

Menus

Light Menu

Chicken Salad	Tabali Sauvignon Blanc, Chile
White fish fillet	Villa Wolf Pinot Blanc, Germany
Sorbet	Cinzano Asti, Italy

33,50

Chef's Menu

Salsify soup	Hardys Mill Cellars Chardonnay, Australia
Fillet of Lamb	Passitivo Primitivo, Italy
Blueberry pudding	Torres Floralis Moscatel Oro, Spain

33,50

Isä Camillo's Menu

Cold smoked salmon	Jacob's Creek Riesling, Australia
Porcini risotto	Beronia Crianza, Spain
Isä Camillo's steak	Tabali Reserva Shiraz, Chile
Coconut crème Brule	Tabali Late Harvest, Chile

3 courses 41,50

4 courses 45,-

Children's menu

Salmon, lemon sour cream and mashed potato LL G	7,80
Chicken breast and French fries L	7,80
Beef brisket, red wine sauce and mashed potato LL G	8,50

The kitchen can also prepare half size main course dishes for children

All dishes are served with fresh bread and butter
L=No lactose G=No gluten LL=Low lactose

Starters and salads

Cream of Salsify Soup L G	7,80
Cold smoked salmon and lemon balm	
Porcini Risotto L G	7,90
White truffle oil	
Garlic–Parmesan Snails LL G	8,90
Antipasti	4,60 / each
	8,60 / 2 dishes
Recommended, two antipasti for starter:	12,50 / 3 dishes
<ul style="list-style-type: none"> ○ Marinated olives L G ○ Chili-garlic marinated bell peppers L G ○ Mozzarella cheese, plum tomato, basil, balsamic vinegar and extra virgin olive oil G ○ Cold smoked salmon and caper-lemon mayonnaise L G ○ House salami and salted almonds L G 	
Isä Camillo's Antipasti G	18,90
House salami and salted almonds, cold smoked salmon and caper-lemon mayonnaise, mozzarella cheese, plum tomato, chili-garlic marinated bell peppers, marinated olives and salad	
Starter for two or main course for one	
House Salad L G	7,10
Salad leaves, rocket, marinated olives, plum tomato, cucumber, apple, grapes and walnut-shallot vinaigrette	
Chicken Salad L G	8,70/16,90
Marinated chicken breast, lemon sour cream, chili-garlic marinated bell peppers, plum tomato, cucumber, marinated olives and salad leaves	

Pasta

Ask the waiter if you would like gluten free pasta

Gratinated Vegetable pasta L	13,50
Organic pasta, bell peppers, aubergine, courgette, porcini, sun dried tomato sauce, rucola and parmesan cheese	
Prawn Pasta	15,90
Pernod flambé prawns, fennel butter sauce, asparagus-ricotta tortellini and sauté vegetables	
Chicken Pasta L	15,70
Broiled chicken breast, spinach tagliatelle, chorizo-tomato sauce and roasted garlic aioli	

Pizza

*Isä Camillo pizza are made with our own dough and sauce recipes.
All pizza come with fresh herbs and rucola*

Bell pepper & Olive Pizza	13,80
Isä Camillo's pizza sauce, marinated bell peppers, olives, tomato, mozzarella, mature Piave cheese and roasted garlic aioli	
Salmon & Prawn Pizza	15,90
Isä Camillo's pizza sauce, cold smoked salmon, prawns, spinach, mozzarella and mature Piave cheese	
Spiced Beef Pizza	14,90
Isä Camillo's pizza sauce, spiced roast beef, red onion, mozzarella and mature Piave cheese	

Main courses

Fried White Fish LL G	18,60
Cray fish butter and braised vegetables	
Sea Salmon Fillet L G	17,90
Fresh herb crusted salmon fillet, Beluga lentil-vegetable sauté and lemon sour	

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Braised leg of Hare L	22,90
Leg of hare braised in Chianti wine, porcini risotto	
Duck Breast L G	21,20
Fig sauce and confit potatoes	
Beef Brisket LL G	18,70
Braised beef brisket, Madeira sauce and celeriac-potato purée	
Fillet of Lamb LL	19,40
Red wine sauce and porcini risotto	
Garlic Steak LL G	22,90
150g Sirloin steak, garlic–butter sauce and cream–garlic potatoes	
Isä Camillo's Steak G	27,90
150g beef fillet steak, mixed pepper-brandy sauce, mascarpone cheese and confit potatoes	

Desserts

Sorbet of the Day L G	7,30
Vanilla flavored fruit salad	
Isä Camillo 's Ice Cream G	7,30
Nut-fudge ice cream, fudge sauce, toasted nuts and whipped cream	
Blueberry Pudding LL	7,60
Warm Finnish style blueberry pudding vanilla sauce	
Coconut Crème Brule L G	7,80
Pineapple and ginger	
Pecan Cheese Cake	7,80
Passion fruit sauce	
Ice creams and sauces	2,50 / ball 1,20 / sauce
Old style vanilla or nut – fudge ice cream, sorbet of the day	
Chocolate or fudge sauce, strawberry Melba, whipped cream	