

SNACKS AND STARTERS

Meat Lover's Tartare (LF, GF upon request)	Starter 15 - Main 26
European-style raw steak tartare served with egg yolk, toasted rustic bread, marinated red onion, salad, vinaigrette, parmesan cheese, cocktail gherkins and grain mustard. Enjoy as a main course with a bigger steak.	
The Brewery's Mini Meatballs (LF, GF upon request)	10
Veal meatballs served with a gently hot marinara sauce, cocktail gherkins and rustic bread. Add fries + €5!	
Escargot House Style (LF, GF upon request)	6 pcs 13 - 12 pcs 22
A sizzling pan of escargot in parsley-garlic butter, served with rustic bread. Go all out and add parmesan or Aura blue cheese + €2.	
Chili Garlic Scampi (LF, GF upon request)	15
A mouthwatering pot of scampi fried in chili-garlic butter, served with bread and garlic mayo.	
Garlic Bread (LF, GF upon request)	5
Roasted ciabatta topped with garlic oil and served with coleslaw. Add parmesan + €2!	
Toast Skagen (LF, GF upon request)	Starter 13 - Main 21
A classic dish with archipelago bread topped with shrimp skagen, red onion compote, grandma's cucumbers and salad seasoned with vinaigrette.	
Chickpea Toast (LF, GF upon request)	11
Toast Skagen's green cousin. Archipelago bread topped with chickpea paste, "cold smoked carrot" served with a tasty salad.	
Fries or cajunwedges (LF, GF)	5
Crispy fries served with remoulade and wedges served with garlic mayo. For cheesy fries, add grated parmesan + €2!	
Summer Salad (Veg, GF)	5
Season's salad, grandma's cucumbers, red onion compote, melon and tomatoes seasoned with vinaigrette.	
Bread Basket (LF)	5
House bread with butter!	

LF=Lactose Free, GF=Gluten Free, Veg=Vegan

For more information concerning allergies, intolerances, or the origins of the meat, please contact the staff.

MAIN COURSES

Arboretum Garden's Salad 2.0 (LF, GF upon request, Veg upon request)

Season's salad, grandma's cucumbers, red onion compote, melon and tomatoes seasoned with vinaigrette. Served with rustic bread and butter.

Toppings:

- Herb-marinated chicken 20
- Cold smoked salmon 22
- Scampi 22
- "Cold smoked carrot" with roasted chickpeas 19

House Caesar Salad (LF, GF upon request) 15

Season's salad, house-made Caesar dressing (includes sprat), croutons and grated parmesan. 20

Choose either herb-marinated chicken to go with your salad!

A Malty Cod Treat a.k.a. Fish&Chips (LF) 25

One of our all-time favorites! Beer battered and deep-fried fresh cod served with malt vinegar, grilled salted lemon, grandma's cucumbers, crispy fries and remoulade.

Tammerkoski Zander (LF, GF) 34

A summery dish with fried zander, roasted potatoes and season's veggies served with beurre blanc.

Vendace and Mash (LF, GF upon request) 23

A classic Finnish dish. Vendace coated with rye flour and pan-fried in butter, served with mashed potatoes, grandma's cucumbers, grilled salted lemon and dill.

Wiener Schnitzel (LF) 32

Authentic style breaded veal cutlet served with mashed potatoes, grandma's cucumbers, grilled salted lemon and sprat-caper butter.

Steak Day at Finlayson (LF, GF) 41

A juicy grilled 180-gram beef tenderloin served with roasted potatoes, season's veggies and Jaloviina-black pepper sauce.

Roslund's Sirloin Steak (LF, GF) 34

A grilled 220-gram beef sirloin served with roasted potatoes, season's veggies and Jaloviina-black pepper sauce.

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Ratina Ribs (LF, GF)	29
Brewhouse's version of the American classic! Chili-soy glazed tender pork ribs served with fries, coleslaw and garlic mayo.	
Salmon Pasta à la Lamminpää (LF)	23
Smoked salmon simmered in clam stock seasoned with chili and garlic and served with tagliatelle and shrimps.	
Veggie Pasta à la Kauppi (LF)	20
Roasted zucchini and eggplant served in a gently hot marinara sauce, served with tagliatelle and rustic bread.	
The Brewery's Burger (LF, GF upon request)	21
160 g burger patty of front-quarter pedigree beef, bacon, garlic mayo, lettuce, salsa, pickles and vintage cheddar, served with fries and remoulade. More cheese? Add Aura blue cheese + €2! Steak served medium unless requested elsehow.	
Crispy Chicken Burger (LF, GF upon request)	20
Nacho breaded chicken, chili mayo, lettuce, pickles, salsa and red onion compote. Served with fries and chili mayo. Add bacon, vintage cheddar or Aura blue cheese + €2!	
Veggie Burger (Veg, GF upon request)	19
Herb-marinated zucchini and eggplant, salad, grandma's cucumbers, salsa, chickpea paste, vegan mayo and red onion compote. Served with fries and vegan mayo. If not so strict about being vegan, add vintage cheddar or Aura blue cheese + €2!	

DESSERTS

Chocolate Cake à la Tammela (LF, GF) 11

A melting-hot chocolate cake with berry jam and rich vanilla ice cream.
Baked upon order, so be ready to wait for a while!

Vanilla Semifreddo à la Viinikka (LF,GF) 10

Vanilla semifreddo seasoned with lime-mintsyruup and topped with fresh berries.

Buckthorn Brûlée (LF, GF) 10

A fine way to finish your meal, or just to treat yourself, is this delicious brûlée with a twist of buckthorn.

Ice Cream (LF, GF) 5

Choose one scoop and a sauce!

Flavors:

- Vanilla
- Chocolate
- Berry Sorbet
- Mango Sorbet
- Salted caramel
- Berry jam
- Lime-mintsyruup

Sauces:

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