

MENU

RAVINTOLA
KAPTEENIN
& HUONE

STARTERS

Chanterelle (L, G) 9,50

Chantarelle cappucino and ciabatta, gluten free bread on request

Blueberry-salted lavaret (L) 9,00

Blueberry-salted lavaret, lemon crème and roasted archipelago style maltbreadcrumbs

Burrata (L, G) 10,00

Burrata cheese, marinated salad and roasted seeds, gluten free bread on request

MAIN DISHES

Lavaret (L, G) 24,00

Fried lavaret, fresh spinach crème and butter-potato purée

Salmon (L, G) 23,00

Pickled tomato, roasted pak choi and Parmesan risotto

Entrecôte (L, G) 34,00

Charcoal grilled Angus beef entrecôte steak 250 g, tomato concasse, habanero-savoury butter and peppery French fries

Pepper steak (L, G) 31,00

Beef tenderloin steak 180 g, creamy whisky-pepper sauce and fried potatoes

Pork (L, G) 21,00

Tender Iberico pork, lemon-thyme butter, aioli and roasted potatoes

Lamb (L, G) 24,00

Charcoal grilled lamb chops, aioli- and chimichurri dip and roasted potatoes

Reindeer (L, G) 35,00

Shredded reindeer steak, smoky broth, rosemary flavoured cranberries and butter-potato purée

Chicken (L) 19,00

Cochujang-chili flavoured chicken thigh steak, grilled little gem lettuce and mango

Burger (L) 19,00

Ground beef patty, Béarnaise sauce, marinated red onions, fresh vegetables, salsa mayonnaise and French fries.
Gluten free bread on request, ask for vegan option

Pumpkin (L, G) 17,00

Spiced butternut squash, Parmesan risotto, roasted pumpkin seeds and kale chips

DESSERTS

Milk chocolate panna cotta and roasted white chocolate (G) 8,50

Vanilla ice cream, apple pie and Bailey's-chocolate sauce (L) 9,50

Gluten free option on request

Cheesecake and cloudberry gelé (L,G) 8,50

For children half portion, half price

Lactose free (L)

Gluten free (G)

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