

BURGERS & WINE

WE BELIEVE THAT THE HEART AND SOUL OF THE PERFECT BURGER BEGINS WITH A GOOD PATTY. THE MEAT WE USE IS FINNISH BLACK ANGUS, WHICH COMES TO US DIRECTLY FROM A SMALL SUPPLIER
OUR DRY AGED PATTIES ARE DRY HUNG FOR A MINIMUM OF 20 DAYS. THIS PROCESS GIVES THE MEAT A NICE NUTTY AND BUTTERY TASTE

PLEASE NOTE THAT WE SERVE OUR PATTIES MEDIUM AS A STANDARD
WE RECOMMEND EATING YOUR BURGER WITH YOUR HANDS, ENSURING THAT EACH BITE GRABS A LITTLE OF EACH COMPONENT THAT HAS MADE YOUR BURGER, GIVING A FULL TASTE EXPERIENCE

- 3 - COURSE MENU - - STARTERS -

CHOOSE ONE FROM
EACH CATEGORY;

46€

MATCHING
WINES
32€

STARTERS

GORGONZOLA ESCARGOTS
CARAMEL PORK
GRILLED CELERIAC
HOUSE BURRATA

BURGERS

DRY AGED
RAGU SMASH
HICKORY & CAJUN SMASH
BLACK GOLD VEGGIE **VEGE**

UPGRADE!

BEAR SMASH 6€
AMARONE WAGYU 8€
THE STEAK 15€

SIDE

FRIES WITH PARMESAN
PATATAS BRAVAS
GRILLELD CHICKORY
CAULIFLOWER GRATIN

UPGRADE

DIRTY FRIES 4€

DESSERTS

ELDERFLOWER CHEESECAKE
RASPBERRY CHOCOLATE SOUFFLÉ
SORBET & STRAWBERRY CARAMEL

GORGONZOLA ESCARGOTS 14

Herbs and garlic breadcrumbs, escargot in garlic butter and gorgonzola (Available as gluten free, LF)

GRILLED CELERIAC 13

Grilled celeriac, ricotta, pickled seasonal mushrooms, crispy spelt, and herb sauce(L)

CRISPY CARAMEL PORK 13

Crispy caramel pork, chili, mango salsa, coriander, roasted onions with an Asian soy - caramel sauce(MF)

HOUSE BURRATA 13

House burrata, basil oil, tomatoes, walnuts, kale pesto and roasted breadcrumbs (Low-lactose)

- SALADS -

CARAMEL PORK SALAD 19

Crispy caramel pork, pickled red onion, mango salsa, grilled baby gem lettuce, walnuts with an Asian caramel sauce (L, G)

BURRATA SALAD 19

Mixed salad, lemon vinaigrette, burrata, tomatoes, kale pesto, spelt, honey and basil

- LUXURY BURGERS -

THE STEAK BURGER 38

WE RECOMMEND A PRE-ORDER!

Beef tenderloin steak 180g, red wine sauce, Cafe de Paris flavored butter, grilled baby asparagus, port wine onions.

AMARONE WAGYU 29

Wagyu beef steak, Tommasin Amarone cheddar, tar mayonnaise, pickled red onion, arugula sprouts, black garlic mayonnaise.

BEAR SMASH 25

BURGER BATTLE FINALIST 2019

Real bear meat 60g, Black Angus 80g, ketchup, mustard, fried red onions, sweet-salty bacon jam, cheddar cheese, lingonberries, chili mayonnaise, and arugula.

ROSSINI 32

BURGER BATTLE FINALIST 2021

Fried duck liver, truffle puree, pan-fried quail egg, iceberg lettuce, truffle mayonnaise, port wine onions, Comte cheese, Dry Aged beef steak grilled on lava stones.

- SEASONAL -

RED BUNTING SMASH 18

Gorgonzola mayonnaise, pickled red onion, 2x 70g Smash patties, Monterey Jack cheese, persimmon chutney, roasted nuts and arugula

- SIDES -

PARMESAN FRIES 6

Over 18 months matured Parmesan and curly fries

PATATAS BRAVAS 7

Crispy baby potatoes, romesco sauce, chives, garlic mayonnaise, and crispy herb breadcrumbs.

DIRTY FRIES 9

Curly fries, bacon crumbs, cheddar cheese sauce, roasted onions, sour cream, fresh chili, and chives.

GRILLED BABY GEM 6

Flame grilled baby gem lettuce and kale pesto.

CAULIFLOWER GRATIN 8

Cauliflower gratin with tarragon flavored cheese sauce.

- BURGERS -

HICKORY & CAJUN SMASH 17

Ketchup, mustard, Myrtilsen garlic pickles, crispy bacon, marinated red onion, 2 x 70g Smash patties seasoned with cajun, cheddar cheese, house hickory sauce, and aioli.

RAGU SMASH 18

Slow-cooked Italian beef ragu, 18-month-aged Parmesan, 70g Smash patty, cheddar cheese, marinated red onion and fennel, arugula sprouts, chili mayonnaise.

DRY AGED 20

Minimum 20 days dry aged beef patty, cheddar cheese, sweet & salty bacon jam, chili Bearnaise mayonnaise, marinated red onion, arugula.

KIMCHI PORK 19

Caramelized pork belly, fried to crispy perfection, house made kimchi, fresh chili, marinated red onion, crispy romaine lettuce, arugula, and chili mayonnaise.

BLACK GOLD 19

Black Angus patty, cheddar cheese, beetroot relish, sweet & salty bacon jam, black and white garlic mayonnaise, arugula, grilled red onion, garlic mayonnaise.

AVAILABLE AS VEGETERIAN

FRIED SQUASH 18

Nutmeg seasoned pumpkin, sage mayonnaise, pickled red onion, romaine lettuce, arugula, and house made vegetable patty.

AVAILABLE AS VEGAN +1€

- DIPS -

BLACK GARLIC 3,5

TRUFFLE 3,5

CHILI-BEARNAISE 2

AIOLI 2

CHILI 2

VEGAN AIOLI 2

HOUSE HICKORY SAUCE 3,5

SAGE 2

BURGERS & WINE

- EXTRAS -

BLACK ANGUS PATTY	6
EXTRA CHEESE	2
FRIED EGG	2
GRILLED BACON	2
KETO BUN	2
GLUTEN FREE BUN	2
VEGAN CHEESE AND BUN	2

- DESSERTS -

ELDERFLOWER CHEESECAKE	11
Cheesecake scented with elderflower (L,G)	
RASPBERRY CHOCO SOUFFLÉ	12
Chocolate soufflé and raspberry compote. Preparation time approximately 10-15 minutes.	
SORBET & STRAWBERRY CARAMEL	8
Sorbet, pastry chefs strawberry caramel, berries, and white chocolate.	

- DESSERT WINES, COFFEES & COCKTAILS -

			GLASS 8 CL
COFFEE	3,5	TAWNY 10 YO PORT	11
ESPRESSO	3	DALVA PORTO RÓSE	11
CAPPUCCINO	4,5	CUCIELO VERMOUTH DI	10
LATTÉ	5	TORINO BIANCO	
POT OF TEA	4	BAROLO CHINATO	11
HIBISCUS, GREEN, BLACK			
ESPRESSO MARTINI	14	LEMON DROP MARTINI	12
VODKA, ESPRESSO, CAFE LIQUER		VODKA, COINTREAU, LEMON, SIMPLE SYRUP	
STRONG, SMOOTH, AND FULL-BODIED		REFRESHINGLY CITRUSY SWEET AND	
AFTER DINNER COCKTAIL.		SOOR DIGESTIVE COCKTAIL.	

BURGERS & WINE

- COCKTAILS -

HOUSE CLASSICS

MEZCAL CHILI MARGARITA 14

2 ANEJO MEZCAL, HIBISCUS, LIME, 1 REGAL BOLD RED VERMOUTH, 1 COINTREAU

INTENSE, SMOKY, AND GENTLY WARMING.

GINGER LIPS 14

3 SPICED RUM, 1 GINGER FALERNIUM GINGER BEER, LIME, VANILLA, ORANGE BITTERS, EGG WHITE

SPICY AND REFRESHING GINGER COCKTAIL.

HELLO! I LOVE YOU 13

3 BOMBAY GIN, 1 ST. GERMAIN, SORREL, LIME, ELDERFLOWER TONIC

A FRESH AND TANGY LOVE STORY OF SORREL AND ELDERFLOWER.

MOCKTAILS

PASSION FOR MOCKTAIL 8

ROSMARY & BASIL LEMONADE 8

ROASTED LEMON SODA 8

COCKTAILS

ROASTED LEMON WHISKEY LEMONADE 14

3 BUFFALO TRACE, 1 ANTICA FORMULA, ROASTED LEMON SODA, ANGOSTURA BITTERS

WHISKY SOUR EXTENDED WITH SOME ROASTED LEMON SODA

PASSION FOR PASSION 13

2 VODKA 2 PASSOA PASSION SURYP LIME VANILIJA

WARMLY REFRESHING PASSION FRUIT COCKTAIL WITH A TOUCH OF VANILLA

ELEMENTAL STRAWBERRY DAIQUIRI 13

4 ELEMENTAL RUM, SIMPLE SURYP, LIME

A CLASSIC APERITIF MADE FROM MEXICAN CASA ELEMENTAL'S PREMIUM RUM AND HOUSE STRAWBERRY SURYP.

BASIL COLLINS 13

2 BOMBAY, 2 BERGAMOTTI, SURYP, LEMON, BASIL SODA

"FRESH AND CITRUSY BASIL COLLINS.

WE ALSO GLADLY PREPARE CLASSIC COCKTAILS, DONT BE AFRAID TO ASK

- SPARKLING -

	GLASS	BOTTLE
JEAN VESSELLE, CHAMPAGNE, BRUT CHAMPAGNE, FRANCE (375CL)	---	45
GUSTAVE ROCHE, CHAMPAGNE, BRUT CHAMPAGNE, FRANCE,	---	69
NUALLONGÉ CAVA BRUT PENEDÈS, SPAIN	---	43
LOREDAN GASPARINI, PROSECCO SUPERIORE D.O.C.G. ASOLO PROSECCO, ITALY	8	39
SANTOME ROSE PROSECCO PROSECCO, ITALY	---	43

- SPIRITS -

WHISKY	€
HELSINKI RYE MALT #18	15
BOWMORE DARK 15YO	13
LAPHROAIG 10YO	10
BUFFALO TRACE BOURBON	9
GIN	€
HENDRICK'S GIN	9
HELSINKI GIN/HELSINKI NIGHT GIN	10
FOUR Pillars OLIVE LEAF GIN	9
RUM	€
BRUGAL 1888	8
BACARDI GRAN RESERVA 10YO	9
ELEMENTAL ARTESANAL BLANCO	10
UNION QUEEN PINEAPPLE & SPICE	8
TEQUILA	€
MEZCAL ARTESANAL YUU BANAL 1 ANEJO	16
ELEMENTAL TEQUILA ARTESANAL BLANCO	10

- RED WINES -

- WHITE WINES -

	GLASS 16 CL	BOTTLE
CA VESCOVADO, PASSO E PASSO PRIMITIVO APULIA, ITALY 2019	13	49
BRUNO LAFON, RACINE PINOT NOIR LANGUEDOC, FRANCE 2021	---	54
CHATEAU DAVIAUD BORDEAUX SUPERIORE BORDEAUX, FRANCE	13	50
MAGNUM 150CL	---	94
LE CALENDRE, VALPOLICELLA CLASSICO VERONA, ITALY, 2018	15	55
CHATEAU MUSAR BEKAA VALLEY, LIBANON 2016 (37,5ML)	---	49
KINGS OF PROHIBITION, SHIRAZ BAROSSA, SOUTH AUSTRALIA	---	47
LA DERRUBIADA, BOBAL MANCUELA, SPAIN	---	44
CA DEL BAIO, BARBARESCO AUTINBEJ 2019 PIEDMONT, ITALY	---	73
ONTAÑÓN, TEMPRANILLO RESERVA RIOJA, SPAIN 2015	---	56
RUGGIERI CORSINI, BARBERA D'ALBA PIEDMONT, ITALY 2020	14	56
LA TORRE ALLA TOLFE, CHIANTI COLLI SENESE TUSCANY, ITALY 2020	---	58
QUINTA DO INFANTADO, VINHA TINTO DOURO DOURO, PORTUGAL	---	51
BORSARI AMARONE D'LLA VALPOLICELLA VENETTO, ITALY, 2019	---	68
LE CALENDRE, RIPASSO VERONA, ITALY, 2018		65

	GLASS 16 CL	BOTTLE
DOMAINE TASSIN, SANCERRE SAUVIGNON BLANC SANCERRE, FRANCE	16	64
WOLF RIESLING TROCKEN PFALZ, GERMANY, 2021 (100CL)	13	59
VERDEJO LA DERRUBIADA MANCHUELA, SPAIN	---	44
DOMAINE JOSEPH SCHARCH, PINOT GRIS ALSACE, FRANCE 2021	---	58
TOKAJ-HÉTSZÖLÖ DRY FURMINT TOKAJ, HUNGARY 2019	---	56
BAT GARA TXAKOLI 'SOMOS UNO' ARABAKO TXAKOLINA, SPAIN	---	61
ROSSELO, ROERO ARNEIS PIEDMONT, ITALY	14	59
MUSCANDIA, DELIRI FLORAL PENEDES, SPAIN	13	54
STEFFAN VETTER, FLOW SYLVANER FRANKEN, GERMANY	---	45
ALAGNA, GRILLO SICILY, ITALY	---	39

- ROSÉ & ORANGE -

PITTNAUER, ROSÉ KÖNIG SYRAH BURGERLAND, AUSTRIA	13	52
MUSE, DOMAINE DE L'ÉCU CABERNET SAUVIGNON LOIRE, FRANCE	---	59

CONTACT! DOMAINE JEAN ABURRON MELON DE BOURGOGNE, ORANGE LOIRE, FRANCE	---	49
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- BEER -

TAP	SIZE	€
KARHU PLATINA 4,6%	0,40L	8
KRONENBOURG 1664 BLANC 5%	0,40L	8
BROOKLYN DEFENDER IPA 5,5%	0,40L	9
GUEST TAP	0,4L	9
BOTTLES	SIZE	€
KROMBACHER PILS 4,8%	0,50L	9,9
KROMBACHER WEIZEN 5,3%	0,50L	10,9
KROMBACHER DARK 4,7%	0,50L	9,9
ANDECHS SPEZIAL HELL 5,9%	0,50L	12
ABBOT ALE 5%	0,50L	10,90
MARSTON'S OLD EMPIRE IPA 5,2%	0,50L	10,90
YOUNG'S DOUBLE CHOCOLATE STOUT 5,2%	0,50L	10,90
BELHAVEN BLACK 4,2%	0,50L	9,9
BIRRA ANTONIANA CRISP LAGER 5,2%	0,33	8
CORONA EXTRA 4,5%	0,33	7

LOCAL & SMALL BREWERY

CHANGING SELECTION, ASK FOR FRESH
DELIVERIES FROM BREWERIES

FAT LIZARD	SIZE	€
LAGERS, ALES, SESSION IPAS, ETC	0,44L	9,90
IPAS, HAZYS, STOUTS, SPECIALS ETC	0,44L	11

- SOFT DRINKS -

FINNISH SPRING WATER	0,75L	5
SAN PELLEGRINO SPARKLING	0,5L	6
COLA, FANTA ZERO, COLA ZERO		4
ITALIAN PREMIUM LIMONADES;	1L	5
LEMON, ORANGE, MANDARIN	1L	
ORANGE JUICE, APPLE JUICE	0,25L	3,5

- CIDER, ETC -

BOTTLES	SIZE	€
CROWMOOR 4,7%	0,33L	8
HENNEY'S CIDER 6%	0,50L	13
FRIELS VINTAGE 7,4%	0,50L	14
GUILLET FERES CIDRE BRETON 5,5%	0,33L	9,9
LOUIS RAISON ROUGE APPLE 5,5%	0,50L	13
MAGNERS APPLE CIDER 4,5%	0,33L	8
SOMMERSBY PEAR 4,5%	0,33L	9,90
HARTWALL LONG DRINK 5,5%	0,33L	8,50
GRAPEFRUIT OR PINEAPPLE		
HELSINKI PINK GRAPEFRUIT LD 5,5%	0,33L	9,90

- NA -

BROOKLYN LAGER 0,4%	0,33L	7
BROOKLYN IPA 0,4%	0,33L	7
KROMBACHER 0,0%	0,33L	7
MAGNERS APPLE 0,0%	0,33L	7

- CAFÉ, TEA & AVEC -

	€
HOUSE COFFEE BLEND BY KAFFA ROASTERY	3,5
POT OF TEA	4
BLACK, GREEN, HIBISCUS	
ESPRESSO	3
DOUBLE ESPRESSO	3,5
LATTÉ	5
CAPPUCCINO	4,5
AVEC	€
BAILEYS	8
TOMMASI GRAPPA DI AMARONE	8
BERTA ELISI GRAPPA INVECCHIATA	11
HENNESSY VSOP COGNAC	11
HINE ANTIQUE XO COGNAC CHAMPAGNE	16
HENNESSY XO	19
DUPONT VSOP CALVADOS	9