




## FROM THE CATTLE FARM

"We choose the best meat from small producers.  
Our meat is dry-aged for 30 - 60 days."

Sirloin | Holstein | Dairy cow 300 g. 57  
*Marble scale 9 / 12*

Entrecote | Holstein | Dairy cow 750 g. 95   
*Marble scale 10 / 12*

Club Steak | Holstein | Dairy cow 800 g. 87   
*Marble scale 9 / 12*

Tartar | Wagyu | Dairy cow | Somero +8  
*Upgrade your À la carte tartar with Finnish wagyu*



## WAGYU

"Wagyu is world-renowned for its buttery texture, subtle  
umami flavor and unequaled tenderness."

A4 Wagyu | Ribeye | Jukuhou 100 g. 57  
*Marble scale 11 / 12*

A5 Wagyu | Sirloin | Hokkaidō 100 g. 63  
*Marble scale 11 / 12*

The meat is served with Béarnaise sauce and a red wine jus.

We grade our beef's marble on a scale 1-12. The ingredients on the list change in accordance with the season and availability.



Served with bone.



## FROM THE SEA

"We source our fish and seafood locally."

Turbot | Brown butter sauce 100 g. 14



## SIDES

Green salad | Gooseberry vinaigrette 6

Charred Zucchini | Green peas 6

French fries with herbs | Yuzu creme 6

Mushroom polenta | Spring onion 6

Spring potatoes | Dulce 6