

# kiasma\_ café

## Starters

### **Asparagus soup** (L)

Served with egg yolk, chervil oil and toasted organic bread *Also available gluten free*

**7,50 / 10,50 €**

### **Elk fillet carpaccio** (L,G)

Martta cheddar cheese, cress, red pearl onions and angelica seasoned mayonnaise

**15,50 €**

## Cheese plate

### **From finnish small cheese factories**

#### **Valma**

"Fruity and creamy Brie-cheese, perfect with sparkling wine"

#### **Martta**

"Rich cheddar cheese made from cow milk"

#### **PunaHeidi**

"Strong and fruity red-veined cheese"

Served with vanilla seasoned cherry tomatoes, artichoke cream, fresh berries and toasted organic bread *Also available gluten free*

**15,00 €**

*You are very welcome!*

Kitchen open

Tuesdays 11-15

From Wednesday to Friday 11-19

Saturdays and Sundays 11-16

This is a restaurant which serves local, organic and best seasonal food to hungry people. Among with fresh Finnish ingredients we serve delicacy and take influence of food traditions around the world. We love vegetarian food!

## *Did you know?*

The tables in the café are designed by the Finnish architect Vesa Honkonen.

The white chairs made from 100% biodegradable material are from the Compos Collection by interior architect Samuli Naamanka.

## Salads

### **Green asparagus with soy beans** (V,G)

Orange and thyme seasoned cream of artichokes, cherry tomatoes, avokado, pecan nuts and roasted soft corns

**15,50 €**

### **Smoked rainbow trout** (M,G)

Potato salad with capers, quail eggs and fresh spinach

**16,50 €**

### **Fried chicken breast** (M,G)

Beetroot, pistachio, pearl onions, avokado and rhubarb

**16,50 €**

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## Warm dishes

**Organic broad bean skewers (V,G)**  
Sea-buckthorn berry and carrot puree,  
fried kale with romesco sauce  
**14,50 €**

**Fried vendaces (L,G)**  
Mashed potatoes, kale with dill-butter sauce  
**16,50 €**

**Lightly smoked Finnish trout confit (L,G)**  
Butter cauliflower and roasted spring onions  
**19,50 €**

**Lamb sirloin (L,G)**  
With celleriac and pea puree, beetroot chips  
and lingonberry mustard  
**21,50 €**

## Desserts

**Lemon and basil sorbet (V,G)**  
with vanilla seasoned cherry tomatoes  
**8,50 €**

**White chocolate pudding (L,G)**  
marinated fresh berries and honey combe  
**8,50 €**

## ARS 17 Menu

**Asparagus soup (L)**  
Served with egg yolk, chervil oil  
and toasted organic bread  
*Also available gluten free*

**Lightly smoked Finnish  
trout confit (L,G)**  
Butter cauliflower and  
roasted spring onions

**White chocolate pudding (L,G)**  
marinated fresh berries  
and honey combe

**32,00 €**

## For the Children

**Small meatballs and french fries (L,G)**  
Root vegetable chips and yogurt sauce  
**7,50 €**

## On the side

Side orders for a small hunger or on the side  
with mains

Mashed potatoes (L,G)  
Potato salad with capers (V,G)  
Butter cauliflower and kale (L,G)

**6,00 €**

Ask from the staff about more information of the  
ingredients.