

## Restaurant Vehka Menu 2021

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### First

#### **Bread with brown butter** (lactose free) **2€**

Freshly baked bread with whipped brown butter.

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#### **Barley croquette** (lactose free) **4€**

Barlotto made from fiber-rich barley pearls.  
Breaded and pan-fried hot appetizer with filling.

\*Tomato

\*Garlic

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### Then

#### **Beef sirloin** (gluten and lactose free) **11€**

Cured medium rare beef sirloin. Cold appetizer.

\*Truffles

\*Crispy potatoes

\*Hard cheese

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#### **Smoked vendace** (gluten and lactose free) **10€**

Mousse made from smoked vendace. Cold appetizer.

\*Crispbread (with gluten)

\*Roasted organic root vegetables

\*Radish

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#### **Artichoke soup** (gluten and lactose free) **9,50€**

Rich and silky white soup.

\*Roasted artichokes

\*Finnish pickles and herbs

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## Next

### **Meat of the week**

\*Side dishes of the week

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### **Fish of the week**

\*Side dishes of the week

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### **Game of the week**

\*Side dishes of the week

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### **Vegetable of the week**

\*Side dishes of the week

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## In between

### **Finnish cheeses 7,50€**

\*Home-made compote

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## Finally

### **Licorice and lemon (gluten and lactose free) 8€**

\*Lemon granita

\*Mousse from licorice

\*Crispy bisquit (include gluten)

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### **Bun pudding (lactose free) 8,50€**

\*Raspberry foam

\*Dehydrated raspberries

\*White chocolate

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### **Toffee and coffee (might contain wheat, lactose free) 8,50€**

\*Toffee and coffee parfait

\*Pickled lacquer

The staff will tell you more  
about the weekly  
main courses.

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### **Three-course menu**

Three-course menu devised by the chef 47€/person

Wine package devised by the restaurant manager 30€/person

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### **Four-course menu**

Four-course menu devised by the chef 55€/person

Wine package devised by the restaurant manager 35€/person

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### **Five-course menu**

Five-course menu devised by the chef 65€/person

Wine package devised by the restaurant manager 40€/person

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