





FROM THE CATTLE FARM

"We choose the best cuts from small producers. Our meat is dry-aged for 30 - 60 days and cooked to optimum temperature. Made in Finland"

Sirloin | Simmental | Dairy Cow
Marble 9 / 12 300 g 69

New York Strip | Holstein | Dairy Cow
Marble 10 / 12 650 g 92 

Rib Eye | Holstein | Dairy Cow
Marble 11 / 12 750 g 109 

Rib eye | Holstein | Dairy Cow
Marble 11 / 12 1000 g 155 



WAGYU

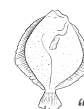
Wagyu is world-renowned for its buttery texture, subtle umami flavor and unequalled tenderness."

A5 Wagyu | Striploin | Kagoshima
Marble 12 / 12 100 g 65

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.



FROM THE SEA

"The fresh and dry-aged fish, caught sustainably from the wild waters."

Hamachi | Head and Collar | Beurre Blanc | Denmark 19



FROM THE PIGGY FARM

Dry aged for 14 weeks, known for flavor and tenderness.

Mangalitsa | Sirloin 500 g 56 

SIDES

"Add seasonal portions to complete your meal."

Green salad | Gooseberry vinaigrette 8

French fries with smoked salt | Black garlic aioli 8

Summer potatoes | Finnish peas 8

Saffron risotto | Smoked tomatoes 8

Cauliflower | Beurre blanc 8