



## 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"*

Entrecote | Holstein | Dairy Cow  
Marble 9 / 12

300 g 73

Sirloin | Angus Aberdeen | Dairy Cow  
Marble 10 / 12

300 g 73

New York | Highland | Dairy Cow  
Marble 10 / 12

600 g 117

Club Steak | Highland | Dairy Cow  
Marble 11 / 12

850 g 125

Rib-Eye | Holstein | Dairy Cow  
Marble 11 / 12

850 g 155

Rib-Eye | Holstein | Dairy Cow  
Marble 11 / 12

1,05 kg 167



The meat is served with Béarnaise sauce and red wine jus.

Served with bone



## WAGYU

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

A5 Wagyu | Entrecote | Kagoshima  
Marble 12 / 12

100 g 65

F1 Wagyu | Striploin | Kagoshima  
Marble 11 / 12

200 g 95



## SIDES 7 € / PC

*"Add seasonal portions to complete your meal."*

Grilled green asparagus | White soy | Leek

Summer potatoes | Katsuobushi vinegar | Grilled peas

Grilled cabbage | Red onions | Nduja

Lindroth's salad | Sesame miso dressing

Old school fries | Black lime salt | Brasa's ketchup