

# STARTERS & SALADS

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## STONE-BAKED BREAD WITH GARLIC 4,00 € | M



*Drink recommendation:*

*House Champagne*

*Karhu Pale Ale*

## STONE-BAKED BREAD WITH GARLIC AND AURA BLUE CHEESE 5,00 € | L



*Drink recommendation:*

*House Champagne*

*Kronenbourgh 1664 Blanc*

## CHORIZO ANTIPASTI 5,90 € | L, G

Chorizo, sun dried tomato, arugula and aioli.



*Drink recommendation:*

*House Champagne*

*Brooklyn Bel Air Sour*

## MOZZARELLA ANTIPASTI 5,90 € | L, G

Mozzarella di bufala, red onion, arugula and truffle oil.



*Drink recommendation:*

*House Champagne*

*Birra Poretti Premium Lager*

## TZATSIKI CEASAR SMALL 6,00 € | G

Crispy lettuce, tzatsiki and parmesan.



*Drink recommendation:*

*House Champagne*

*Kronenbourgh 1664 Blanc*

## ANTIPASTO PLATTER 14,90 € | L

Mozzarella di bufala, red onion, arugula, truffle oil, chorizo, sun dried tomato, kalamata-olives, aioli and stone-baked bread with garlic.



*Juomasuositus / Drink recommendation:*

*House Champagne*

*Kronenbourgh 1664 Blanc*

# STARTERS & SALADS

## MOZZARELLA SALAD 15,00 € | L, G

Crispy lettuce, rocket leaves, sun-dried tomatoes, red onion, mozzarella di bufala, Kalamata-olives and sunflower seeds. For extra topping, we recommend air-dried ham.



*Drink recommendation:*

*Laroche Rose la Chevaliere*

*Staropramen Premium Lager*

## TZATSIKI CAESAR CRAB 15,90 € | G

Crispy lettuce, red onion, tzatziki, crab tails and parmesan.



*Drink recommendation:*

*Cantine Paololeo Pinot Grigio*

*Brooklyn Bel Air Sour*

**L** Lactose-free **G** Gluten-free **VL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

*For more information about the allergens, please contact our staff.*

# PREMIUM CLASSICS



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## 1. VERDE MON DIEU! 16,90 € | L

Beetroot, blue cheese, sunflower seeds, tomato sour cream, fresh rocket, honey and sesame sauce.



*Drink recommendation:*

*Dig This! Shiraz Merlot*

*Karhu Ruis IPA*

## 2. TRUFFO 16,90 € | L

Rocket, fresh champignon and shiitake mushrooms, red onions and truffle oil. This white pizza does not contain tomato sauce.



*Drink recommendation:*

*Principe Corsini Camporsino Chianti*

*Birra Poretti Premium Lager*

## 3. PHANGAN LOVER 19,90 € | L

Hot salsa sauce, crayfish, tomatoes, red onions, jalapeño, chili mayo and fresh basil.



*Drink recommendation:*

*Cantine Paololeo Pinot Grigio*

*Staropramen Premium Lager*

## 4. ALPEN WÜRSTER 18,90 €

Hot salsa sauce, raclette cheese, bacon, bratwurst, pickled cucumber and horseradish crème fraîche. Ja voll!



*Drink recommendation:*

*Oscar Haussmann Riesling Dry*

*Staropramen Premium Lager*

## 5. SALMON RUCOLA 21,90 € | L

Cold-smoked salmon, onion, caviart, sour creme and fresh rocket salad.



*Drink recommendation:*

*Cantine Paololeo Pinot Grigio*

*Kronenbourgh 1664 Blanc*

## 6. RUDOLF 22,90 € | L

Cold-smoked reindeer, bread cheese, cranberries and cloudberry jam.



*Drink recommendation:*

*Oscar Haussmann Riesling Dry*

*Karhu Ruis IPA*

# ORIGINAL CLASSIC



# ORIGINAL CLASSICS

## 7. MARGOT & RITA 12,00 € | L

Fresh basil.

*For extra topping, we recommend mozzarella di bufala +3€*



*Drink recommendation:*

*Cocci Grifoni Merlo Pecorino Organic Natural*

*Birra Poretti Premium Lager*

## 8. BOLONA 16,90 € | L

Finnish minced beef.



*Drink recommendation:*

*Principe Corsini Camporsino Chianti*

*Kronenbourg 1664 Blanc*

## 9. VEGAANO 17,50 € | V

Vegan cheese, grilled artichokes, sun-dried tomatoes, fresh shiitake mushrooms, onions and fresh basil.



*Drink recommendation:*

*Dig This! Shiraz Merlot*

*Brooklyn Bel Air Sour*

## 10. QUATRO FORMAGGI 18,50 €

Mozzarella di bufala, raclette, blue cheese, parmesan and fresh basil.



*Drink recommendation:*

*Paololeo Passitivo Primitivo Organic*

*Karhu Pale Ale*

## 11. FRANCES 18,90 € | L

Sauna-smoked ham, shrimps and fresh champignon.



*Drink recommendation:*

*Château Puybarbe L'Étoile*

*Brooklyn Defender IPA*

## 12. PROSCIUTTO 17,90 € | L

Air-cured ham, tomatoes and blue cheese.



*Drink recommendation:*

*Grifoni Merlo Pecorino*

*Brooklyn Summer Ale*

# ORIGINAL CLASSICS

## 13. COLORE 16,90 €

Salami, feta cheese, peppers and onions.



*Drink recommendation:*

*Dig This! Shiraz Merlot*

*Kronenbourgh 1664 Blanc*

## 14. PEPES 17,90 € | L

Pepperoni, tomatoes and blue cheese.



*Drink recommendation:*

*Paololeo Passitivo Primitivo Organic*

*Karhu Pale Ale*

## 15. CHORIZO AIOLI 18,90 € | L

Chorizo, red onion and aioli.



*Drink recommendation:*

*Dig This! Shiraz Merlot*

*Karhu Pale Ale*

## 16. CHILI SEITAN AIOLI 18,90 € | V

Chili seitan, vegan cheese, red onion and aioli.



*Drink recommendation:*

*Dig This! Shiraz Merlot*

*Karhu Pale Ale*

## 17. TUNANA 19,90 € | L

Tuna, shrimps, onions and capers.



*Drink recommendation:*

*Fournier F Sauvignon Blanc*

*Brooklyn Bel Air Sour*

## 18. HANGOVER 18,90 € | L

Hot salsa sauce, salami, crispy bacon, pickled cucumber and jalapeño.



*Drink recommendation:*

*Cantine Paololeo Pinot Grigio*

*Kronenbourgh 1664 Blanc*



# ORIGINAL CLASSICS

## 19. HAMANOS 19,90 | L

Sauna-smoked ham, blue cheese and pineapple.



*Drink recommendation:*  
*Dig This! Shiraz Merlot*  
*Karhu Pale Ale*

## 20. POLLO BARBEQUE 19,90 | L

Grilled chicken, crispy bacon, pineapple and BBQ-sauce.



*Drink recommendation:*  
*Laroche Rose la Chevaliere*  
*Karhu Ruis IPA*

## 21. POLLO PICANTI 19,90 € | L

Hot salsa, grilled chicken, red pepper, jalapenos, and Mozzarella di Bufala.



*Drink recommendation:*  
*Aldaba Blanco*  
*Brooklyn Bel Air Sour*

## 22. RUCOLA CRUDO 19,90 €

Tomatoes, goat cheese and topping the warm pizza fresh rocket salad, air-cured ham and balsamic vinegar.



*Drink recommendation:*  
*Fournier F Sauvignon Blanc*  
*Birra Poretti Premium Lager*

## 23. PIZZA PREFERITA 21,90 €

Three toppings of your choice.

## 24. PIZZA BAMBINO 12,00 € 😊

A smaller pizza for children. Two toppings of your choice.

**L** Lactose-free **G** Gluten-free **VL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

*For more information about the allergens, please contact our staff.*

*Our pizzas contain tomato sauce and mozzarella. If the tomato sauce has been replaced with hot salsa sauce or the mozzarella with vegan cheese, this is mentioned in the description.*

*Our pizzas are made with mozzarella:*



# TOPPINGS

## MEAT 3 €

- Air-cured ham
- Bratwurst
- Crispy bacon
- Grilled chicken
- Minced beef
- Pepperoni
- Sauna-smoked ham
- Salami
- Chorizo
- Cold-smoked reindeer (5 €)

## SAUCE 1,50 €

- BBQ-sauce
- Chilli mayo
- Truffle oil
- Aioli

## CHEESE 3 €

- Blue cheese
- Bread cheese
- Feta cheese
- Grated mozzarella
- Goat cheese
- Mozzarella di bufala
- Raclette
- Vegan cheese

## SEAFOOD 3 €

- Cold-smoked rainbow trout
- Shrimp
- Tuna
- Crayfish tails (5 €)

## NON-MEAT 1,50 €

- Basil
- Capers
- Crispy salad
- Fresh champignon mushroom
- Grilled artichoke
- Jalapeño
- Kalamata olive
- Onion
- Pickled cucumber
- Pineapple
- Red onion
- Rocket salad
- Sun-dried tomato
- Tomato
- Chili seitan (3 €)

## GARLIC 1 €

## GLUTEN-FREE PIZZA 3 €

# DESSERTS



# DESSERTS

## **CHOCOLATE-ORANGE CAKE 11,50 € | V, M**

Melt-in-the-mouth, rich chocolate cake with sorbet.

## **ASSERIN TAIGA 11,00 € | G, L**

Tempered bread cheese, cloudberry jam and vanilla ice cream.

## **ORANGE SORBET 4,90 € | V, G, M**

Refreshing orange sorbet.

## **TIRAMISU GELATO 5,90 € | L, G**

A delicious journey to Italian Tiramisu in ice cream form.

## **GELATO 4,90 € | L, G**

Choose delicious chocolate or charming vanilla.

**L** Lactose-free **G** Gluten-free **VL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

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# DRINKS



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## CHAMPAGNE

### Bernard Lonclas Blanc de Blancs Champagne

*France. Chardonnay.*

*Extra dry, delightfully and vividly long, mineral, natural and untamed freshness.*

10 cl | 13,00      75 cl | 89,00

## BUBBLE WINES

### Le Contesse Prosecco Brut Organic

*Italy. Glera.*

*Gold medal Berliner Wine Trophy 2021. Brut, medium acidic, citrus & honey melon notes.*

12 cl | 9,60      75 cl | 55,00 €

### Leitz Eins-Zwei-Zero Sparkling Riesling 0,0 %

*Germany. Riesling.*

*Alcohol free. Medium dry, acidic, green apple notes.*

25 cl | 14,00 €

## WHITE WINES

### Aldaba Blanco

*Spain. Airen.*

*Dry, white fruits and citrus.*

12 cl | 8,50 €      16 cl | 10,70 €      75 cl | 32,90 €

### Cantine Paololeo Pinot Grigio

*Italy. Pinot Grigio.*

*Dry, fresh fruit, crisp and balanced acidic.*

12 cl | 10,00 €      16 cl | 12,00 €      75 cl | 55,00 €

### Grifoni Merlo Pecorino

*Italy. Pecorino.*

*Dry, acidic, green pear and ripe pineapple notes.*

12 cl | 9,50 €      16 cl | 13,60 €      75 cl | 57,00 €

### Oscar Haussmann Riesling Dry

*Germany. Riesling.*

*Dry, fruity and fresh.*

12 cl | 8,90 €      16 cl | 11,50 €      75 cl | 42,00 €

### Fournier F Sauvignon Blanc

*France. Sauvignon Blanc.*

*Dry, citrusy, tropical fruit, with a hint of gooseberry. Aromatic and refreshingly acidic.*

12 cl | 10,90 €      16 cl | 13,90 €      75 cl | 55,00 €

# DRINKS

## RED WINES

### Aldaba Tinto

*Spain. Tempranillo.*

*Medium-bodied, black fruit and liquorice aromas.*

12 cl | 8,50 €    16 cl | 10,70 €    75 cl | 32,90 €

### Paololeo Passitivo Primitivo Organic

*Italy. Primitivo.*

*Full bodied, luscious & jammy, slightly spicy.*

12 cl | 10,00 €    16 cl | 14,70 €    75 cl | 55,00 €

### Principe Corsini Camporsino Chianti

*Italy. Sangiovese*

*Medium-bodied, sour cherry & cranberry notes.*

12 cl | 11,00 €    16 cl | 14,70 €    75 cl | 59,00 €

### Château Puybarbe L'Étoile

*France. Merlot.*

*This Merlot-dominant blend is matured in stainless steel tanks for 10 months without oak influence to achieve purity, elegance, freshness and it's ruby red color.*

12 cl | 10,90 €    16 cl | 13,90 €    75 cl | 59,00 €

### Dig This! Shiraz Merlot

*South Africa. Merlot.*

*Soft, dark berry, herbalt and spicy. Balanced acidity. Vegan-friendly.*

12 cl | 8,90 €    16 cl | 11,50 €    75 cl | 45,00 €

## ROSÉ WINE

### Laroche Rosé la Chevalière

*France. Grenache Noir, Syrah.*

*Dry, acidic, strawberry & wild berries notes.*

12 cl | 9,50 €    16 cl | 13,60 €    75 cl | 49,00 €

# DRINKS

## BEERS

|                                   |       |         |
|-----------------------------------|-------|---------|
| Karhu III 4,6 %                   | 50 cl | 9,50 €  |
| Kukko Lager olut 4,7%             | 33 cl | 8,90 €  |
| Karhu Pale Ale 5,0%               | 50 cl | 10,90 € |
| Karhu Ruis IPA 5,3 %              | 50 cl | 10,90 € |
| Brooklyn Bel Air Sour 4,5%        | 33 cl | 9,50 €  |
| Kronenbourg 1664 Blanc 5,0%       | 33 cl | 9,20 €  |
| Staropramen Premium Lager 5,0%    | 50 cl | 10,90 € |
| Birra Poretta Premium Lager 5,0 % | 33 cl | 9,20 €  |
| Brooklyn Defender IPA 5,5%        | 33 cl | 9,50 €  |
| Brooklyn Summer Ale 5%            | 33 cl | 9,50 €  |

## CIDERS & LONG DRINK

|                                |       |        |
|--------------------------------|-------|--------|
| Crowmoor Dry Apple 4,7%        | 33 cl | 9,00 € |
| Louis Raison Rouge Delice 5,5% | 33 cl | 9,50 € |
| Magners Cider 4,5%             | 33 cl | 9,50 € |
| Koff Gin Long Drink 5,5%       | 33 cl | 9,00 € |

## COCKTAILS

|   |         |
|---|---------|
| <b>Aperol Spritz</b> <i>Aperol Spritz: Aperol, Prosecco, Soda</i> | 14,00 € |
| <b>Limoncello Spritz</b> <i>Limoncello, Prosecco, Soda</i>        | 14,00 € |
| <b>Arancia Bellini</b> <i>Orange Sorbet, Prosecco</i>             | 9,90 €  |
| <b>Irish Coffee</b> <i>Irish Whiskey, Coffee, Cream</i>           | 13,50 € |

## MOCKTAILS

|   |        |
|---|--------|
| <b>Virgin Arancia Bellini</b><br><i>Orange sorbet, Leitz Eins Zwei Zero sparkling Riesling 0,0%</i> | 7,90 € |
| <b>Blood Orange</b> <i>San Pellegrino Aranciata Rossa, Soda, Blood Orange Syrup</i>                 | 7,90 € |
| <b>Martini Vibrante</b>   | 7,90 € |



# DRINKS

## NON-ALCOHOLIC BEVERAGES

|   |       |        |
|---|-------|--------|
| Coca-Cola, Coca-Cola Zero, Fanta Zero & Sprite Zero | 40 cl | 5,00 € |
| Coca-Cola, Coca-Cola Zero, Fanta Zero & Sprite Zero | 25 cl | 4,00 € |
| San Pellegrino                                      | 50 cl | 6,70 € |
| San Pellegrino Limonata                             | 33 cl | 6,20 € |
| Pellegrino Essenza Lemon & Lemon Zest               | 33 cl | 5,00 € |

## COFFEE & TEA

|                 |        |                     |        |
|-----------------|--------|---------------------|--------|
| Café Americano  | 3,50 € | Vanilla Latte       | 5,00 € |
| Café Macchiato  | 4,20 € | Tea                 | 3,50 € |
| Espresso        | 3,20 € | Hot Chocolate       | 4,50 € |
| Double Espresso | 4,20 € | French press coffee | 3,50 € |
| Cappuccino      | 4,80 € | Iced Latte          | 4,80 € |
| Café Latte      | 4,80 € | Flavored syrup      | 1,00 € |