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MENU FISH 48€

MOZZARELLA
Confit tomatoes mozzarella, lemon sour cream,
tomato vinaigrette & pine nuts
LF, GF

WHITEFISH & HASH
Charred brackish-water whitefish, potato hash, herb salad &
butter-vermouth sauce
LF, GF

ALMOND & BERRY 10
Almond frangipane pastry, blackcurrant & vanilla foam
LF, GF

MENU CORN 38€

“ONION SOUP”
Caramelized onion, onion foam & beer yeast crumble
Ve, G

MUSHROOM & CORN
Porcini polenta, pulled oyster mushroom, pickled wild mushroom & Parmesan
L, G (Ve)

CHOCOLATE & TAHINI
Dark chocolate, tahini cream & sesame seed cookie
Ve, G

MENU BEEF 62€

SCAMPI
King prawns, chili, garlic & sourdough bread
L (G)

BEEF TENDERLOIN
Grilled beef tenderloin, pepper sauce, creamy “Dauphinoise” potatoes &
fried beans
L, G

CRÈME BRÛLÉE
Sea buckthorn crème brûlée & sea buckthorn jam
L, G

WINE PACKAGE 35€

Three-course wine pairing for the menu

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SMALL BITES

When you're a bit hungry or just feel like it.

ELO'S TARTARE 14€
Finnish beef, shallot, Lebanese pickles, egg yolk & Dijon mustard
LF, GF
Wine pairing: Arthur Metz Pinot Noir

SMØRRE 8€
Toasted dark rye bread, cold-smoked salmon, roe, mayonnaise, horseradish & dill
LF, (GF)
Wine pairing: Churchills Contexto Vinho Verde

"SKH" 5€
House-fermented pickled cucumbers, sour cream & honey
LF, GF (Ve)
Wine pairing: Domäne Wachau Riesling Federspiel Terrassen

SCAMPI 14€
King prawns, chili, garlic & sourdough bread
LF (GF)
Wine pairing: Maremel Albariño

"ONION SOUP" 8€
Caramelized onion, onion foam & beer yeast crumble
Ve, GF
Wine pairing: Murviedro Coleccion Tempranillo Garnacha

MOZZARELLA 9€
Confit tomatoes, mozzarella, sour cream, tomato vinaigrette & pine nuts
LF, GF
Wine pairing: Umani Ronchi I Sassi Pecorino

MAINS

THE STEAK 49€
Grilled 300g beef tenderloin steak, pepper sauce, creamy "Dauphinoise" potatoes & fried beans
LF, GF Finland/EU
Wine pairing: Castelmare Valpolicella Ripasso

MUSHROOM & CORN 25€
Porcini polenta, pulled oyster mushroom, pickled wild mushroom & Parmesan
LF, GF
Wine pairing: Tenuta Rapitalà Nadir Syrah

WHITEFISH & HASH 32€
Charred brackish-water whitefish, potato hash, herb salad & butter-vermouth sauce
LF, GF
Wine pairing: Patricius Tokaj Furmint

CHICKEN & PARMESAN 26€
Grilled corn-fed chicken, tubetti zita pasta, Parmesan cream & crispy chorizo
LF (GF) France
Wine pairing: Domäne Wachau Riesling Federspiel Terrassen

EXTRAS

When you're a bit hungry or just feel like it

French fries & dip
DF, GF

Sourdough bread, olives & ELO's spreads
LF (GF)

Green salad, pine nuts & pickled vegetables
Ve, GF

5€

APERITIFS 14€

NEGRONI
A classic bittersweet aperitif

VODKA MARTINI
A dry and elegant vodka martini

RYE OLD FASHIONED
An aromatic rye whiskey classic

DESSERTS

ALMOND & BERRY 10€
Almond frangipane pastry, blackcurrant & vanilla foam
LF, GF
Wine pairing: Bersano Brachetto d'Acqui

CHOCOLATE & TAHINI 8€
Dark chocolate, tahini cream, sesame seed cookie & plum compote
Ve, GF
Wine pairing: M. Chapoutier Bila-Haut Banyuls

CRÈME BRÛLÉE 10€
Sea buckthorn crème brûlée & sea buckthorn jam
LF, GF
Wine pairing: Borgo Maragliano La Caliera Moscato d'Asti

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BURGER 25€
Authentic brioche bun, cheddar cheese, Myrttinen pickles, red onion, bistro mayonnaise & fries
LF (GF) (VE) Chicken and meat, Finland
Choose:
Grilled meat | No chicken | Crispy chicken
Wine pairing: Tenuta Rapitalà Nadir Syrah

SALMON SOUP 14€ | 19€
Traditional VALO salmon soup, dill, cream, dark bread & butter
LF (GF)
Wine pairing: Murviedro Coleccion Macabeo Sauvignon Blanc

TOMATO SOUP €12
Bistro-style spiced tomato soup, aioli & sourdough bread
LF (GF) (VE)
Wine pairing: Corvers Kauter R3 Rheingau Rosé

ELO'S CAESAR €16
Romaine lettuce, kale, egg, house aioli & bread croutons
LF (GF)
Choose +€6:
Chicken | smoked salmon
Wine pairing: Arthur Metz Crémant d'Alsace Riesling

PÄRE
Traditional Roman-style pinsa bread

SKÖNÄRI €25
Cold-smoked salmon, dill crème fraîche & marinated red onion
LF
Wine pairing: Bodegues Sumarroca Cava Reserva Brut

FARMARI €25
Pepperoni, prosciutto, pickled jalapeño & chili
LF
Wine pairing: Castelmare Valpolicella Ripasso

FLORISTI €25
Bufala mozzarella, tomato, basil & pine nuts
LF
Wine pairing: Perlage Genesis Asolo Prosecco Superiore

"PITA" 28€
Grilled spiced beef skewer, döner bread, sour yogurt & charred jalapeño
LF
Wine pairing: Murviedro Coleccion Tempranillo Garnacha

REINDEER & MASH 29€
Seared reindeer shoulder from Finnish Lapland, mashed potatoes, lingonberries & Myrttinen pickles
LF, GF
Wine pairing: Arthur Metz Pinot Noir

SMALL DESSERTS

ICE CREAM BALL 4,5€
Vanilla | Chocolate | Strawberry | Sorbet
LF, GF

SAUCES +0,5€:
Chocolate | Caramel | Strawberry

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WHITE WINE

MURVIEDRO COLECCIÓN MACABEO SAUVIGNON BLANC ORGANIC
10€/16CL 15€/24CL 44€/BTL
Spain, Levante
Macabeo, Sauvignon Blanc Ve, Org
Dry, fresh, aromatic, citrusy

MAREMEL ALBARIÑO
14€/16CL 21€/24CL 58€/BTL
Spain, Galicia, DO Rías Baixas Ve
Albariño
Semi-dry, crisp, exotic fruit, delicate honey notes

DOMÄNE WACHAU RIESLING FEDERSPIEL TERRASSEN
17.50€/16CL 26€/24CL 67€/BTL
Austria, Wachau, Federspiel Ve
Riesling
Dry, crisp, citrusy, mineral, with delicate herbal notes

CHURCHILL'S CONTEXTO VINHO VERDE
11€/16CL 17€/24CL 51€/BTL
Portugal, Vinho Verde
Loureiro, Trajadura, Arinto
Dry, citrusy, mineral, and vibrantly acidic

UMANI RONCHI I SASSI PECORINO ORGANIC
12€/16CL 19€/24CL 53€/BTL
Italy, Abruzzo, IGT Terre di Chieti Ve, Org
Pecorino
Dry, fresh, crisp, with pear, peach and mineral notes

PATRICIUS TOKAJ FURMINT
14.50€/16CL 22€/24CL 62€/BTL
Hungary, Tokaj Ve
Furmint
Dry, fresh, crisp, with apple, mineral and delicate aromatic notes

RED WINE

MURVIEDRO COLECCIÓN TEMPRANILLO GARNACHA ORGANIC
10€/16CL 15€/24CL 44€/BTL
Spain, Levante Ve, Org
Tempranillo, Garnacha
Medium-bodied, with notes of cherry, plum, tannic, spicy

CASTELMARE VALPOLICELLA RIPASSO
18€/16CL 26€/24CL 69€/BTL
Italy, Veneto
Corvina, Corvinone, Rondinella
Full-bodied, smooth tannins, rich dark cherry and plum flavours, with elegant spice and vanilla notes

TENUTA RAPITALÀ NADIR SYRAH
16€/16CL 24€/24CL 65€/BTL
Italy, Sicily Ve, Org
Syrah
Full-bodied, with notes of dark berries, plum, soft-tannic

ARTHUR METZ PINOT NOIR
13.50€/16CL 19€/24CL 58€/BTL
France, Alsace Ve
Pinot Noir
Medium-bodied, fresh acidity, with cherry, cranberry and wild berry flavours, complemented by delicate floral notes

ROSÉ

CORVERS KAUTER R3 RHEINGAU ROSÉ REMASTERED
12€/16CL 18€/24CL 49€/BTL
Germany, Rheingau Org
Pinot Noir, Cabernet Sauvignon
Dry, fresh and crisp, with raspberry, wild strawberry and delicate peach notes

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BUBBLES

PERLAGE GENESIS ASOLO PROSECCO SUPERIORE EXTRA BRUT
8€/12 CL 44€/BOTTLE Ve, Org
Veneto, Italy
Glera
Dry, acidic, refined, balanced, green apple-driven

BODEGUES SUMARROCA CAVA RESERVA BRUT ORGANIC
12€/12CL 56€/BTL Org
Spain
Parellada, Xarel.lo, Macabeo, Chardonnay
Dry, acidic, ripe yellow plum, red apple & citrus notes

ARTHUR METZ CRÉMANT D'ALSACE RIESLING
10,50€/12CL 53€/BTL
France
Riesling
Dry, very acidic, citrusy, yellow plum & green apple notes

POL ROGER BRUT VINTAGE 2018
169€
AC Champagne, France
Pinot Noir, Chardonnay
Very dry, acidic, yellow plum, honeydew melon, green apple & almond notes

ALEXANDRE BONNET GRANDE RÉSERVE BRUT
99€
AC Champagne, France
Pinot Noir, Chardonnay
Dry, with white floral, citrus & apple notes

DESSERT WINE

M. CHAPOUTIER BILA-HAUT BANYULS
13€ /8CL
Roussillon, France
Grenache
Sweet, balanced, with notes of dark fruit, red berries & cocoa

BERSANO BRACHETTO D'ACQUI CASTELGARO, DOCG
12€/8CL
Piedmont, Italy
Brachetto
Light, sweet, strawberry-like, raspberry-like, rose-scented, aromatic

GRAHAM'S NATURA PORT
10,50€ /8CL Org
Reserve Port, Portugal
Tinta Amarela, Tinta Barroca, Tinta Roriz
Sweet with notes of dark berries & raisins

BORGO MARAGLIANO LA CALIERA MOSCATO D'ASTI 2022
10€ /8CL
Piemonte, Italy
Moscato
Sweet, acidic with notes of apricot, pear & pineapple

COCKTAILS 14€

ORCHARD SPRITZ
A light and sparkling apple aperitif

RUBY ALMOND
A smooth Amaretto long drink with almond and fresh lime

IRISH HONEY
A refreshing whiskey highball with smooth honey sweetness and a delicate hint of ginger

NORDIC AGAVE
A refreshing, berry-forward tequila long drink

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LONG DRINKS

Panama Long Drink Grapefruit 0,33L 8,50€

Panama Long Drink Pink Pineapple 0,33L 8,50€

Original Long Drink Grapefruit 0,33L 10€

Original Long Drink Pineapple 0,33L 10€

CIDERS

Big Apple Dry Cider 5.5% 0.5L 10,50€

Laitilan Apple Cider 8.0% 0.33L 8,50€

Happy Joe Sour Pear 0.33L 9,50€

BEERS

Draft Kukko Lager 0,5L 9€ G

Kukko Helles Lager 0,5L 9€ G

Kukko IPA 0,5L 9€

Kukko Pils 0,5L 9€ G

Karvilan Panimo Korven kutsu 0,44L 11€

Sol 0,33L 9€

Nokian Panimo Keisari Amber 0,5L 9€

Nokian Panimo Luomu Pils 0,5L 9€ G

Nokian Panimo Keisari Biere Blanc0,5L 9€

Nokian Panimo Mexican Lager 0,5L 9€ G

Nokian Panimo Keisari Dark 0,5L 9€

Nokian Panimo Keisari West Coast Ipa 0,5L 9€

NON-ALCOHOLIC

Kukko Lager 0,3% 0,33L 6€

Kukko Ipa 0,3% 0,33L 6€

Sol 0% 7,5€

Ruby Red Long Drink 0% 7,5€

Big apple cider 0% 7,5€

Vintense non-alcoholic wine 0,25L 10€

House mocktail 10,50€

SOFT DRINKS & JUICES 4€

Laitila Rio Cola 0,33L

Laitila Limone 0,33L

Laitila Messina 0,33L

Laitila sugar free soft drink

Herra Hakkarainen Raspberry 0,33L

Herra Hakkarainen Pear 0,33L

Jaffa sugar free soft drink 0,33L

Pepsi Max 0,33L

Pineapple juice 0,33L

Cranberry juice 0.33L

Apple juice 0,33L

Orange juice 0,33L

WATER

Thoreau water Still 2€

Thoreau water Sparkling 2€

Water as the only drink with 2 € / person

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