

## 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   Dry-aged 4 weeks	200G   51	
SIRLOIN   ANGUS ABERDEEN   DAIRY COW Marble 10 / 12   Dry-aged 6 weeks	300G   76	
TENDERLOIN   ANGUS ABERDEEN   HEIFER Marble 9 / 12   Dry-aged 6 weeks	300G   92	
NEW YORK   AYRSHIRE   DAIRY COW Marble 9 / 12   Dry-aged 5 weeks	750G   129	
CLUB STEAK   BLACK ANGUS   HEIFER Marble 9 / 12   Dry-aged 6 weeks	950G   136	
RIB EYE   BLACK ANGUS   HEIFER Marble 10 / 12   Dry-aged 6 weeks	850G   153	

## Wagyu

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

A5 WAGYU   ENTRECOTE   KAGOSHIMA Marble 12 / 12	100G   65	
A4 WAGYU   SIRLOIN   MIYAZAKI Marble 11 / 12	200G   107	

## 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

