



ALBA À LA CARTE



Three-course menu

Choose your preferred dishes from the menu

For a starter, choose two items from the taste assortment, snails, the autumn salad or a small salmon soup

Main course: Steak +8,00

Dessert: Ice cream portion +4,00
46,00

Casual and tasty

SALMON SANDWICH LF, AVAILABLE GF

Fried salmon, poached egg, hollandaise sauce and pickled cucumber on toasted house seed bread, served with harvest salad
20,00

PASTA VL • LL

Tomato and provolone ravioli, Parmesan cheese, rocket, red onion, courgette, cherry tomatoes and olive oil
19,00
With fried salmon
25,00

With chicken
24,00

VENISON BURGER LF, AVAILABLE GF

150 g venison and beef patty (FI), smoked pork, Jukola Aito Cheddar "Terva" cheese, lingonberry mayonnaise, pickled cabbage slaw and tomato in an organic bun from a local bakery, served with country-style fries
21,50

VEGGIE BURGER VEG, GF

Fried seitan shavings, hot pepper jam, pickled cabbage, tomato and vegan mayonnaise between an organic bun from a local bakery, country-style fries
20,50

SHRIMP SALAD LF, GF

Shrimp Skagen, egg, cherry tomatoes, cucumber, pickled red onion, crisp iceberg lettuce and herb salad with citrus vinaigrette
18,50

GOAT CHEESE SALAD LL, GF

Grilled goat's cheese, sweet pepper drops, pickled carrot, cucumber, pear, cherry tomatoes, crisp iceberg lettuce and herb salad, balsamic syrup and roasted pumpkin seeds
17,50

Snacks

VENDACE BASKET LF

Crispy fried vendace with dill sour cream
12,70

LOADED FRIES LF

Country style fries, cheddar sauce, bacon crumble and jalapeno jam
8,50

Starters

SALMON SOUP LF, AVAILABLE GF

Traditional creamy salmon soup with roasted house malt bread
13,00 / 16,00

HARVEST SALAD DF, GF

Crisp iceberg lettuce and herb salad, cucumber, cherry tomatoes, pickled red onion, pickled root vegetables, herb oil, sunflower seeds and pumpkin seeds
8,90

SNAILS LF, AVAILABLE GF

Garlic snails gratinated with blue cheese, served with toasted house seed bread
13,70

ALBA'S TASTE ASSORTMENT

Choose one or more as a starter or a snack
Cold-smoked pike mousse with Jyväshamppu hemp crisps LF
5,50

Air-dried beef with sunflower seed pesto LF, GF
5,50

Pickled wild mushrooms and onion with butter bean purée VEG, GF
5,50

Jukola Aito Cheddar Vintage with Ahotupa sea buckthorn jelly LF, GF
5,50

Roasted cashew nuts with black garlic cream cheese LF, GF
5,50

WHOLE ASSORTMENT

small, as a starter
15,50

large, for sharing
27,50

Mains

FRIED VENDACE LF

Rye-flour-coated vendace fried in butter, dill sour cream, pickled cucumber, mashed potatoes and grilled lemon
19,50

SALMON LF, GF

Fried salmon, chanterelle sauce, beetroot purée, green vegetables and smashed potatoes with brown butter
26,00

WHITEFISH AND PIKE LF, GF

Glow fried whitefish and cold-smoked pike tartar, sea buckthorn sauce, beetroot purée, green vegetables and rösti potato
29,70

VEGGIE VEG, GF

Lentil croquettes, fresh herb sauce, butter bean purée, green vegetables and roasted potato
24,50

PORK LF, GF

Slow-cooked pork shank, local honey and grain mustard sauce, braised red cabbage and rösti potato crusted with Finnish vintage gouda cheese
24,70

BEEF STEW LF, GF

Slow-braised Finnish beef stew with root vegetables and sour cream, lingonberries, Myrtilinen pickles and mashed potatoes
25,50

STEAK LF, GF

Grilled 170 g Finnish beef sirloin steak, Alba's red wine sauce, green vegetables, balsamic onions and rösti potato crusted with Finnish vintage gouda cheese
36,00

For children

All meals include a small green salad and melon

FRIED VENDACE OR

BEEF STEW WITH MASHED POTATOES LF
8,50

GRILLED CHICKEN, COUNTRY-STYLE FRIES AND KETCHUP DF, GF
7,90

Desserts

CHOCOLATE MOUSSE CAKE VEG, GF

Vegan house chocolate mousse cake with port wine cherry compote
9,50

PANNA COTTA LF, GF

Lemon and raw liquorice panna cotta, fermented lemon and meringue
9,00

ALBA'S PANCAKE LF

Apple jam and whipped cream
8,00

ICE CREAM SUNDAE LF

Art Gelato cinnamon bun caramel ice cream and vanilla ice cream, caramel sauce, whipped cream and cinnamon bun crumble
13,90

SPIKED ICE CREAM PORTIONS LF, GF

Scoop of vanilla ice cream with a liqueur of your choice
Lingonberry liqueur 2cl • Liquorice liqueur 2cl • Espresso
8,90

ART GELATO ICE CREAMS LF, GF

Real Vanilla, Cinnamon Bun Caramel, Chocolate

ART GELATO SORBETS DF, GF, VEG

Currant leaf

1 pallo/scoop 6,00

2 palloa/scoops 10,00

DF = dairy free

LF = lactose free

LL = low lactose

GF = gluten free

FI = Finnish meat

VEG = vegan

All dishes are served with house bread.
More information of ingredients that may cause allergies or intolerances from our staff.

