

**A TREAT. OR  
SOMETHING  
TO EAT?**

**Scandic**

# BISTRO

Nordic°

## STARTERS

### LEVAIN

L

Bistro's own sourdough bread and whipped herb butter  
EUR 3,00

### REINDEER G L

Baby gem lettuce, smoked reindeer and archipelago bread crumble and lingonberries  
EUR 7,50

### BEETROOT G L

Beetroot soup and goat cheese foam  
EUR 7,50

### SKAGEN L

Hand-peeled shrimps, egg, lemon mayonnaise, dill and brioche  
EUR 8,90

## MAIN COURSE

### CLASSICS

#### SALMON SOUP L

Creamy salmon soup and toasted rye bread  
EUR 15,80 / 25,80

#### CAESAR SALAD L

Bistro-style Caesar salad with Västerbotten cheese and sourdough croutons with grilled chicken breast or hand-peeled shrimps  
EUR 23,90

#### DISH OF THE DAY

Ask about today's special, made with the best seasonal ingredients

### PEPPER STEAK G L

Classic pepper steak made from Finnish beef tenderloin, creamy pepper sauce, roasted potatoes and root vegetables  
EUR 42,00

### WHITE FISH G L

Roasted whitefish, balsamic beetroot, potato purée and lemon sauce  
EUR 28,50

### RAVIOLI VL

Porcini ravioli, chanterelles, butternut squash and sage butter sauce  
EUR 24,50

## ADD-ONS

Grilled chicken

EUR 6,00

No Chicken-steak

EUR 6,00



Gluteeniton/glutenfri



Laktoositon/laktosfri



Vähälaktoosinen

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### CASUAL

#### CLUB SANDWICH L M

Grilled chicken breast, egg, bacon, tomato, aioli  
and salad on sourdough bread

EUR 21,50

with a vegan No Chicken patty

EUR 20,50

#### BISTRO BURGER L

Finnish beef burger patty, Kuusamo smoked  
cheese, aioli, caramelized onion and pickles

EUR SINGLE 17,50 DOUBLE 21,50

#### HALLOUMI BURGER L L

Grilled halloumi, tomato, devil's jam and aioli

EUR SINGLE 17,50 DOUBLE 21,50

#### ADD-ONS

|                                                            |          |
|------------------------------------------------------------|----------|
| French fries                                               | EUR 4,00 |
| Small Caesar salad                                         | EUR 4,00 |
| Fresh green salad                                          | EUR 4,00 |
| French fries with Västerbotten cheese,<br>bacon and chives | EUR 7,50 |

#### ADD-ONS

|                      |          |
|----------------------|----------|
| Bacon                | EUR 3,00 |
| Aura blue cheese     | EUR 3,00 |
| Bearnaise mayonnaise | EUR 1,50 |
| Aioli                | EUR 1,50 |

### DESSERT

#### CRÈME BRÛLÉE G L

Vanilla crème brûlée and blueberry sorbet

EUR 10,00

#### ICE CREAM

A scoop of artisan ice cream or vegan sorbet

EUR 5,00

#### CHOCOLATE G L

Warm chocolate fondant, raspberry coulis and  
pistachio ice cream

EUR 10,80

### KIDS -50% HALF PORTION (UNDER 13V)



Gluteeniton/glutenfri



Laktoositon/laktosfri



Maidoton

# BISTRO

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## MENUT

### CHEF'S MENU 43,50 €

#### NORDIC FLAVOURS

Grilled gem lettuce, smoked reindeer and archipelago bread crumble and spring onion hand-peeled prawns, lemon mayonnaise, dill, and brioche

#### WHITE FISH

Roasted whitefish, balsamic beetroot, potato purée and lemon butter sauce

OR

#### LAMB

Slow-cooked lamb entrecotea, smoked pork belly, pearl onions, and mushrooms in red wine sauce with potato puree

#### DESSERT

#### CREAME BRULLE

Vanilla creme brulle and blueberry compote

### BISTRO MENU 47,00€

#### SKAGEN

Hand-peeled shrimps, egg, lemon mayonnaise, dill and brioche

#### LAMB

Slow-cooked lamb entrecotea, smoked pork belly, pearl onions, and mushrooms in red wine sauce with potato puree

#### CHOCOLATE

Warm chocolate fondant, raspberry coulis and pistachio ice cream

### GREEN MENU 36,00€

#### BEETROOT

Beetroot soup and goat cheese foam

#### RAVIOLI

Porcini ravioli, chanterelles, butternut squash and sage butter sauce

#### ICE CREAM

Vegan chocolate ice cream and raspberry coulis



Vegaani



Gluteeniton/glutenfri



Laktoositon/laktosfri



Vähälaktoosinen