

• Compagniet •

Small Plates

- 15€ **CURED CHAR** • G L
Pickled cucumber, shallots,
horseradish sauce, apple powder
- 13€ **PULLED OUMPH TACOS** • VN
Gochujang crème, cashew nuts,
lime
- 14€ **MOZZARELLA** • G
Grilled tomato salsa, basil oil,
balsamico
- 15€ **HOT DUCK** • L
Duck confit, brioche, spring onions,
parmesan, aioli
- 14€ **SPRING ROLLS** • VN
*Black trumpet mushroom,
kelp noodles, soy sauce*
- 12€ **HASH BROWNS** • G L
Whitefish roe, smetana, red onion

Dessert

- 12€ **BROWNIE**
*Roasted macadamia nuts, whipped
milk chocolate ganache, raspberry*
- 10€ **MANGO ICE CREAM** • G L
Coconut, pineapple
- 9€ **ICE CREAM** • G
*Old-fashioned vanilla, salted
caramel sauce*
- 11€ **CRÈME BRÛLÉE** • G L

Main Course

- 24€ **SHRIMP SANDWICH** • L
*Hand-peeled shrimps, sourdough bread
mayonnaise, lemon*
- 20€ **BURGER** • L
Ground chuck, kastelholm cheese,
bacon, pickled silver onion
- 24€ **ENOKI TEMPURA** • VN
Miso sauce, edamame beans,
broccolini
- 26€ **STEAK SANDWICH** • L (FI)
Smoked sirloin steak, horseradish,
västerbotten cheese mayonnaise
- 32€ **SKREI COD** • G L (NO)
Langoustine, fennel sauce,
mashed potatoes
- 34€ **BEEF TENDERLOIN SKEWERS** • G L (FI)
Browned soy butter, point cabbage,
parmesan potatoes

*G=gluten free • L=lactose free • V=vegetarian
VN=vegan • Allergies? Talk to the service staff!*

