

## DRINKS

Lingonberry Royal

**13 €**

Tanqueray G&T

**14 €**

Negroni

**13 €**

Mocktail

**8 €**

Fiorissimo Prosecco Extra Dry

**7,3 € / 12cl**

**45 € / 75cl**

Cava Segura Viudas Brut Reserva

**54 € / 75cl**

Lanson Le Black Label

**100 € / 75cl**

## BITES

### Daily Bite

*Ask our staff for details.*

**5 €**

**Olives** (V, G)

*Marinated Gordal olives*

**6 €**

**Croquette** (L)

*Potato-bacon croquette with aioli and pickled cauliflower.*

**6 €**

**Crudités** (V,G)

*Crispy seasonal vegetables with tapenade and dried black olive.*

**5 €**

**Baby lamb** (M,G)

*Lamb meatball with salted lemon mayonnaise.*

**7 €**

**Vendace** (L,G)

*Fried vendace with dill sour cream and lemon.*

**7 €**

**Marina's bread** (L)

*House dark bread with butter*

**7 €**



# HOTEL RANTAPUISTO



## SEASONAL SPECIALS

### **Porcini Soup (L, (G))**

*Creamy porcini soup with porcini confit, pickled spruce shoots, and spruce oil.*

*Served with brioche.*

*Vegan option available.*

**18 €**

### **Steak au poivre (L,G)**

*Pan-fried beef tenderloin steak (200 g) with green pepper sauce,*

*French fries, and crudité salad.*

**48 €**

### **Cod (L, G)**

*Cod with pumpkin purée, roasted chickpeas, mint oil,*

*roasted Hokkaido pumpkin, and chimichurri sauce.*

**36 €**

### **Lasagna (V)**

*Lentil Bolognese, oat béchamel, nut crumble, fresh basil, and olive oil.*

*Served with salad and crispy focaccia.*

**20 €**

### **Salad (L,G,(V))**

*Endive, little gem lettuce, pea shoots, edamame beans, pickled beetroot,*

*Peltolan Blue cheese, roasted hemp seeds, and mimosa vinaigrette.*

**18 €**

### **Chef's Bread (L)**

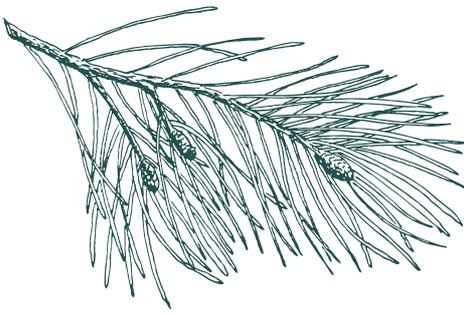
*Sourdough bread filled with spiced pulled beef brisket, red onion, little lettuce,*

*miso mayonnaise, crispy onion, and sesame seeds.*

**22 €**



# HOTEL RANTAPUISTO



## CLASSICS

### **Salmon Soup (L,G)**

*Classic creamy salmon soup served with rye bread.*

*Also available as a main course portion.*

**16 € / 22 €**

### **Reindeer stew (L,G)**

*Traditional Finnish reindeer stew served with mashed potatoes, lingonberries, and pickled cucumber.*

**32 €**

### **Fried Vendace (L,G)**

*Fried vendace, mashed potatoes, grandma's pickled cucumber, clarified butter, and sour cream sauce.*

**24 €**

### **Burger (L, (G))**

*Finnish Wagyu burger patty (160 g), Cheddar cheese, mayonnaise, brioche bun, baby gem lettuce, and red onion. Served with fries and ketchup.*

*Change to loaded fries +4€*

*(Available also with a Beyond Meat patty and Oddlygood cheese 23€)*

**26 €**

### **Loaded fries (L,G)**

*French fries with cheddar, jalapeños, spring onion, crispy onion, mayo, bacon, and pickled onion.*

**9 €**

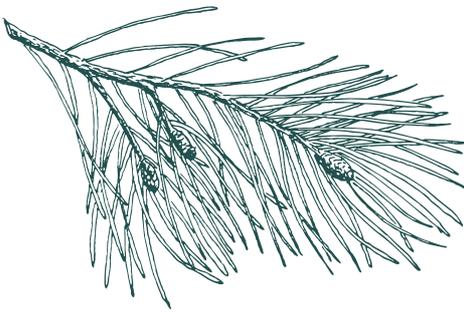
### **Fries (V,G)**

*With ketchup and mayonnaise.*

**5 €**

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## DESSERTS

### **Pear (L)**

*Pear tarte tatin with vanilla ice cream.*

**12 €**

### **Blueberry (V,G)**

*Blueberry sorbet, jellied mango, and coconut caramel.*

**12 €**

### **Popcorn (L,G)**

*Popcorn panna cotta with salted caramel and crispy popcorn.*

**12 €**

### **Ice Cream Scoops**

**1 flavor 5 €**

**3 flavors 12 €**

## COFFEE

Coffee/tea  
**4,5€**

Espresso  
**3,5 €**

Double espresso  
**4,5 €**

Cappuccino  
**4,5 €**

## AVEC

€ / 4 cl

Baileys Original Cream **8,5 €**

Cao Ila Single malt **14 €**

Boulard Calvados **12 €**

Di Saronno Amaretto **9 €**

Grappa Nonino Chardonnay **14 €**

Meukow Cognac V.S.O.P **12 €**

Meukow Cognac X.O **24 €**

Limoncello **10 €**



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