



BRÖD MENU 58,00

CRAY FISH SOUP – L, G

Creamy crayfish, crayfish fennel salad and crunchy shallots

FISH – L, G, H

Fried salmon, lemon risotto, roasted pumpkin and spinach, thyme butter and pickled dill cucumber

OR

STEAK – L, G

Grilled beef sirloin, caramelized onions, red wine sauce and country-style french fries

SQUEAKY CHEESE – L, G

Finnish squeaky cheese braised in cinnamon cream and cloudberry jam

BRUSCHETTA – V, M	12,50	STEAK – L, G	36,00
Grilled focaccia bread, garlic oil, war tomato basil salad, mixed green salad and roasted pine nuts		Grilled beef sirloin, caramelized onions, red wine sauce and country-style french fries	
Add to the Bruschetta á 6,00			
Mozzarella di Bufala or cold-smoked salmon or crayfish			
SALMON TARTAR – L	14,50	BRÖD BURGER – L**	25,00
Salmon dill tartar, roasted brioche bread, babyleaf salad and pickled dill cucumber		Grilled Finnish burger, Jukolan Real Cheddar Vintage cheese, tomatoes, caramelized onions, brioche bun from Kannisto Bakery in Helsinki, bulgogi mayonnaise and country-style french fries	
CRAY FISH SOUP – L, G	15,50	Add bacon á 2,50	
Creamy crayfish, crayfish fennel salad and crunchy shallots		Add mayonnaise to the french fries á 2,50	
REINDEER CARPACCIO – L, G	16,50	BRÖD VEGGIE BURGER – L**	25,00
Herb-marinated reindeer, pickled mushrooms, mixed green salads, cranberry mayonnaise and roasted pine nuts		Vegetable chickpea burger a la Bröd, Jukolan Real Cheddar Vintage cheese, tomatoes, caramelized onions, brioche bun from Kannisto Bakery in Helsinki, bulgogi mayonnaise and country-style french fries	
HELSINKI TAPAS – L	19,50	Add mayonnaise to the french fries á 2,50	
Salmon tartar, dill pickled cucumber, herb marinated reindeer, pickled mushrooms, Port Salut Jätkänsaari cheese, cloudberryjam and ryebread from the neighbourhood Ekberg bakery		** Burgers also available as gluten free	
CAESAR BOWL – L	13,50 / 19,50	CHICKEN CLUB SANDWICH – L	28,00
Classic Caesar á la Bröd, baby gem salad, Jukolan Real Cheddar Vintage cheese, Caesar sauce and herb croutons		Grilled chicken breast, focaccia bread, fried egg, crispy bacon, tomato, baby gem salad, mayonnaise and country-style french fries	
Add to the salad á 6,00			
Mozzarella di Bufala or cold smoked salmon or river prawns			
CABBAGE ROLL – V, M	26,00	SQUEAKY CHEESE – L, G	12,50
Savoy cabbage with mushroom stuffing, roasted pumpkin gnocchi, spinach, romesco sauce and toasted almonds		Finnish squeaky cheese braised in cinnamon cream and cloudberry jam	
CHICKEN & RAVIOLI – V, L	28,00	CRANBERRY – L, G	12,50
Roasted chicken breast, lemon basil ravioli braised in thyme butter, spinach, toasted tomatoes and pine nuts		Cranberry parfait, salted caramel and toasted almonds	
FISH – L, G, H	34,00	MACARONS – G	7,50
Fried salmon, lemon risotto, roasted pumpkin and spinach, thyme butter and pickled dill cucumber		Raspberry and salted caramel macarons	
		ICE CREAM	5,50
		Scoop of ice-cream or sorbet	

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.