strawberry or chocolate*

Changes +1,50 €.



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



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