

### **3 COURSE MENU 49 € / WINES 36 €**

#### **BEIRUT STYLE TARTAR & SHISO**

Tartar from finnish beef, harissa, garlic, mint, oregano, roasted orange and shiso

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#### **PAN FRIED PIKE PERCH AND "CLAM CHOWDER"**

Fried pike perch, pea "dahl", shrimps, horseradish, clam chowder and harissa

**OR**

#### **IBERICO PORK CHOPS**

Grilled Iberico pork, aubergine, pine nuts, artichoke and gooseberry ketchup

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#### **CHOCOLATE AND SALTY CARAMEL**

Baked chocolate mousse, salty caramel and vanilla ice cream

### **3 COURSE / VEGGIE 49 €**

#### **RED ROMANO PEPPERS & BUFFALA MOZZARELLA**

Roasted romano peppers, buffala mozzarella and harissa

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#### **WILD MUSHROOM RISOTTO & WINTER TRÜFFLE**

Mushroom Risotto, Fried wild Mushrooms, Winter Trüffle and Cep

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#### **CHOCOLATE AND SALTY CARAMEL**

Baked chocolate mousse, salty caramel and vanilla ice cream

## 5 COURSE 59 € / WINES 43 €

### SALMON SASHIMI

Salmon sashimi, ancho gusto sauce, roasted jalapenos and Islandic wasabi

### RED ROMANO PEPPERS & BUFFALA MOZZARELLA

Roasted romano peppers, buffala mozzarella and harissa

### GRILLED "ANCHOVIES"

Grilled vendace and "sauce verde"

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### PAN FRIED PIKE PERCH AND "CLAM CHOWDER"

Fried pike perch, pea "dahl", shrimps, horseradish, clam chowder and harissa

OR

### ROASTED DUCK & RED CABBAGE

Roasted duck, braised red cabbage and grilled apples

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### YOGHURT PANNACOTTA

Yoghurt pannacotta with blood orange "granite"

## 5 RUOKALAJIA / KASVIS 59 €

### PENÉLOPES FALAFELS

Falafels, tahini, velvet tomato sauce and pomegranate seeds

### RED ROMANO PEPPERS & BUFFALA MOZZARELLA

Roasted romano peppers, buffala mozzarella and harissa

### BEETS & FETA

Grilled beetroot, feta and toasted Marcona almonds

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