



TUOMARLA



À LA CARTE

APERITIF/

BLACKCURRANT ROYALE 12€

TANQUERAY ROYALE GIN,
PROSECCO, SUGAR, LEMON

TUOMARLA

À LA CARTE

COCKTAILS/

LIMONCELLO SPRITZ 12€

LIMONCELLO, SPARKLING WINE,
SPARKLING WATER

TUOMARLA GIN TONIC 15€

TUOMARLA GIN, TONIC

PINEAPPLE MARTINI 13€

SMIRNOFF VODKA, TRIPLE SEC,
LIME JUICE, PINEAPPLE JUICE

SPICY MARGARITA 14€

TEQUILA, TRIPLE SEC, LIME
JUICE, SIMPLE SYRUP, JALAPEÑO
SLICES

POMEGRANATE MOJITO 13€

CAPTAIN MORGAN WHITE,
POMEGRANATE SYRUP, SODA,
MINT LEAVES, POMEGRANATE
SEEDS, LIME SLICES

PARISIAN 14€

CREME DE CASSIS, DRY
VERMOUTH, GIN

MOCKTAILS/

LIMONCELLO-SPRITZ 6€

LIMONCELLO, NON-ALCOHOLIC
SPARKLING WINE, SPARKLING
WATER

LEMON-GINGER MOCKTAIL 6€

LIME JUICE, SIMPLE SYRUP,
ORANGE JUICE, GINGER BEER

POMEGRANATE-MOJITO 7€

CAPTAIN MORGAN 0%,
POMEGRANATE SYRUP, SODA,
MINT LEAVES, POMEGRANATE
SEEDS, LIME SLICES

SPARKLING WINES/

SEGURA VIUDAS ORGANIC CAVA · SPAIN ·

12CL/10€ · 58€/PLO

AN ELEGANT AND NUANCED ARTISANAL CAVA THAT EMBODIES CRAFTSMANSHIP, QUALITY, AND SUSTAINABILITY. THIS STRUCTURED AND FRUIT-FORWARD SPARKLING WINE IS PRODUCED USING THE TRADITIONAL METHOD FROM THREE CLASSIC CAVA GRAPE VARIETIES.

PERLAGE SGAJO PROSECCO · ITALY ·

12CL/8,5€ · 49€/PLO

FRESH, BRIGHT, AND LIVELY. THE AROMA AND FLAVOR REVEAL JUICY PEAR, ZESTY MANDARIN, AND A SUBTLE HINT OF ORANGE BLOSSOM, ALL COMPLEMENTED BY DELICATE SPICE NOTES.

CHAMPAGNE LE BULLET BRUT · FRANCE ·

12CL/16€ · 96€/PLO

CRISP AND VIBRANT, WITH REFRESHING ACIDITY AND LAYERED COMPLEXITY. THE NOSE AND PALATE REVEAL JUICY PEAR, BRIGHT MANDARIN, AND A DELICATE HINT OF ORANGE BLOSSOM, COMPLEMENTED BY A SUBTLE TOUCH OF SPICE.

ANDRE DELORME CREMANT DE BOURGOGNE BRUT · FRANCE ·

12CL/14€ · 66€/PLO

BRIGHT AND CRISP, WITH A REFINED AND ELEGANT CHARACTER. THE AROMA AND TASTE REVEAL CITRUSY NOTES COMPLEMENTED BY A SUBTLE BRIOCHE NUANCE, ADDING DEPTH AND STRUCTURE TO THE WINE.

CHAMPAGNE HURÉ FRÈRES INVITATION BRUT · FRANCE · 155€/PLO

THE RICH AROMA IS TOASTY AND REMINISCENT OF APPLES. THE PALATE IS DRY AND CREAMY, WITH A FULL-BODIED, VELVETY TEXTURE AND A SMOOTH, WINEY FINISH.

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LIGHT DRINKS /

AURA 4.5% 0,4L ON TAP	8,5€
LAHDEN ERIKOIS OLUET 0,5L	9,5€
LAPIN KULTA PURE 4.5% (G) 0,33L	8,5€
KRUSOVICE IMPERIAL 5.0% 0,5L	9,5€
KEISARI DARK 4.5% 0,5L	9,5€
LEFFE BLONDE 6,6% 0,33L	9,5€
HARTWALL GRAPEFRUIT / PINEAPPLE / RASPBERRY 5,5% 0,33L	8,8€
HAPPY JOE DRY APPLE 4,7% / PEAR 4,5% 0,33L	8,8€
HARTWALL HARD SELTZER RASPBERRY / LIME 4,5% 0,33L	8,5€

SPIRITS /

LARSEN VS	9 €
LARSEN VSOP	12,50 €
RÉMY MARTIN VSOP	12,50 €
RÉMY MARTIN XO	35,50 €
TORRES 10 RESERVA IMPERIAL	8 €
DALWHINNIE	13,50 €
TULLAMORE D.E.W.	8,50 €
BULLEIT BOURBON	10,00 €
LAGAVULIN	15,00 €
CAOL ILA	16,00 €
XANTÉ	6,00 €
VILLA MASSA AMARETTO	8,00 €
VILLA MASSA LIMONCELLO	8,00 €
BAILEYS	6,00 €
CAMPARI	6,50 €

NON-ALCOHOLIC BEVERAGES /

PEPSI, PEPSI MAX, JAFFA SUGAR FREE, 7UP FREE	3€ / 4€
PELLEGRINO PLO 50CL / 75CL	5,50€ / 8,50€
HAPPY JOE DRY APPLE ALCOHOL FREE 0%	6€
HEINEKEN 0,0%	5,5€
BIRRA MORETTI 0,0%	6€
ORIGINAL LONG DRINK GRAPEFRUIT 0%	6€

NON-ALCOHOLIC WINES /

SPARKLING WINE
12CL/6,5€ · 32€/PLO

WHITE WINE
12CL/6,5€ · 16CL/8,5€ · 36€/PLO

RED WINE
12CL/7€ · 16CL/9€ · 39€/PLO

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WHITE & ROSE WINE /

IMMEL RIESLING TROCKEN BIO · GERMANY

12CL 8.5€ · 16CL 11€ · 48€ BOTTLE

A FRESH AND VIBRANT EXPRESSION WITH LIVELY ACIDITY AND A REFINED CHARACTER. THE PALATE HIGHLIGHTS FLORAL AROMATICS, JUICY PEACH, AND BRIGHT CITRUS NOTES, COMING TOGETHER IN A BALANCED AND ELEGANT PROFILE. ENJOY ON ITS OWN OR PAIRED WITH LIGHT DISHES.

PETER & PAUL GRÜNER VELTLINER · AUSTRIA

12CL 9.5€ · 16CL 11.5€ · 51€ BOTTLE

A MINERAL-DRIVEN, ORGANIC EXPRESSION WITH CRISP ACIDITY. THE PALATE IS DEFINED BY CITRUS FRUIT AND HERBAL NUANCES, COMPLEMENTED BY A SUBTLE NOTE OF WHITE PEPPER THAT ADDS ELEGANCE AND COMPLEXITY.

CASALFORTE PINOT GRIGIO · ITALY

12CL 8€ · 16CL 10.50€ · 45€ BOTTLE

MEDIUM IN ACIDITY, WITH FRESH FRUIT CHARACTER AND A WELL-BALANCED PROFILE. THE PALATE IS LED BY CITRUS NOTES, COMPLEMENTED BY SUBTLE HERBAL NUANCES THAT BRING VIBRANCY AND CHARACTER TO THE WINE.

HB SANCERRE LES BARONNES · FRANCE

12CL 11.5€ · 16CL 15.5€ · 68€ BOTTLE

A FRUIT-FORWARD AND AROMATIC EXPRESSION WITH BRIGHT CITRUS FRESHNESS AND LIVELY CHARACTER. VIBRANT FRUIT NOTES ADD NUANCE AND FRESHNESS TO THE PALATE.

MOILLARD PETIT CHABLIS · FRANCE

12CL 10€ · 16CL 12.5€ · 54€ BOTTLE

A DRY, CLEAN AND FRUIT-DRIVEN NOSE. THE MEDIUM-BODIED PALATE REFLECTS A CLASSIC MOSEL STYLE, WITH LIVELY ACIDITY SUPPORTING NOTES OF CITRUS AND PEACH.

DOMAINE LE CENGLÉ ORGANIC MÉDITERRANÉE ROSÉ · FRANCE

12CL 10€ · 16CL 12.5€ · 55€ BOTTLE

A DRY, HIGH-ACID EXPRESSION THAT IS FRESH, VIBRANT, AND CLEAN-LINED. THE PALATE HIGHLIGHTS NOTES OF LEMON AND REDCURRANT, COMPLEMENTED BY SUBTLE MINERALITY AND A DELICATE TOUCH OF SPICE.

/ RED WINE

FRANCE · PATRIARCHE PINOT NOIR

12CL/10€ · 16CL/12,5€ · 55€/BOTTLE

A LIGHT-BODIED, DELICATELY TANNIC EXPRESSION WITH FRESH, LIVELY CHARACTER. THE PALATE IS DEFINED BY NOTES OF RASPBERRY AND BLACKCURRANT, CREATING A SOFT AND WELL-BALANCED STRUCTURE.

JABOULET COTES DU RHONE PARALLELE 45

FRANCE ·

12CL/8,5€ · 16CL/11€ · 48€/BOTTLE

A RUSTIC, ORGANIC WINE WITH A BOLD, MULTI-LAYERED TANNIC STRUCTURE. THE PALATE REVEALS SOUR CHERRY, BLACKBERRY, HINTS OF BLACKCURRANT, AND A TOUCH OF PLUM, COMPLEMENTED BY SUBTLE NOTES OF LIQUORICE AND SPICE.

ITALY · LA PODERINA ROSSO DI MONTALCINO

12CL/13,5€ · 16CL/17,5€ · 78€/BOTTLE

A FULL-BODIED, MEDIUM-TANNIC EXPRESSION THAT IS BALANCED AND VIBRANT. THE PALATE REVEALS SOUR CHERRY AND A SUBTLE HINT OF VANILLA, CREATING A SOFT YET WELL-STRUCTURED BODY.

SPAIN · RAMON BILBAO CRIANZA

12CL/9,5€ · 16CL/11,5€ · 51€/BOTTLE

A MEDIUM-BODIED, MEDIUM-TANNIC EXPRESSION WITH A LAYERED AND WARMING CHARACTER. THE PALATE COMBINES DARK AND RED FRUITS WITH SWEET SPICE NUANCES SUCH AS NUTMEG AND CINNAMON, CREATING A FULL AND HARMONIOUS STRUCTURE.

ITALY · TERRE DA VINO BAROLO

12CL/14,5€ · 16CL/19€ · 89€/BOTTLE

AN INTENSELY TANNIC, FULL-BODIED EXPRESSION WITH BRIGHT ACIDITY AND COMPLEX LAYERS. THE PALATE REVEALS RED BERRY NOTES, COMPLEMENTED BY SUBTLE LIQUORICE AND HERBAL NUANCES, CREATING A STRUCTURED AND LONG-LASTING FINISH.

ITALY · BOTTEGA AMARONE VALPOLICELLA DOCG

109€/BOTTLE

THE PALATE REVEALS DARK BERRIES, REFINED HINTS OF NUTMEG, AND SOFT CHOCOLATE NOTES, TOGETHER CREATING A FULL-BODIED AND ELEGANT STRUCTURE.

TUOMARLA

À LA CARTE

MENUS/

TUOMARLA MENU 59€

TARTAR PELLE JANZON L,G
PEPPER STEAK L,G
CRÈME BRÛLÉE L,G

KYRÖSJÄRVI MENU 59€

PIKE-PERCH FISHCAKES L,G
PIKE OF KYRÖSJÄRVI L,G
CHOCOLATE TARTLET WITH
PISTACHIO L,G

HEINISTÖ MENU 42€

TOFU SKAGEN M,G
MANOUSH FLATBREAD M,G*
SORBET WITH BERRIES M,G

WINE PAIRING 39€

LA PODERINA ROSSO · 12CL
VITE COLTE ESSENZE BAROLO 16CL
BORGIO MARAGLIANO LA GALIERA MOSCATO D'ASTI 8CL

WINE PAIRING 28€

DOMAINE LE CENGLE ROSÉ 12CL
MOILLARD PETIT CHABLIS · 16CL
OSBORNE MANZANILLA SHERRY · 8CL

WINE PAIRING 26€

CASALFORTE PINOT GRIGIO 12CL
DOMAINE LE CENGLE ROSÉ · 12CL
BORGIO MARAGLIANO LA GALIERA MOSCATO D'ASTI 8CL

STARTERS/

CRAYFISH SKAGEN L·G 13€

CRAYFISH IN A MAYONNAISE AND CRÈME
FRAÎCHE DRESSING, SMELT ROE, HORSERADISH,
AND DILL OIL, SERVED WITH MALT BREAD.

BEVERAGE RECOMMENDATION:
IMMEL RIESLING TROCKEN BIO · 16CL 11€

TARTAR PELLE JANZON L·G 15€

ROASTED LOCAL BEEF WITH PICKLED MUSTARD
SEEDS, EGG YOLK GEL, AIOLI, SMELT ROE, AND
CRISPY CAPERS AND JERUSALEM ARTICHOKE.

BEVERAGE RECOMMENDATION: LA PODERINA
ROSSO DI MONTALCINO · 12CL 13.5€

ESCARGOTS L·G 14€

SNAILS BAKED IN GARLIC-HERB BUTTER,
GRATINÉED WITH PARMESAN.

BEVERAGE RECOMMENDATION: PETER &
PAUL GRÜNER VELTLINER · 12CL 9.5€

PIKE-PERCH FISHCAKES L·G 14€

PAN-SEARED PIKE-PERCH FISHCAKES SERVED
WITH LOBSTER SAUCE AND BRAISED LEEKS.
BEVERAGE RECOMMENDATION: DOMAINE LE
CENGLE ORGANIC MÉDITERRANÉE ROSÉ ·
12CL 10€

JUUSTOLA MOZZARELLA & TOMATO TARTARE L·G 13€

MOZZARELLA FROM JUUSTOLA AND TOMATO
TARTARE, SERVED WITH PESTO AND FRESH
BASIL.

BEVERAGE RECOMMENDATION: ANDRE
DELORME CREMANT DE BOURGOGNE BRUT ·
12CL/14€

BREAD BASKET L 6€

A SELECTION OF WHITE AND DARK BREADS,
SERVED WITH WHIPPED BROWNED BUTTER.
BEVERAGE RECOMMENDATION: CASALFORTE
PINOT GRIGIO · 12CL 8€

MARINATED OLIVES M·G 5€

BEVERAGE RECOMMENDATION: SEGURA VIUDAS ORGANIC CAVA · 12CL/10€

G = GLUTEN-FREE , G * = GLUTEN-FREE UPON REQUEST ,
VE = VEGAN , M = DAIRY-FREE, L = LACTOSE-FREE

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MAIN COURSE/

ENTRECÔTE 200G G·L 42€

LOCAL BEEF ENTRECÔTE 200 G, SERVED WITH RED WINE SAUCE, GREMOLATA, MAÎTRE D' BUTTER, AND PARMESAN FRIES.

BEVERAGE RECOMMENDATION: TERRE DA VINO BAROLO · 16CL 19€

PEPPER STEAK 150G G·L 39€

LOCAL BEEF TENDERLOIN 150 G, SERVED WITH COGNAC-PEPPER SAUCE, MAÎTRE D' BUTTER, AND ROASTED ROOT VEGETABLES.

BEVERAGE RECOMMENDATION: TERRE DA VINO BAROLO · 16CL 19€

PIKE OF KYRÖSJÄRVI G·L 34€

SERVED WITH RIVER PRAWNS, SMELT ROE, ROASTED CAULIFLOWER, AND BRAISED SPINACH.

BEVERAGE RECOMMENDATION: MOILLARD PETIT CHABLIS · 16CL 12.5€

MOULES & FRITES L·G* 28€

MUSSELS IN WHITE WINE SAUCE SERVED WITH PARMESAN FRIES, HOUSE BREAD, AND AIOLI

BEVERAGE RECOMMENDATION: HB SANCERRE LES BARONNES · 16CL 15.5€

RISOTTO G·L 27€

PARMESAN, PICKLED AND FRIED JERUSALEM ARTICHOKE, WITH PARSLEY OIL

BEVERAGE RECOMMENDATION: PETER & PAUL GRÜNER VELTLINER · 16CL 11.5€

VENISON SCHNITZEL L 30€

BREADED VENISON ROAST, SERVED WITH ANCHOVY-CAPER BUTTER, CREAM-BRAISED POTATOES AND LEEKS.

BEVERAGE RECOMMENDATION: JABOULET CÔTES DU RHÔNE PARALLÈLE 45 · 16CL 11€

SIDES 5€

PARMESAN FRIES L·G

ROASTED ROOT VEGETABLES M·G

CREAM-BRAISED FINGERLING POTATOES AND LEEKS L·G

FRESH GREEN SALAD WITH LEMON VINAIGRETTE M·G

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DESSERT /

FRENCH TOAST L 12€

PAN-FRIED BRIOCHE, VANILLA ICE CREAM, SALTED CARAMEL, AND MARINATED BERRIES

JUOMASUOSITUS: CASALFORTE MOSCATO · 8CL · 7€

CHOCOLATE TARTLET WITH PISTACHIO G·L 13€

CHOCOLATE PASTRY, PISTACHIO ICE CREAM, AND CHOCOLATE SAUCE

JUOMASUOSITUS: OSBORNE MANZANILLA SHERRY · 8CL · 7€

CRÈME BRÛLÉE L,G 10€

JUOMASUOSITUS: CASALFORTE MOSCATO · 8CL · 7€

ICE CREAM WITH BERRIES L,G 10€

JUOMASUOSITUS: IRISH COFFEE 12€

DESSERT WINES /

CASALFORTE MOSCATO · ITALY

8CL 7€

A LUSCIOUS, MEDIUM-ACID PROFILE WHERE FLORAL AROMAS INTERTWINE WITH VIBRANT FRUITINESS. RIPE PEACH AND APRICOT BRING A SOFT, ROUNDED SWEETNESS TO THE PALATE, WHILE A HINT OF LEMON ADDS FRESHNESS AND A GENTLE LIFT TO THE FINISH.

OSBORNE MANZANILLA SHERRY · FRANCE

8CL 7€

THE CRISP FRUITINESS OF YELLOW APPLE IS COMPLEMENTED BY THE SUBTLE ACIDITY OF SORREL. NUTTY AND ALMOND NOTES ADD DEPTH AND STRUCTURE TO THE PALATE.

COFFEE /

COFFEE	2.80€
LATTE	4.80€
ESPRESSO	3.2€
DOUBLE ESPRESSO	4€

G = GLUTEN-FREE , G * = GLUTEN-FREE UPON REQUEST ,
VE = VEGAN , M = DAIRY-FREE, L = LACTOSE-FREE

**SULO THE OTTER'S
MENU 22€**

BREAD BASKET L
MINUTE STEAK L·G
ICE CREAM L·G

DRINKS

PEPSI, PEPSI MAX, JAFFA, 7UP FREE
PELLEGRINO PLO 50CL / 75CL

3€ / 4€
5,5€ / 8,5€

MOCKTAILS

ROYAL BLUEBERRY 6€
RED MAGIC 6€
GREEN SPELL 6€

STARTER

KIDS' BREAD BASKET 4€
WHITE BREAD WITH BUTTER

L = LACTOSE-FREE , G = GLUTEN-FREE ,
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VE = VEGAN , M = DAIRY-FREE

MENU

KIDS' MINUTE STEAK 130G L, G 14€

DELICIOUS BEEF PATTY WITH SEASONED BUTTER, SERVED WITH TOMATO,
CUCUMBER, AND FRIES

KIDS' BURGER L, G* 12€

JUICY BEEF PATTY 100 G WITH CHEDDAR, TOMATO, CUCUMBER, AND
KETCHUP IN A BUN, SERVED WITH FRIES

KIDS' CHICKEN BASKET L, G 12€

CRISPY FRIED CHICKEN FILLETS SERVED WITH FRIES, TOMATO, CUCUMBER,
AND CUCUMBER MAYONNAISE

PAN-SEARED PIKE-PERCH L, G 12€

PAN-SEARED PIKE-PERCH SERVED WITH FRIES, TOMATO, AND CUCUMBER

KIDS' ICE CREAM BOWL L, G 5€

STRAWBERRY ICE CREAM WITH CARAMEL SAUCE AND FRESH BERRIES

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VE = VEGAN , M = DAIRY-FREE



BURGERS & SANDWICHES

TUOMARLA BURGER L·G* 25€

GRILLED TAMMISEN BEEF PATTY, CHEDDAR CHEESE, BACON, TOMATO, LETTUCE, PICKLES, SMOKED PAPRIKA MAYONNAISE, SERVED WITH FRIES.

BEVERAGE RECOMMENDATION:

KRUSOVICE IMPERIAL 5,0% 0,5L

9,5€

SPICY CHICKEN SANDWICH L·G* 25€

CRISPY FRIED CHICKEN, GARLIC MAYONNAISE, JALAPEÑO, LETTUCE, TOMATO, AND CHILI SAUCE, SERVED WITH FRIES.

BEVERAGE RECOMMENDATION:

CASALFORTE PINOT GRIGIO

16CL 10.50€

MANOUSH BREAD L·G*·M* 23€

WITH KALE PESTO, HUMMUS, HERB SALAD, CHILI SAUCE, ARTICHOKE HEART, PICKLED RED ONION, SERVED WITH FRIES.

BEVERAGE RECOMMENDATION:

DOMAINE LE CENGLE ORGANIC

MÉDITERRANÉE ROSÉ

16CL 12.5€

DIPS 2,5€

AIOLI M·G
SMOKED PAPRIKA MAYONNAISE M·G
MAYONNAISE VEG, G
HOLLANDAISE L·G

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