

**MENU**  
"tasting"

<b>EASY<sup>4</sup></b>	39
Taste the nature in 4 courses	
<b>DIVE IN<sup>7</sup></b>	59
We'll pick out the gems	
<b>ALL OUT !</b>	89
The ultimate Natura experience	
<b>Wine Pairings</b>	39/50/80

**LA CARTE**  
"cuisine en miniatuur"

<b>OYSTER</b> smoked cream and cucumber	5
<b>WHITE ANCHOVIES</b> and olive oil	6
<b>BITTER GREENS</b> blue cheese, pear and walnuts	9
<b>BURRATA</b> with fried capers and organic persimmon	12
<b>BEEF</b> tartar and egg yolk creme	15
<b>WINTER SQUASH</b> with sunflower, hazelnuts and cranberries	14
<b>COD</b> -fishcake, spicy lobster sauce and horseradish	12
<b>MUSHROOM</b> -soup with Pedro Ximenez -sherry	10
<b>CAULIFLOWER</b> brown butter sabayon and dark plum	16
<b>STURGEON</b> with roasted sunchokes and balsamic vinegar	17
<b>VENISON</b> from Inkoo, lingonberries and mushrooms from Sipoo	22
<b>LORELEY</b> cheese from Mikkeli, carrot jam and leek-ash crisp bread	7
<b>SEA BUCKTHORN</b> -sorbet and roasted white chocolate	6
<b>COFFEE</b> and rum mousse with cherries and rice praline	7
<b>"FROZEN YOGURT 2013"</b> honey and lemon ©	9
<b>PF</b> miniature sweet	3