

MENU

SOMETHING LIGHT

TURKISH STYLE POACHED EGGS 7

Greek yogurt sauce/ spiced butter/ poached eggs/
fresh herbs/ crispy ciabatta

QUINOA AND OLIVE SALAD (V) 8

Black quinoa/ olives/ green salad/ sun-dried tomato/
roasted seeds/ lemon and thyme vinaigrette

CHICKEN LIVER PATE 10

Toasted ciabatta/ pistachio nut/ pickled blackberry/
honey

GREEK STYLE FILLED PITAS 7

Pita bread made with Greek yogurt/ ground beef/
herbed ricotta cheese/ spices

NACHO SOUP 6

Cheddar cheese soup/ nacho chips/ corn/ jalapeno
pepper

SNACKS

SWEET POTATO FRIES (V) 5

Fries/ range pepper/vegan sweet chilli mayonnaise

FRIES WITH CHEESE 5

French fries/ Forte cheese/ gremolata/ truffle
mayonnaise

FOR CHILDREN

THORMI CHICKEN NUGGETS (V) 8

Thorm chicken nuggets/ green salad/ tomato-
cucumber/ herbal tomato sauce

CREAMY CHICKEN PASTA 5

Chicken fillet/pasta/kitchen cream/Forte
cheese/spinach

MAINS

CHICKEN SCHNITZEL

10

Breaded chicken fillet/ fennel and
tomato salad/ bernaïse sauce

BEEF LOADED FRIES

17

Grassland beef/ french fries/
gremolata/ horseradish
mayonnaise/ tomato-harissa
sauce/ Forte cheese/ ruccola

THORMI DUMPLINGS(V)

10

Oyster and wild mushroom broth/
Asian-style Thormi vegan
dumplings/ sesame seeds/
tomato-harissa drizzle/ fresh
garden herbs

PIKE BURGER

12

Brioche burger bun/ pike cutlet/
lemon and horseradish remoulade/
pickle/ herb salad

FISH N CHIPS

12

Cod fillet in beer batter/ french
fries/ gremolata/ lemon and
horseradish remoulade/ herb salad

SWEET

HOKKAIDO CHEESECAKE 5

Shortbread basket/ baked cheese filling/ fresh berries

PANNA COTTA (V) 5

Coconut milk panna cotta/ pickled blackberry

CHEF:
REIN VÄLIMETS

(V) Vegan.

For information on allergens, please ask the waitress.