

# MENU

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## TUOMARLA RECOMMENDS

### KYRÖSJÄRVI 50€

Funnel chanterelle soup (L,G\*ja V)  
Fried pike-perch (L, G)  
House chocolate cake

### VATULA 55€

Prawn tails - Peltola's Blue cheese salad (L,G)  
Duck Confit (M,G)  
Farm cheese and cloudberries (L,G)

### TUOMARLA 62€

Salt and sugar cured whitefish (M,G)  
Pepper steak 200g (L,G)  
Meringue and berries (L,G\*V)

### HEINISTÖ 46€

Vegan funnel chanterelle soup (V,G\*)  
Grilled quinoa steak (V)  
Vegan meringue and berries (V,G)

WINE PACKAGE TO EACH MENU 35€

L= Lactose-free, VL= Low-lactose,  
G = Gluten-free, G\*= Gluten-free if requested,  
V= Vegan



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## STARTERS

Creamy funnel chanterelle soup,  
smoked cheese and house bread 12€  
(L,G\* ja V)

Salt and sugar cured whitefish, carrot puree,  
arugula and pea salad with dill oil 14€  
(M,G)

Escargots with Peltolas Blue cheese, garlic and herb  
butter 14€  
(L,G\*)

Grilled prawn tails, salad, cashew nuts and  
Peltola's Blue cheese dressing 13€  
(L,G)

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## MAIN DISHES

### DUCK CONFIT 32€

Duck confit, apple and red onion compote with blackcurrant sauce  
(M,G)

### PEPPER STEAK 200 G 39€

200g Beef tenderloin, roasted root vegetables, house plank potatoes and pepper sauce seasoned with Jaloviina  
(L,G)

### GRILLED MEAT OR FISH FOR TWO

Beef sirloin, over cooked pork filetto, country sausage and pepper sauce 78€  
(L,G)

or

Lightly smoked salmon, prawn tails, fried vendaces and aioli 72€  
(L)

Served with roasted root vegetables and house plank potatoes

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## MAIN DISHES

### FRIED PIKE-PERCH 29€

Pea puree, roasted root vegetables and butter sauce seasoned with dill and lime  
(L,G)

### GRILLED QUINOA STEAK 25€

Couscous with vegetables, beetroot hummus, roasted root vegetables served with vegan aioli  
(V)

### TUOMARLA BURGER 26€

200g Beef patty and over cooked pork along with brioche bun, smoked cheese, marinated red onion, lingonberry mayonnaise. Served with house plank potatoes  
(L,G\*)

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## DESSERTS

Farm cheese and cloudbberries 11€  
(L,G)

House chocolate cake and raspberry sauce 10€

Meringue, vanilla ice cream and berries 10€  
(L, G, V\*)

Kyrö Dairy Cream liqueur and vanilla ice cream 9€  
(L, G)

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À la carte Tuomarla

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## FOR THE KIDS

Beef minute steak, seasoned butter  
and french fries 15€  
(L, G)

Pike-perch, butter sauce and  
french fries 15€  
(L, G)

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# VIINIT

## SPARKLING

	12cl	btl
<i>Dissegna Prosecco Millesimato Extra Dry, Italy</i> Glera / A fruity and elegant organic prosecco from Veneto from a small producer	8.50	48.00
<i>Maset L'Avi Pau Gran Reserva Cava Brut Nature Xarel-lo, Spain</i> Macabeo, Parellada, Chardonnay / Toptier cava from Catalonia Spain	10.50	52.00
<i>Champagne La Chouette de champillon Blanc de noirs Brut, France</i> Pinot Noir, Chardonnay / Dry and elegant fruity owl-champagne from France	15.50	89.00
<i>Dom Pérignon Champagne Brut, France</i> Chardonnay, Pinot Noir / -This Perignon does not need any introductions!		249.00

## WHITE & ROSE WINES

	12cl	16cl	btl
<i>Karl Schaefer Trocken Riesling 2019, Germany</i> Riesling / Fresh and mineral Riesling from the number one team in the Pfalz	8.50	12.00	49.00
<i>Drápy Grüner Veltliner 2020, Czech Republic</i> Grüner Veltliner / A Czech delicacy that won't let you go!	10.00	13.50	54.00
<i>Domaine Guy Robin Chablis Vieilles Vignes 2016, France</i> Chardonnay / Chablis made from the grapes of Guy Robin's old vines.	12.50	15.50	69.00
<i>Himmel Pink Riesling 2020, Germany</i> Riesling, Pinot Noir / Like summer in a bottle!	8.50	12.00	49.00

# VIINIT

## RED WINES

	<i>12cl</i>	<i>16cl</i>	<i>btl</i>
<i>Château Haut Balastard Bordeaux Supérieur 2018, France</i> Cabernet Sauvignon, Merlot / Pleasantly enjoyable Bordeaux red wine	7.50	9.50	46.00
<i>Giacomo Borgogno &amp; Figli Barbera d'Alba 2018, Italy</i> DOC Barbera d'Alba / Stylish beauty from Piedmont	10.50	13.50	58.00
<i>Torbreck old Vines Grenache Mourvedre Syrah 2017, Australia</i> Grenache Noir, Syrah, Mourvèdre / A sophisticated wine from the classic Barossa producer	11.50	14.50	60.00
<i>Pegasus Amarone della Valpolicella, Italy</i> Corvinone, Corvina, Rondinella / The crown jewel of the Pegasus series, Amarone, is the best friend for steak!	13.00	16.50	78.00
<i>X-Berg Pinot Noir 2018, Germany</i> Syrah, Grenache, Mourvèdre / Medium-bodied and upright wine from the Pfalz region of Germany	8.50	12.00	49.00
<i>Ferraton Père et Fils Châteauneuf-du-Pape 2017, France</i> Syrah, Grenache Noir, Mourvèdre / Full-bodied top wine from the Rhone Valley			92.00

## DESSERT WINES

	<i>8cl</i>	<i>btl</i>
<i>Paolo Saracco Moscato d'Asti 2020, Italy</i> Moscato / Slightly bubbly, flowery, semi-sweet but fresh like a mountain stream.	8.00	31.00
<i>Mad Wines Mad Late Harvest 2016, Hungary</i> Furmint, Harslevelu, Sargamuskotaly / Intense wine made from late harvested grapes, representing the famous village of Mád in Tokaj.	13.00	63.00