

## 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"

Entrecôte   Holstein   Dairy Cow Marble 9 / 12	300 g	69
Sirloin   Angus Aberdeen   Heifer <i>Marble 10 / 12</i>	300 g	73
New York   Angus Aberdeen   Heifer <i>Marble</i> $10 / 12$	650 g	109 🖁
Rib-Eye   Highland Cattle   Dairy Cow $Marble 11 / 12$	900 g	142 👸

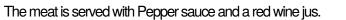


Petrossian Sturgeon Caviar | Paris

15 g

Served with bone

B





## WAGYU

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

A5 Wagyu   Striploin   Kagoshima <i>Marble 12 / 12</i>	100 g	64
F1 Wagyu   Striploin   Kagoshima <i>Marble 11 / 12</i>	200 g	95



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