

ALBA À LA CARTE



LIGHT AND TASTY

SALMON TOAST · L, AVAILABLE G
FRIED SALMON, POACHED EGG, HOLLANDAISE SAUCE, PICKLED CUCUMBER, LETTUCE, HERB OIL AND TOASTED HOUSE SEED BREAD
18,50

CLASSIC CLUB SANDWICH · L, AVAILABLE G
FRIED CHICKEN BREAST FILLET ON A HOUSE SEED BREAD TOAST WITH BACON, LOCAL CHEDDAR CHEESE, SALAD, MARINATED RED ONION, TOMATO AND CHILI MAYONNAISE, COUNTRY STYLE FRENCH FRIES
18,50

BURGER · L, AVAILABLE G
BEEF BURGER PATTY 150G, JALAPENO CHEESE, BACON, PINEAPPLE AND CUCUMBER SALSA, ICEBERG LETTUCE AND HOUSE BURGER MAYONNAISE BETWEEN A POTATO BRIOCHE BUN FROM A LOCAL BAKERY, COUNTRY STYLE FRENCH FRIES
18,90

VEGGIE BURGER · L, AVAILABLE G
FRIED PORTOBELLO MUSHROOM CAP, HALLOUMI CHEESE, TRUFFLE MAYONNAISE, PEPPER SPICED ONION, TOMATO, AND RUCOLA BETWEEN A POTATO BRIOCHE BUN FROM A LOCAL BAKERY, GRILLED SWEET POTATO
17,50

GREEK SALAD · L,G
GREEK CHEESE, MARINATED OLIVES AND ROASTED BELL PEPPER, RED ONION, HERB OIL WITH CRUNCHY GREEN SALAD
16,90

SHRIMP SALAD · M,G
SHRIMPS, EGG, LEMON AIOLI, MELON SALAD AND CRUNCHY GREEN SALAD
17,50

starters

COLD SMOKED WHITEFISH SOUP · L, AVAILABLE G
COLD SMOKED WHITEFISH AND CROUTONS IN A CREAMY SOUP
9,50 / 14,50

MIXED GREEN SALAD · M,G
CRUNCHY ICEBERG LETTUCE AND HERB SALAD, CUCUMBER, CHERRY TOMATOES, PICKLED RED ONION, HERB OIL AND SUNFLOWER AND PUMPKIN SEEDS
7,20

TASTE ASSORTMENT, CHOOSE ONE OR MORE AS A STARTER OR A SNACK
SMOKED BREAM TARTAR AND MALT BREAD · L
TURKEY PASTRAMI WITH SESAME SEEDS AND SEMI-DRIED TOMATOES · M,G
ROASTED LAMB WITH TRUFFLE MAYONNAISE · M,G
LOCAL SAUSAGE WITH HOME-MADE MUSTARD · L,G
PICKLED OLIVES, BELL PEPPER, SEMI-DRIED TOMATOES WITH SUNFLOWER SEED TAHINI · M,G
LOCAL CHEDDAR CHEESE WITH BUCKTHORN AND HONEY JELLY · L,G
4,20/EACH

WHOLE ASSORTMENT FOR SHARING
13,80 SMALL · 26,50 LARGE

wines

HOUSE SPARKLING WINE
4,90/GLASS

WHITE WINE, RED WINE OR ROSÉ
5,80/12 CL · 29,80/BOTTLE

mains

VENDACE · L
RYE-BREADED FRIED VENDACES, SOUR CREAM, PICKLED CUCUMBERS AND MASHED POTATOES WITH DILL
18,50

PIKE-PERCH · L,G
POACHED PIKE-PERCH FILLET, LEMON BALM SAUCE, CARROTS AND ZUCCHINI, NEW HARVEST POTATOES
27,50

VEGGIE · VEG,G
STUFFED CHICKPEA PANCAKE, ZUCCHINI, CARROTS AND FRESH PEA PURÉE
18,50

DUCK · L,G
DUCK LEG CONFIT AND POMEGRANATE SAUCE WITH LENTILS, BEANS AND KALE
24,50

STEAK · L,G (FI)
GRILLED BEEF STEAK 150G, ALBA'S RED WINE SAUCE, CAFÉ DE PARIS BUTTER, SKEWER VEGETABLES AND BACON POTATOES
29,80

GRILL PLATE · L (FI)
PREPARED FOR AT LEAST TWO CUSTOMERS
LOCAL BBQ PULLED BEEF AND SAUSAGE, PORK FILLET, FRIED CHICKEN BREAST FILLET, HALLOUMI CHEESE WITH HONEY, SKEWER VEGETABLES, PINEAPPLE AND CUCUMBER SALSA, CHILI MAYONNAISE, AND STEAK FRIES
76,00/2 PERSONS · 38,00/PERSON

desserts

ELDERFLOWER PANNA COTTA · L,G
ELDERFLOWER PANNA COTTA WITH ALMOND COOKIE
8,90

CHOCOLATE MOUSSE CAKE · VEG,G
CHOCOLATE MOUSSE CAKE WITH RHUBARB COMPOTE
9,80

ICE CREAM PORTION · L, AVAILABLE G
STRAWBERRY SORBET 1 SCOOP, PAPPAGALLO VANILLA ICE CREAM 2 SCOOPS, OAT COOKIE, STRAWBERRIES, BANANA AND CARAMEL SAUCE, MINI MARSHMALLOWS AND WHIPPED CREAM
12,00

PAPPAGALLO ICE CREAMS · L,G
LIQUORICE, VANILLA, CHOCOLATE
SORBETS · M,G,VEG
STRAWBERRY, LEMON
1 SCOOP 3,70 · 2 SCOOPS 6,50 · 3 SCOOPS 9,00

FOR CHILDREN

ALL MEALS INCLUDE A SMALL GREEN SALAD
FRIED SALMON AND MASHED POTATOES · L,G
8,00
FRIED CHICKEN BREAST FILLET, COUNTRY STYLE FRENCH FRIES AND KETCHUP · M,G
7,50

M = DAIRY FREE · L = LACTOSE FREE · LL = LOW LACTOSE · G = GLUTEN FREE · VEG = VEGAN · FI = FINNISH MEAT

ALL DISHES ARE SERVED WITH HOUSE BREAD. MORE INFORMATION OF INGREDIENTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES FROM OUR STAFF.