

BRASA TERRACE

ORDERS FROM THE COUNTER, THANK YOU

STARTERS

HOUSE BREAD	3
<i>Sage Black pepper Sunflower seed pesto</i>	
LEEK	16
<i>Grilled leek Smoked bone marrow Pike roe Butter-whey sauce</i>	
SPRING CABBAGE	14
<i>Grilled spring cabbage Ricotta Lemon verbena Pickled strawberries Pistachio</i>	
SASHIMI	17
<i>Dry-aged yellow tail Kohlrabi Ancho chilli Yuzu soy sauce</i>	
TARTAR	18
<i>Grilled marble beef Mustard cream Capers Onion</i>	
TOAST	16
<i>Chicken liver cream Rhubarb jam Pecan nuts</i>	

MAIN COURSES

SUMMER CARROT	24
<i>Flamed summer carrot Mushroom polenta Spring onion Spruce oil</i>	
CAULIFLOWER	26
<i>Grilled enoki mushroom Cured lemon Roasted sunflower seeds Sorrel</i>	
PIKE PERCH	32
<i>Charred pike perch Spring Frex potatoes Dulce Oyster buttersauce</i>	
OCTOPUS	34
<i>Grilled octopus Nduja Sweet pepper chutney French fries Yuzu cream</i>	
TENDERLOIN	38
<i>Finnish dairy cow Charred zucchini Chanterelles Smoked meat cream</i>	
SPECIALS	
<i>Ask staff for specials - shared fish and meat of the day</i>	

DESSERTS

PARFAIT	13
<i>Sorrel parfait Finnish strawberries Umeboshi</i>	
CHOCOLATE MOUSSE	13
<i>Praline Cointreau Espresso ice cream</i>	

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Allergy and ingredient information is available on request.