

STARTERS

WHITEFISH CONSOMMÉ (vl, g) 7.50/6.50

Whitefish from Luvia served with toasted Porin Leipä rye bread

TRUMPET CHANTERELLE SOUP (vl, g) 7.50/6.50

Trumpet chanterelles from forests in Satakunta served with toasted Porin Leipä rye bread

BALTIC HERRING TRIO À LA LUVIA (vl, g) 7.50/6.50

Delicious Baltic herring marinated in buckthorn, peppercorns and mustard

TURKEY FILLET SALAD (l, g) 9.50/8.50

Turkey from Luvia with iceberg and romaine lettuce and a thyme balsamic dressing

BACON AND POACHED EGG SALAD (g) 7.50/6.50

Salad composed of local produce, topped with a thyme balsamic dressing

FISH

STEWED PIKE-PERCH (vl, g) 17.90/16.90

Bothnian Sea pike-perch with shiitake sauce from Kiikoinen and mashed potatoes with root vegetables

FILLED WHITEFISH (vl, g) 15.90/14.90

With spinach mashed potatoes

SMOKED WHITEFISH FILLETS (vl) 16.90/15.90

Served with barley risotto made of barley from the Leineperi mill in Ulvila

VEGETARIAN

TRUMPET CHANTERELLE BARLEY RISOTTO (vl) 10.90/9.90

With roasted trumpet chanterelles from forests in Satakunta and local root vegetables

MEATS

TENDER STEWED LAMB SHANK (vl, g) 19.90/18.90

Lamb from Kankaanpää with traditional sauce and mash

TENDERLOIN BEEF STEAK (vl, g) 23.90/22.90

Grilled beef from northern Satakunta, served in a pan with pepper sauce, accompanied by creamy garlic potatoes and roast root vegetables

MARbled BEEF SIRLOIN STEAK (vl, g) 10.90/19.90

Served with a red wine and shiitake sauce and sliced potatoes

CHEESE-CRUSTED TURKEY BREAST (vl, g) 13.90/12.90

Turkey breast in a traditional unripened cheese gratin served with root vegetable bake and a red wine sauce

GRILLED LIVER (vl, g) 13.90/12.90

Served with mash, pepper sauce, roast bacon and lingonberries

DEER FILLET À LA SATAKUNTA (vl, g) 25.90/24.90

Grilled venison with root vegetable bake, red wine sauce and creamy potatoes

DESSERTS

RHUBARB BRÛLÉE (vl, g) 5.90/4.90

Rhubarb bake topped with caramelised sugar

TRADITIONAL WARM CHEESE (vl, g) 5.90/4.90

Traditional unripened cheese from Lapin Niemi, served warm with raspberry jam from Marttila Farm in Kokemäki

ESPRESSO WITH HANDMADE CHOCOLATES 8.90/7.90

Includes three delectable chocolates handmade by a confectioner in Pori

BUCKTHORN MOUSSE CAKE (vl) 6.90/5.90

With buckthorn syrup

ALL DISHES COME WITH freshly baked local bread from Porin Leipä and fresh dairy butter from Satamaito.

Our jubilee menu's theme is the region of Satakunta, and most ingredients come from local producers. All of our meat is from Satakunta. The menu was created in partnership with the Satafood Development Association.

Menu markings: l = lactose-free, vl = low-lactose (can also be turned into lactose-free by changing certain ingredients), g = gluten-free, (g) = also available gluten-free.

The second listed price is the discounted price for members.

WE ARE OPEN Mon-Thu 5pm-11pm, Fri-Sat 5pm-12am

Duke John's Jubilee Menu