



Cold Nordic Tapas

<i>Sweet and sour rye bread and</i>	
<i>mushroom salad</i>	4,00 €
<i>freshly salted salmon</i>	4,00 €
<i>cold-smoked reindeer</i>	 4,50 / 5,00 €
<i>Cocktail pie, egg and anchovy</i> llet	4,00 €
<i>Flatbread wrap with smoked white</i> sh LL	6,00 €
<i>Toast Skagen</i> L	6,00 €
<i>Cold-smoked roast pâté, currant and cranberry compote</i> LL, G	6,50 €
<i>Kaarna bread basket</i>	2,50 €
<i>Dark and white bread as well as hard thin rye bread and churned butter.</i>	


Warm Nordic Tapas

<i>Potato waf e, white</i> sh roe and sour cream LL	7,50 €
<i>Baked omelette with cold-smoked salmon and potato</i> LL, G	 5,00 / 5,50 €
<i>Groat sausage and cut brandy mustard</i> L	5,00 €

Nordic Tapas plates


<i>Kaarna's cheese plate</i>	 8,90 / 9,40 €
<i>Blue cheese, Black Label Emmental cheese, marinated apple with sweet and sour rye bread.</i>	
<i>Recommended wine: Misiones De Rengo red wine, Chile</i>	
<i>Kaarna</i> sh plate	9,40 €
<i>Smoked vendace from Kitka, fresh salted salmon, old-fashioned pickled gherkin with sweet and sour rye bread.</i>	
<i>Recommended beer: Keisari Luomu Pils 4,5 %</i>	
<i>Kaarna game plate</i>	9,40 €
<i>Cold-smoked reindeer, smoked deer, rowanberry jelly, mushroom salad with sweet and sour rye bread.</i>	
<i>Recommended beer: Året Runt 5,7%</i>	

Main Courses

- Chicken salad** L, G. 13,90 €
 Grilled chicken fillet, roast Emmental cheese, asparagus and raspberry vinaigrette.
Recommended beer: Keisari Luomu Pils 4,5 % **Recommended wine:** Beronia Crianza red wine, Spain
- Fish salad** L. 15,90€
 Cold-smoked salmon, Kitka vendace, egg and citrus vinaigrette.
Recommended beer: Keisari EloWehnä 5,2 % **Recommended wine:** Santa Cecilia de Tarapacá white wine, Chile
- Mushroom-filled cabbage rolls** LL, G.  13,90/14,90 €
 Warm beetroot braised in cream.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Vallformosa Claudia white wine, Spain
- Garlic-spiced smoked onion soup** small 8,00 €
 Dark bread and churned butter. large 12,50 €
Recommended beer: Keisari Luomu Pils 4,5 %
Recommended wine: Hardys Nottage Hill Riesling, white wine, Australia
- Creamy salmon soup** small 8,90 €
 Dark bread and churned butter. large 13,90 €
Recommended beer: Året Runt 5,7% **Recommended wine:** Vallformosa Claudia white wine, Spain
- Open sandwich Kaarna** LL. 15,60 €
 Roast salmon, shrimp, warm-smoked white fish and old-fashioned salad on white bread.
Recommended beer: Sandels III 4,5 % or Sandels IV 5,3 %
Recommended wine: Santa Cecilia de Tarapacá white wine, Chile
- Fried white fish** LL, G. 19,40 €
 Horse radish and melted butter, asparagus and mashed potatoes.
Recommended beer: Keisari EloWehnä 5,2 % **Recommended wine:** Fetzer Chardonnay, white wine, USA
- Roast salmon** LL 19,20 €
 False morel sauce and dill-potato bake.
Recommended beer: Keisari EloWehnä 5,2 % **Recommended wine:** Vallformosa Claudia white wine, Spain
- Grilled chicken breast** LL 17,40 €
 Chanterelle and red wine sauce and rösti potatoes.
Recommended beer: Keisari Luomu Pils 4,5 %
Recommended wine: Beronia Crianza red wine, Spain
- Kaarna meatballs** LL 14,20 €
 Brandy-cream sauce and mashed potatoes.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Soleus Cabernet Sauvignon Organic red wine, Chile
- Flat-bread with reindeer meat** L. 17,40 €
 Reindeer hamburger steak, onion and sweet pepper braised in sour cream with lettuce in a Lapland-style flat-bread pocket.
Recommended beer: Keisari Luomu Pils 4,5 % **Recommended wine:** Beronia Crianza red wine, Spain

LL = Low lactose, L = Lactose-free, G = Gluten-free

Main Courses

- Very well-done beef brisket** G. 18,90 €
Red wine sauce, Peltola Blue butter and mashed potato with bacon.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Las Moras Malbec red wine, Argentina
- Hunter's sandwich** LL 21,90 €
Beef top loin steak, false morel sauce, beetroot and pickled gherkin.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Beronia Crianza red wine, Spain
- Roast lamb** LL 23,90 €
Thyme sauce, garlic and cabbage stew with herbal potatoes.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Misiones De Rengo red wine, Chile
- Kaarna's onion steak** L  21,80/22,80 €
Top loin steak, onion braised in sour cream and wedge potatoes.
Recommended beer: Året Runt 5,7 % **Recommended wine:** Las Moras Malbec red wine, Argentina

Desserts

Recommended wine for desserts: Morande Late Harvest Sauvignon Blanc 2008, Chile, (8 cl) 6,80 €

- Selection of Scandinavian cheeses** 9,90 €
- Pancakes with berry preserve** LL 5,90 €
Whipped cream.
- Oat-apple crumble** G  5,40/5,90 €
Old-fashioned vanilla ice cream.
- Kaarna ice cream** G 3,50 €/scoop
*Peltola Cheese House old-fashioned vanilla ice cream or ice cream of the season,
 Korpihilla's syrup and oat chip.*
- Sorbet of the season** G. 3,50 €/scoop
Peltola Cheese House sorbet , Korpihilla's syrup and oat chip.

- Coffee 2,00 €
 Large coffee 3,00 €
 Espresso 2,50 €
 Double Espresso 3,50 €
 Cappuccino 3,30 €
 Café Latte 3,90 €
 Steeped tea 2,50 €
 Hot Cocoa 3,30 €

White wines

	12 cl	16 cl	bottle
Fetzer Chardonnay, United States	8,10	10,70	48,20
Dry, gently acidic, fruity with a slightly buttery, exotic character. Straw-yellow in colour. Pineapple and citrus fruit combine in its fruity bouquet.			
Vallformosa Claudia Parellada Muscat, Spain	6,80	9,00	40,20
Semi-dry, soft, refreshing and slightly acidic. Pale straw colour with hints of green. Fruit, perfume and some spices in the aroma.			
Bigi Orvieto Classico Amabile, Italy.	7,10	9,40	42,20
Semi-dry and soft, refreshingly acidic and balanced. Golden colour. Flowers, honey, musk and a hint of bitter almonds in the aroma.			
Morande Late Harvest Sauvignon Blanc 2008,.Chile	6,80	(8 cl)	
Sweet, clean and pleasantly acidic with a smooth aftertaste.			

Sparkling wines

	12 cl	bottle
Greyman Brut Blanc De Blancs, France	5,30	31,20
Dry and fresh on the palate with a balanced acidity. Apple and pear in its bouquet, with a oral touch.		
Montalto Pinot Grigio Brut, Sicily, Italy.		22,50 34,00
Clean, bright and fresh on the palate with a bit of fresh apple and peach. Pale yellow in hue. Fresh apple, citrus fruit and a touch of owers come elegantly to the fore in its bouquet.		
Vida Organica Sparkling Chardonnay, Argentina		40,20
Dry on the palate, a balanced and rich organic wine. Golden yellow in colour. Among other elements, apple and pineapple complement its bouquet.		
Mumm Gordon Rouge, France		92,20.
Very dry. Medium-bodied, refreshingly acidic and stylish genuine champagne.		

Non-alcoholic

Sparkling Spruce Sprout, Kuohuva Kuusenkerkkä, Finland	4,80 (10 cl)
A fresh and bubbly sparkling non-alcoholic beverage uniquely produced by Korpihilla, prepared from hand-picked sprouts of spruce.	