




## 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 <i>Marble 9 / 12</i>	300 g	73	
Rib-Eye   Holstein   Dairy Cow <i>Marble 11 / 12</i>	650 g	115	
Sirloin   Holstein   Dairy Cow 180 days dry age	300 g	128	
New York   Holstein   Dairy Cow <i>Marble 10 / 12</i>	900 g	132	



## WAGYU

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

F1 Wagyu   Striploin   Kagoshima <i>Marble 11 / 12</i>	200 g	95	
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The meat is served with Pepper sauce and a red wine jus.

Served with bone



## TRUFFLES

*Périgord truffles from Maison Pébeyre  
Available 3.-15.2.*

Wagyu truffle slider   Jalapeno   Jukola's vintage cheddar	24
Truffle risotto   Thyme   Parmesan cheese	12 / 22
Fermented potato gnocchi   Mushrooms   Truffles	24
Truffle potato puree   Grilled sage and black pepper butter	8
Cheese with garnish   Truffle honey	7 / 13 / 18
Add truffle to any dish	4 / g

## 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   Hazelnut chipotle sauce