

Crispy potatoes with malt crumble, aioli, parmesan, and pickled red onion - <i>Suomenlinna Brewery Sparre Pale Ale</i>	11 €
Crispy potatoes with malt cruble, skagen with horse raddish - <i>Fiskarsin Panimo Lampi Wild Ale</i>	16 €
Stewed perch, aromatic fish cream and lemon herbs - <i>Fiskarsin Panimo Tiara of Skins</i>	16 €
Deep-fried codfish, aromatic remoulade and crispy cucumbers - <i>Noita Winery Riesling-Grüner Veltliner / Fiskars Brewery RAFF IPL</i>	26€
Pork BBQ, carrot long drink-coleslaw and crispy spring potatoes - <i>Suomenlinna Brewery Hoppe IPA / Noita Winery Enuma Elis</i>	26 €
Cold smoked tofu, chimichurri, grilled lentils, and roasted celery - <i>Ägräs Nordic Nettle Long Drink / Fiskars Brewery Risukka Sour</i>	25 €
Rose pannacotta, rose wine juiced rhubarb and sorbet - <i>Noita Winery Kosmos Rose / Raspberry Sour</i>	12 €
Sorbet	7 €