



Oyster Bar

Oysters 1/3/6 pcs

Fine de claire 3,50,-/10,50,-/20,-
Belon 5,-/15,-/29,-

Oyster tasting 2/4/6 pcs

1 of each 8,50,-
2 of each 17,-
3 of each 24,-

All oyster dishes include buttermilk-cucumber vinegar
and lemon

Shrimps

Chili mayo and lemon
Enjoy as much as you like 100g/10,-

Royale platter

4 of both oysters, 200g shrimps and collection from
three of the starters from the menu to share!

Perfect starter for 4 persons or main for 2 85,-

Oyster after work

On weekdays from 16:00 – 18:00 first oyster is only
1,50€

Special Diets

Our food is lactose free.
We are happy to cater all diets such as
vegetarian or gluten free.

Tasting Menu

Five course tasting menu

Chef's recommendation 55,-

Wine menu 46,-

(served for whole party)

Menu Fisker

Fine de claire oyster

-

Crayfish bisque

-

Fisherman's choice

-

Mint & Chocolate

50,-

Menu Kortteli

Fried vendace

-

Blue mussels

-

Lingonberry Clafoutis

43,-

Add something extra for your menu:
Cheese, crisp bread and compote 8,50,-

Wine menu for Menu Fisker & Kortteli 35,-
Half portions available as well.



Starters

Crayfish bisque

Crabmeat and apple 13,-/26,-

Fried vendace

Potato foam and kale salad 13,-

Tuna tartare

Mushrooms and horseradish 14,-

Mains

Scallops and octopus

Pumpkin and smoked yogurt 32,-

Fisherman's choice

Seasonal vegetables, price of the day

The rainbow trout soup

Summer potatoes and dill 19,-

Blue mussels

Creamy lemon sauce and cauliflower 21,-

Fish and chips

Tartar sauce and lime 20,-

Sides

Fried cauliflower 7,-

Fries 5,-

Garnish of the day 7,-

Miso mayo 3,-

Tartar sauce 3,-

Sweets

Mint & Chocolate

Brioche 12,-

Nordic Pavlova

Meadowsweet meringue and pickled rhubarb 12,-

Lingonberry Clafoutis

Lingonberry pie and caramel ice cream 12,-

Cheese

Crisp bread and compote 11,-
(part of the recommended menus 8,50,-)

*Cover charge of 1,50€/person is added to the bill.

Cover charge includes self-baked bread and still or sparkling Thoreau water.