



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 • Holstein • Dairy Cow
Marble 9 / 12

300 g 73

New York • Angus Aberdeen • Dairy Cow
Marble 10 / 12

650 g 92

Club Steak • Holstein • Dairy Cow
Marble 9 / 12

950 g 132

Rib-Eye • Holstein • Dairy Cow
Marble 10 / 12

900 g 149



WAGYU

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

F1 Wagyu • Striploin • Kagoshima
Marble 11 / 12

200 g 95

Finnish Wagyu • Porterhouse • Urjala
Marble 11 / 12

1000 g 209

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

Served with bone



FROM THE SEA

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

Hamachi • Head and Collar • Beurre Blanc • Denmark

23



SIDES 6 € / PC

"Add seasonal portions to complete your meal."

Fries • Jalapeno • Parmesan • Black garlic

Roasted Jerusalem artichoke • Smoked yogurt

Lindroth's salad • Honey mustard dressing

Almond Potato Puree • Grilled sage black pepper butter

Smoked carrots • Brussel sprouts • Hazel nut chipotle sauce