

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

300G | 73

SIRLOIN | HOLSTEIN | DAIRY COW
Marble 10 / 12 | Dry-aged 5 weeks

300G | 73

NEW YORK | HOLSTEIN | DAIRY COW
Marble 10 / 12 | Dry-aged 5 weeks

450G | 107



RIB-EYE | ANGUS ABERDEEN | HEIFER
Marble 11 / 12 | Dry-aged 6 weeks

900G | 162



Wagyu

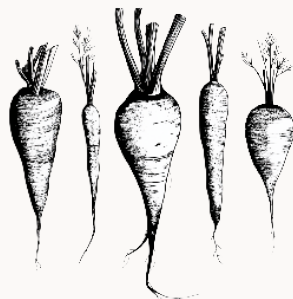
Wagyu is world-renowned for its buttery texture, subtle umami flavor and unequalled tenderness.

A5 WAGYU | ENTRECOTE | KAGOSHIMA
Marble 12 / 12

100G | 65

Sides

Add seasonal portions to complete your meal. 7 €/ piece.



Grilled broccolini | White soy mayo | Leek

Summer potatoes | Katsuobushi vinegar | Grilled peas

Grilled spring cabbage | Red onions | Nduja

Lindroth's salad | Sesame miso dressing

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

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

Served with bone

