



CHEF'S MENU 59,00

SALMON TARTAR – L, G

Cold-smoked salmon tartar, crispy rösti potato and pickled cucumber

Wine recommendation: Moillard Coquillage Chablis, France 11,50/12cl

STEAK – L, G

Grilled Finnish beef sirloin, cognac sauce, crispy garlic potatoes and roasted root vegetables

Wine recommendation: Arancione Originale Amarone 16,20 | 16cl

CHERRY CRUMBLE – L, G

Cherry and oat crumble with vanilla ice cream

Wine recommendation: Lenz Moser Prestige Trockenbeereenauslese 12,60 / 8cl

BRÖD MENU 49,00

FUNNEL CHANTERELLE SOUP – L

Creamy funnel chanterelle soup, pickled funnel chanterelles and crumbled seed bread

Wine recommendation: Moillard Coquillage Chablis, France 11,50/12cl

FISH – L, G, H

Pan-fried salmon, creamy crayfish sauce, potato purée, pickled cucumber and roasted root vegetables

Wine recommendation: Cesari Pinot Grigio delle Venezie, Italy 11,50 | 16 cl

CHOCOLATE BROWNIE – L, G 11,50 €

Warm chocolate brownie, raspberry melba and vanilla ice cream

Wine recommendation: Ramos Pinto Tawny Port 10yo 13,40 / 8 cl

STARTERS

SALMON TARTAR – L, G

14,00

Cold-smoked salmon tartar, crispy rösti potato and pickled cucumber

FUNNEL CHANTERELLE SOUP – L

small 13,00 / large 16,00

Creamy funnel chanterelle soup, pickled funnel chanterelles and crumbled seed bread

REINDEER PIE – L

14,50

Cheesy reindeer pie

CAESAR BOWL – L

18,50

Baby gem lettuce, Parmesan cheese, Caesar dressing and herb croutons

Add to the salad 6,00

Grilled chicken breast / Pan-fried salmon / Feta cheese

LOADED FRIES – L, G

9,50

Homestyle fries, Jukola cheddar cheese, bacon jam and honey-Dijon mustard mayonnaise

CHICKEN – L, G

25,00

Grilled chicken breast, Choron sauce, crispy rösti potato and roasted root vegetables

RISOTTO – L, G

22,00

Butternut squash risotto, feta cheese and roasted pumpkin seeds

Add to the risotto 6,00

Grilled chicken breast / pan-fried salmon

STEAK – L, G

36,00

Grilled Finnish beef sirloin, cognac sauce, crispy garlic potatoes and roasted root vegetables

FISH – L, G

29,00

Pan-fried salmon, creamy crayfish sauce, potato purée, pickled cucumber and roasted root vegetables

MAIN COURSES

BRÖD BURGER – L

23,50

Grilled Finnish beef burger patty, honey-Dijon mustard mayonnaise, bacon jam, Jukola cheddar cheese, tomato and homestyle fries

Add to the burger: bacon 2,50, double patty 6,00

(The burger patty is served well done; a gluten-free bun is also available.)

BRÖD VEGGIE BURGER – L

22,00

Bröd's house-made soy patty, honey-Dijon mustard mayonnaise, Jukola cheddar cheese, tomato and homestyle fries

(Also available as vegan and gluten-free.)

DESSERTS

CHEESE SELECTION – L

13,00

Cheeses from Helsingin meijeriliike, fig jam and Finnish crispbread

CHOCOLATE BROWNIE – L, G

11,50

Warm chocolate brownie, raspberry melba and vanilla ice cream

CHERRY CRUMBLE – L, G

11,50

Cherry and oat crumble with vanilla ice cream

ICE CREAM – L, G (V)

5,00

One scoop of ice cream or sorbet

Lisää jäätelöön 2,50

Chocolate sauce / Caramelised nuts / Raspberry melba

G – Gluten-free | L – Lactose-free | V – Vegan | M – Dairy-free | H – Healthy option

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.