



## 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  
Marble 10 / 12 300 g 73

New York | Angus Aberdeen | Heifer  
Marble 10 / 12 650 g 109 

Rib-Eye | Highland Cattle | Dairy Cow  
Marble 11 / 12 900 g 142 



## WAGYU

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

A5 Wagyu | Striploin | Kagoshima  
Marble 12 / 12 100 g 64

F1 Wagyu | Striploin | Kagoshima  
Marble 11 / 12 200 g 95

## ADD - ONS

*"Add special delicacies to enhance the flavor"*

Petrossian Sturgeon Caviar | Paris 15 g 69

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

Served with bone



## 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