

Starters

COUNTRY-STYLE BAGUETTE WITH WHIPPED FETA | LF, GF) 6,90 €
Toasted rustic baguette, whipped feta cheese, chili honey, and fresh herbs.

CHILI KING PRAWNS | DF GF 9,90 €
Grilled king prawns, pineapple salsa, and lime aioli

SHRIMP SKAGEN | LF (GF) 14,90 €
On archipelago bread, shrimp, whitefish roe, egg, and pea purée

OSCAR'S CURED BEEF | LF GF 12,90 €
Cured beef tenderloin, fried capers,
pomegranate, arugula, and Parmesan mayonnaise

FIG & PECORINO RAVIOLI | LL 9,90 €
Ravioli filled with fig and Pecorino, caramelized sage butter, and zucchini

MOZZARELLA | LF GF 8,90 €
Mozzarella, cherry tomato salad, chili honey, and toasted baguette

THREE CROSTINI | VEG 9,90 €
Three crispy toasted baguettes
with the best toppings of the season:
*Fresh tomato salsa and crispy fried capers
*Soft Chavre goat cheese and charred peach
*Roasted zucchini, garlic oil and golden pine nuts

Lightly

OSCAR'S SUMMER SALAD 16,90 €
Mixed greens, grilled peach, marinated cherry tomatoes,
cucumber, spring onion, spinach, zucchini, and basilvinaigrette.

Naturel | Veg GF 10,90 €
With mozzarella & balsamic syrup | LF GF 16,90 €
With Finnish beef sirloin & Café de Paris butter LF GF 28,90 € (butter contains fish)
With chicken breast & Parmesan mayonnaise LF GF 21,90 €
With grilled salmon & Hollandaise sauce LF GF 24,90 €

We use domestic beef and chicken in our dishes.

LF = lactose free | GF = gluten free | LL = low lactose | DF = dairy free | V = vegan . If you have food allergies, our staff will be glad to assist you.

Pasta

SALMON & KING PRAWN PASTA | LL 24,90 €
Grilled salmon and king prawns, pappardelle pasta,
orange-saffron butter sauce, and crispy fried spinach.

CHICKEN PASTA | LL 21,90 €
Parmesan-crusted chicken breast, pappardelle pasta,
romesco sauce, and prosciutto crumble.

Veggie

GRILLED CAULIFLOWER | VEG GF 15,90 €
Grilled cauliflower, wok-fried seasonal vegetables,
chimichurri potatoes, fried capers, and romesco sauce.

From the grill

PAN-FRIED PERCH | LL (GF) 27,90 €
Rye-crusted perch fillet, fried dill potatoes,
grilled asparagus, capers, and hollandaise sauce.

GRILLED CHICKEN BREAST | LF GF 21,90 €
Grilled chicken breast (150g), sweet potato,
roasted feta, seasonal vegetables, and sage red wine sauce.

PORK SIRLOIN STEAK | LF GF 21,90 €
Finnish pork sirloin (200g), herb rustic fries,
seasonal vegetables, and chili béarnaise sauce.

BEEF SIRLOIN STEAK | LF (GF) 28,90 €
Tender Finnish beef sirloin (150g), Parmesan fries, seasonal vegetables,
red wine sauce, and Café de Paris butter (butter contains fish and gluten)

OSCAR'S STEAK | LF GF 30,90 €
Tender Finnish beef sirloin (150g),
grilled asparagus, shrimp, rustic fries, and Choron sauce.

PEPPER STEAK | LF GF 38,90 €
Tender Finnish beef tenderloin (150g), ried garlic potatoes, seasonal vegetables,
and Jaloviina pepper cream sauce.

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Menuit

ANNIVERSARY MENU €55

Shrimp pie L (G)
On island bread, hand-peeled shrimp, citrus mayonnaise,
whitefish roe, egg and pea puree

Oscar's steak L G
Fried domestic beef sirloin (150g),
grilled asparagus, crab, country fries and Choron sauce

Raspberry panna cotta G
Meringue, raspberry sauce and roasted white chocolate

LAKE MENU 47 €

Chili king prawns M G
Grilled king prawns, pineapple salsa and lime aioli

Fried perch L (G)
Rice-breaded perch fillet, deep-fried dill potatoes, grilled asparagus,
capers and hollandaise sauce.

Rhubarb and vanilla L
Curd mousse, shortbread cake, preserved seasonal rhubarb, vanilla syrup

GARDEN MENU 33 €

Three crostini VEG (G)
* Tomato salsa and fried capers
* Chavre and grilled peach
* Zucchini and roasted pine nuts

Grilled cauliflower VEG G
Grilled cauliflower, stir-fried seasonal vegetables,
chimichurri potatoes, fried capers and romesco sauce.

Strawberry sorbet VEG G
Vanilla syrup

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Burgers

OSCAR'S BURGER | LF (GF) 21,90 €
160g locally sourced ground beef, iceberg lettuce, tomato, caramelized red onion, cheddar, bacon, pickles, BBQ sauce, house burger mayo, and rustic fries.

CHILI BURGER | LF (GF) 21,90 €
160g locally sourced ground beef, arugula, pineapple salsa, bacon, cheddar, chili béarnaise, and rustic fries.

CHICKEN BURGER | LF (GF) 19,90 €
Parmesan-crusted chicken breast, cheddar, bacon, lettuce, tomato, pickles, red onion, Parmesan mayo, and rustic fries.

Dessert

RHUBARB & VANILLA | LL 9,90 €
Quark mousse, crumble cake, stewed seasonal rhubarb, and vanilla syrup.

RASPBERRY PANNA COTTA | GF 9,90 €
Meringue, raspberry sauce, and toasted white chocolate.

CHEESE CAKE 9,90 €
House cherry compote and chocolate nut granola

STRAWBERRY SORBET | DF GF 7,90 €
With vanilla syrup.

ICE CREAM WITH WHIPPED CREAM
AND SAUCE 5,90 €
Vanilla ice cream LF
Strawberry ice cream DF
Chocolate ice cream LF
Caramel sauce or chocolate sauce LF

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