

# GARDEN

## SMÅRÄTTER



**BURRATA** · V G **14€**

Tomatsymfoni, basilikaolja, friterad kapris

**GRÄDDGRAVAD ÅLÄNSK SIK** · L **16€**

Johannas skärgårdslimpa, picklad rödlök, dillolja

**GAMBAS AL AJILLO** · L **15€**

Lantbröd

**LAXTACO** · L **16€**

Pico de gallo, avokadocrème



## SALLADER & MACKOR

**GARDENSALLAD** · V **19€**

Grillad persika, melon, fetaost, pistagenötter, balsamico, surdegsbröd

**RÄKSALLAD CAESAR** · L **24€**

Handskalade räkor, caesardressing, körsbärstomater, romansallad, parmesan, krutonger

**BIFFSALLAD** · L G Fin **26€**

Grillad ryggbiff, ramslökspesto, rostad nypotatis

**RÄKSMÖRGÅS** · L **25€**

Handskalade räkor, surdegsbröd, majonnäs, citron

**BIFFMACKA** · L Fin **27€**

Riven pepparrot, dijonnaise, parmesan, krispig lök, sallad, pommes

## BARSNACKS

**VITLÖKSBRÖD** · L **8€**

**POMMES MED DIPP** · L G **8€**

**DIRTY FRIES** · L G **10€**

Cheddar, rödlök, jalapeñomajonnäs

**LÖKRINGAR** **9€**

Ranchdressing



## BURGARE



**HÖGREVSBURGARE** · L AX **20€**

Tryffelmajonnäs, cheddar, picklad rödlök, pommes

**KYCKLINGBURGARE** · L Fin **20€**

Jalapeñomajonnäs, lök, pommes

**HALLOUMIBURGARE** · V **20€**

[Går att få vegansk]

Picklad rödlök, tzatziki, pommes

## FRÅN GRILLEN



**ARANCINIBIFFAR** · V L **27€**

Grillad sparris, broccolini, rostad paprikasås, parmesanocrème

**ÅLÄNSK ABBORRFILÉ** · L **36€**

Brynt smör med citron & timjan, zucchini, körsbärstomater, nypotatis, sallad

**KATSU-KYCKLING** · L Fin **25€**

Katsu-sås, krispig slaw, pommes

**GRILLAD OXRYGG** · L G Fin **34€**

Konjakspepparsås, örtrostad nypotatis

**GRILLAD OXFILÉ** · L G Fin **40€**

Tequila-limesmör, rödvinsås, pommes

## DESSERTER

**CECILIAS CHOKLADGLASS** · G **12€**

Marinerade jordgubbar

**YUZU CRÈME BRÛLÉE** · L G **12€**

**HUSETS VANILJGLASS** · L G **11€**

Kinuskisås, färska bär

**VITCHOKLADKAKA** **13€**

Hallonsorbet, hallonkross

G=glutenfri · L=laktosfri · V=vegetarisk  
Vn=vegan · Ax=Åland · Fin=Finland  
Allergier? Tala med servispersonalen!

# GARDEN

## SMALL PLATES



**BURRATA** · V G 14€

Tomato symphony, basil oil, fried capers

**CREAM MARINATED CURED ÅLAND WHITEFISH** · L G 16€

Johanna's archipelago bread, pickled red onion, dill oil

**GAMBAS AL AJILLO** · L 15€

Country bread

**SALMON TACO** · L 16€

Pico de gallo, avocado crème

## SALADS & SANDWICHES



**GARDEN SALAD** · V 19€

Grilled peach, melon, feta cheese, pistachios, balsamico, sourdough bread

**SHRIMP SALAD** · L 24€

Hand-peeled shrimp, Caesar dressing, cherry tomatoes, romaine lettuce, parmesan, croutons

**BEEF SALAD** · L G Fin 26€

Grilled sirloin, wild garlic pesto, roasted new potatoes

**SHRIMP SANDWICH** · L 25€

Hand-peeled shrimp, sourdough bread, mayonnaise, lemon

**STEAK SANDWICH** · L Fin 27€

Grated horseradish, dijonnaise, parmesan, crispy onion, salad, fries

## BARSNACKS

**GARLIC BREAD** · L 8€

**FRIES WITH DIP** · L G 8€

**DIRTY FRIES** · L G 10€

Cheddar, jalapeño mayonnaise, red onion

**ONION RINGS** 9€

Ranch dressing



## BURGERS



**BEEF BURGER** · L AX 20€

Truffle mayonnaise, cheddar, pickled red onion, fries

**CHICKEN BURGER** · L Fin 20€

Jalapeño mayonnaise, onion, fries

**HALLOUMI BURGER** · V 20€

[vegan option available]

Pickled red onion, tzatziki, fries

## FROM THE GRILL



**ARANCINI PATTIES** · V L 27€

Grilled asparagus, broccolini, roasted pepper sauce, parmesan crème

**ÅLAND PERCH** · L 36€

Brown butter with lemon and thyme, zucchini, cherry tomatoes, new potatoes, salad

**KATSU-CHICKEN** · L Fin 25€

Katsu-sauce, crispy slaw, fries

**GRILLED SIRLOIN STEAK** · L G Fin 34€

Cognac pepper sauce, herb-roasted new potatoes

**GRILLED BEEF TENDERLOIN** · L G Fin 40€

Tequila-lime butter, red wine sauce, fries

## DESSERTS

**CECILIA'S CHOCOLATE ICE CREAM** · G 12€  
Marinated strawberries

**YUZU CRÈME BRÛLÉE** · L G 12€

**HOUSE VANILLA ICE CREAM** · L G 11€

Butterscotch sauce, fresh berries

**WHITE CHOCOLATE CAKE** 13€

Raspberry sorbet, crushed raspberries

G=gluten free · L=lactose free · V=vegetarian  
Vn=vegan · Ax=Åland · Fin=Finland  
Allergies? Please talk to our staff!

# GARDEN

## PIENIÄ ANNOKSIA

**BURRATA** · V G 14€

Tomaattisymfonia, basilikaöljyä, friteerattuja kapriksia

**KERMAMARINOITU GRAAVATTU AHVENANMAAN SIIKA** · L 16€

Johannan saaristolimppua, pikkelöityä punasipulia, tilliöljyä

**GAMBAS AL AJILLO** · L 15€

Maalaisleipää

**LOHITACO** · L 16€

Pico de galloa, avokadocrèmeä

## SALAATIT & VOILEIVÄT

**GARDEN-SALAATTI** · V 19€

Grillattua persikkaa, melonia, fetajuustoa, pistaasipähkinöitä, balsamicoa, hapanjuurileipää

**KATKARAPUSALAATTI** · L 24€

Käsinkuorittuja katkarapuja, Caesar-kastike, kirsikkatomaatteja, roomansalaattia, parmesaania, krutonkeja

**PIHVISAALAATTI** · L G Fin 26€

Grillattua naudan ulkofileetä, karhunlaukka-pestoa, paahdettuja varhaisperunoita

**KATKARAPUVOILEIPÄ** · L 25€

Minttujogurtti, rapeaa vihreää

**PIHVIVOILEIPÄ** · L Fin 27€

Raastettua piparjuurta, dijonnaisea, parmesaania, rapeaa sipulia, salaattia, ranskalaiset

## BAARIN NAPOSTELTAVAT

**VALKOSIPULILEIPÄ** · L 8€

**RANSKALAISET DIPILLÄ** · L G 8€

**DIRTY FRIES** · L G 10€

Cheddaria, punasipulia, jalapeñomajoneesia

**SIPULIRENKAAT** 9€

Ranch-kastiketta

## BURGERIT

**BURGERI** · L AX 20€

Tryffelimajoneesia, cheddaria, pikkelöityä punasipulia, ranskalaiset

**KANABURGERI** · L Fin 20€

Jalapeñomajoneesia, sipulia, ranskalaiset

**HALLOUMIBURGERI** · L 20€

[saatavana vegaanisena]

Pikkelöityä punasipulia, tzatziki, ranskalaiset

## PÄÄRUOAT

**ARANCINIPIHVEJÄ** · V L 29€

Grillattua parsaa, broccolinia, paahdettua paprikakastiketta, parmesancremeä

**AHVENANMAAN AHVEN** · L 36€

Ruskistettua voita sitruunalla ja timjamilla, kesäkurpitsaa, kirsikkatomaatteja, varhaisperunoita, salaattia

**KATSU-KANAA** · L Fin 25€

Katsu-kastiketta, rapeaa kaalia, ranskalaiset

**GRILLATTUA NAUDAN ULKOFIILEETÄ** · L G Fin 34€

Konjakkippurikastiketta, yrttipaahdettuja varhaisperunoita

**GRILLATTUA NAUDAN SISÄFIILEETÄ** · L G Fin 40€

Tequila-limevoita, punaviinikastiketta, ranskalaiset

## JÄLKIRUOAT

**CECILIAN SUKLAAJÄATELÖÄ** · G 12€

Marinoituja mansikoita

**YUZU CRÈME BRÛLÉE** · L G 12€

**TALON VANILJAJÄATELÖÄ** · L G 11€

Kinuskikastiketta, tuoreita marjoja

**VALKOSUKLAAKAKKU** 13€

Vadelmasorbettia, murskattua vadelmaa

G=gluteeniton · L=laktoositon · V=kasvisyöjä  
Vn=vegaani · Ax=Ahvenanmaa · Fin=Suomi  
Allergia? Keskustele palveluhenkilökunnan kanssa!

# GARDEN

## WHITE WINE

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By the glass 16 cl

**SCHÖNBORN RIESLING TROCKEN, 14€**  
Rheingau Germany

**MESTA ORGANIC VERDEJO, 12€**  
Castile-La Mancha, Spain

**CARTE POSTALE WHITE BLEND, 12€**  
Languedoc-Roussillon, France

**PFAFF PINOT GRIS, Alsace, France 14€**

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### France

**CARTE POSTALE CÔTES DE THAU WHITE BLEND, Languedoc-Roussillon 42€**

*Dry, mineralic with hints of lemon, peach and green apple.*

**PFAFF PINOT GRIS, Alsace 46€**  
*Medium-dry with hints of yellow apples, ripe citrus and tropical fruits.*

**DOMAINE RAFFAITIN-PLANCHON 64€**  
**SANCERRE, Loire**  
*Dry, with notes of gooseberries, limes and green apples.*

**DOMAINE DE OLIVIERA CHABLIS, 66€**  
Burgundy  
*Dry, golden yellow, acidic with lemon and flowery notes.*

### Germany

**GRAF VON SCHÖNBORN RIESLING TROCKEN, Rheingau 46€**  
*Dry with citrus, yellow apple, and subtle almond notes.*

### Austria

**FRANK SANT THIAS GRÜNER VELTLINER, 48€**  
Niederösterreich

*Dry with notes of citrus, green apple, and a hint of herbs.*

### Spain

**MESTA ORGANIC VERDEJO, 42€**  
Castile-La Mancha

*Dry, aromatic with fennel, green melon and white peach.*

**PACO GARCIA EL YERGO TEMPRANILLO BLANCO, Rioja 44€**

*Dry, acidic with notes of herbs, clementine, and yellow plum.*

### South Africa

**ROWAN'S RIDGE SAUVIGNON BLANC 2024, Western Cape 48€**

*Dry, medium acidic with notes of lime, passionfruit and green apple.*

## ROSÉ WINE

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By the glass 16 cl

**TARANI GAMAY ROSE, 12€**  
Comté Tolosan, France

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**VINOVALIE TARANI GAMAY ROSE, 42 €**  
Comté Tolosan, France

*Dry, medium acidic, notes of wild strawberry and raspberries.*



# GARDEN

## RED WINE

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By the glass 16 cl

**FALIERO BARBERA D'ASTI DOCG, 14€**  
Piedmont, Italy

**MESTA ORGANIC TEMPRANILLO, 12€**  
Castile-La Mancha, Spain

**CARTE POSTALE RED BLEND, 12€**  
Languedoc-Roussillon, France

**D'AUTREFOIS PINOT NOIR, 14€**  
Languedoc-Roussillon, France

**ROWAN'S RIDGE CABERNET SAUVIGNON-MERLOT, Western Cape, South Africa 15€**

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### France

**LA COMPAGNIE DES VINS D'AUTREFOIS PINOT NOIR, Languedoc-Roussillon 46€**  
*Light and elegant, with notes of red cherry, raspberry and cranberry.*

**CARTE POSTALE CITÉ DE CARCASSONE RED BLEND, Languedoc-Roussillon 42€**  
*Round, fresh, dense well-structured with velvety ripe tannins. Long and aromatic finish.*

**ARTHUR METZ PINOT NOIR, Alsace 56€**  
*Light, fruity and smooth tannins. Hints of red berries & raspberries.*

### Portugal

**QUINTA DO PEGO 475 ANNIVERSARY EDITION, Douro 54€**  
*Full-bodied, rich and tannic, with blackcurrant, fig, and light oak notes.*

### South Africa

**ROWAN'S RIDGE CABERNET SAUVIGNON-MERLOT, Western Cape 52€**  
*Full-bodied with notes of cherries, chocolate and oak.*

### Italy

**FALIERO BARBERA D'ASTI DOCG, 46€**  
Piedmont  
*Medium-bodied with bright flavors of red plum and sour cherry, and a hint of pepper.*

**FALIERO BAROLO DOCG, Piedmont 68€**  
*Full-bodied with sour cherries, boysenberries and an oaky finish.*

**GIUSEPPE CAMPAGNOLA VALPOLICELLA RIPASSO, Veneto 56€**  
*Full-bodied. Intense aromas of ripe cherry and jam with a soft palate and pleasant bitter finish.*

**GIUSEPPE CAMPAGNOLA AMARONE DELLA VALPOLICELLA CLASSICO, Veneto 94€**  
*Rich and full-bodied, featuring dried figs, black cherries, and dark chocolate.*

### Spain

**MESTA ORGANIC TEMPRANILLO, 42€**  
Castile-La Mancha  
*Medium-bodied, juicy and vibrant with red berries, rosemary, and liquorice.*

**BODEGAS LAN CRIANZA, Rioja 48€**  
*Medium-bodied. Soft and velvety with blackcurrant, vanilla, and a hint of spice.*

# GARDEN

## SPARKLING & CHAMPAGNE

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By the glass 20 cl

**VAL D'OCA PROSECCO DOC EXTRA DRY,**  
Veneto, Italy **12€**

**MOËT & CHANDON IMPÉRIAL CHAMPAGNE  
BRUT,** France **22€**

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**VAL D'OCA PROSECCO DOC EXTRA DRY,**  
Italy **42€**

*Dry, medium acidic, hints of apple and pear.*

**ROCCA 8 SECCO PROSECCO ROSÉ, 44€**  
Italy

*Dry, medium acidic, hints of raspberries and berries.*

**BARON D'ARIGNAC BRUT BLANC DE  
BLANCS,** France **42€**

*Dry, bright acidic, hints of green apple and lemon.*

**RAMON CANALS RESERVA NUMERADA CAVA  
SECO,** Spain **46€**

*Medium dry. acidic, hints of yellow plum and ripe pear.*

**MOËT & CHANDON IMPÉRIAL CHAMPAGNE  
BRUT,** France **85€**

**MOËT & CHANDON IMPÉRIAL MAGNUM  
CHAMPAGNE BRUT,** France **175€**

**MOËT & CHANDON ROSÉ IMPÉRIAL  
CHAMPAGNE BRUT,** France **75€**

**MOËT & CHANDON ICE IMPERIAL  
CHAMPAGNE DEMI-SEC,** France **75€**

**MOËT & CHANDON ICE IMPÉRIAL ROSÉ  
CHAMPAGNE DEMI-SEC,** France **75€**

**VEUVE CLICQUOT CHAMPAGNE BRUT,**  
France **95€**

**DOM PÉRIGNON VINTAGE 2015 CHAMPAGNE,**  
France **295€**

## SWEET WINE

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**VIETTI MOSCATO D'ASTI,** Italy **9€/8cl**

*Sweet, gently sparkling, notes of peach and tropical fruits.*

**QUINTA DO PÉGO LATE BOTTLE VINTAGE  
PORT,** Portugal **8€/8cl**

*Sweet, full-bodied, notes of dark chocolate and black cherries.*

**NECTAR PEDRO XIMENEZ SHERRY,** Spain  
**8,80€/8cl**

*Sweet, notes of dried raisins, caramel and vanilla.*

**ST STEPHAN'S CROWN TOKAJI ASZÚ 5  
PUTTONYOS,** Hungary **9,60€/8cl**

*Sweet, acidic, notes of apricot and candied orange peel.*

## NON-ALCOHOLIC

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**FREIXENET 0,0% SPARKLING,** **7€/20cl,**  
Spain

*Medium sweet, fruity, hints of citrus and apricot.*

**CODORNÍU ZERO SPARKLING,** **27€/75cl**  
Spain

*Medium sweet, fruity, hints of apple and citrus.*

**LEITZ EINS-ZWEI-ZERO RIESLING, 7€/16cl**  
Germany **27€/75cl**

*Semi-dry, hints of citrus and yellow fruits.*

**HANS BAER PINOT NOIR ROSÉ, 7€/16cl**  
Germany **27€/75cl**

*Semi-dry, fruity, hints of strawberry.*

**TORRES NATUREO GARNACHA SYRAH,**  
Spain **7€/16cl**  
**14€/37,5cl**

*Medium dry, hints of strawberries and raspberries.*

# GARDEN

## ON TAP

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HEINEKEN 5% - 50CL	8,50€
STALLHAGEN DAWN LIGHT 6% - 40CL	9,00€
LONG DRINK ORIGINAL 5,5% - 33CL	8,10€
LONG DRINK PINEAPPLE 5,5% - 33CL	8,10€

## BOTTLED BEER

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### *Stallhagen*

ORIGINAL PALE LAGER 4,5% - 33CL	8,30€
HONEY LAGER 4,7% - 33CL	8,30€
DELIKAT DARK LAGER 4,7% - 33CL	8,30€
BALTIC PORTER 7,0% - 33CL	8,50€

### *Open Water Brewery*

LAZY IPA 6,3% - 33CL	8,90€
NELSON PALE ALE 5,4% - 33CL	8,90€
2X IPA 7,5% - 33CL	8,90€
CALL NOW LAGER 4,9% - 33CL	8,90€

### *Other Beer*

HEINEKEN 5% - 33CL	8,10€
SOL 4,5% - 33CL	8,10€
Vault City Pippurikarkki Sour 6% - 44CL	10,80€

## SPRITZ

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CROFT TWIST FINO SPRITZ, 5% - 75CL ELDERFLOWER, MINT	32€
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## LONG DRINK & CIDER

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LONG DRINK ORANGE 5,5% - 33CL	8,10€
LONG DRINK CRANBERRY 5,5% - 33CL	8,10€
LONG DRINK PEACH ICE TEA 5,5% - 33CL	8,10€
LONG DRINK RASPBERRY 5,5% - 33CL	8,10€
ÄGRÄS LONG DRINK MANDARIN ORANGE 5,5% - 33CL	8,10€
SMIRNOFF ICE 4% - 27,5CL	8,50€
MAGNERS IRISH CIDER 4,5% - 33CL	8,10€
HAPPY JOE APPLE 4,7% - 27,5CL	8,10€
HAPPY JOE PEAR 4,7% - 27,5CL	8,10€
L'AUTHENTIQUE FRENCH CIDER GINGER- LEMON 33CL	8,50€
GRANNAS SEMI-DRY APPLE CIDER 5,5%	8,30€

## NON-ALCOHOLIC

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STALLHAGEN STYRMAN IPA 0,5% - 33CL	6,00€
VILLI & VAPAA RASPBERRY SOUR ALE 0,5% - 33CL	6,50€
HEINEKEN 0.0 ALCOHOL FREE 33CL	6,00€
HAPPY JOE DRY APPLE CIDER 0,0% - 27,5CL	6,00€
<i>Sodas</i>	4,00€
PEPSI, PEPSI MAX, JAFFA, 7-UP, VICHY	
<i>Törst Lemonade</i>	6,00€
LEMON, ELDERFLOWER, RASPBERRY	