



ALBA À LA CARTE



Casual and tasty

SHRIMP SANDWICH • LF, AVAILABLE AS GF

Marinated shrimp, poached egg, avocado, cucumber and a lemon wedge on house-toasted seed bread, served with salad

17,00

BURGER • LF, AVAILABLE GF

150 g beef patty, Jukola Aito Tar Cheddar cheese, bell pepper jam, roasted onion, iceberg lettuce and chili mayonnaise in an organic bun from a local bakery, served with country-style fries

21,50

VEGETARIAN BURGER • LF, AVAILABLE GF AND VEG

Fava bean and lentil patty, grilled cheese, fennel tzatziki, tomato and lettuce in an organic bun from a local bakery, served with sweet potato fries

20,50

GRILLED CHEESE BOWL • LF, GF

Grilled Halla cheese, local honey, melon, sweet pepper drops, cucumber, cherry tomatoes, organic oats, soybeans and balsamic syrup

18,50

+5,50 Chicken pastrami (FI) or smoked salmon

CAESAR SALAD • LF

Classic Caesar salad with house-made croutons

15,50

Your options:

Fajita-spiced chicken pastrami (FI)

19,50

Local smoked salmon

19,50

Snacks

VENDACE BASKET • LF

Crispy fried vendace with dill sour cream

12,70

ALBA'S LOADED FRIES • DF, GF

Artisan sausage, poached egg, country-style fries, chili mayonnaise, bacon crumble and bell pepper jam

13,50

SWEET POTATO FRIES • DF, GF

A basket of sweet potato fries with vegan mayonnaise and bell pepper jam

8,00

Three-course menu

Choose your preferred starter, main course, and dessert from the list

Starter: two flavors from the tasting selection, summer salad, or a small perch soup

Main course: Steak +8.00

Dessert: Ice cream portion +4.00

45,00

Starters

SOUP • LF, AVAILABLE GF

Traditional creamy perch soup with dill oil and roasted house malt bread

12,00 / 15,50

SUMMER SALAD • DF, GF, VEG

Crunchy iceberg lettuce and herb salad, cucumber, cherry tomato, pickled red onion, balsamic syrup with sunflower and pumpkin seeds

8,90

TASTE ASSORTMENT

choose one or more as a starter or a snack:

Local smoked salmon mousse

served on hemp chips • LF

5,50

Cold-smoked beef with fennel tzatziki • LF, GF

5,50

Local cheddar cheese with spruce sprout and buckthorn honey jelly • LF, GF

5,50

Black garlic marinated champignons

with cashew nut purée • DF, GF

5,00

Semi-dried tomatoes, sweet pepper drops, marinated olives and pickled cauliflower • LF, GF

5,00

WHOLE ASSORTMENT

15,50 SMALL AS A STARTER

29,50 LARGE FOR SHARING

Mains

VENDACE • LF, GF

Rye-floured fried vendace, dill sour cream, pickled cucumber, fried lemon and mashed potatoes

19,80

PIKE AND SALMON • LF, GF

Fried pike with smoked salmon mousse, fermented lemon sauce, carrot purée, green vegetables and seasonal potatoes

27,00

VEGETARIAN • VEG

Lasagna made with fava bean bolognese and vegan cheese, served with ajvar sauce

23,00

CHICKEN • LF, GF

Herb and cream cheese-crusted chicken breast, risotto made from organic oat groats with fermented lemon, served with green vegetables

26,80

LAMB PASTA • LF

Fresh spaghetti with lamb and beef meatballs in ajvar sauce, topped with Keisarinna cheese and rocket

24,90

PORK • LF

Crispy breaded pork (FI) schnitzel, choron sauce, green vegetables and sweet potato fries

27,50

STEAK • LF, GF

Grilled 170 g beef sirloin steak (FI), Alba's black pepper sauce, green vegetables, chanterelle and bell pepper chutney, served with potato tortilla

36,00

For children

All meals include a small green salad with melon

FRIED VENDACE • LF OR

LAMB MEATBALLS • LF, GF

with mashed potatoes

8,50

GRILLED CHICKEN BREAST • DF, GF

country-style fries and ketchup

7,90

Desserts

BRITA CAKE • LF, GF

Brita cake filled with raspberry and cream cheese mousse, served with fresh berries

9,50

CHOCOLATE PANNA COTTA • VEG, G

Dark chocolate panna cotta with vanilla foam

9,00

FINNISH PANCAKE • LF, AVAILABLE AS GF

Alba's Finnish oven pancake with strawberry jam and vanilla foam

8,00

SPIKED ICE CREAM PORTIONS • LG, GF

Scoop of vanilla ice cream with a liqueur of your choice:

Lingonberry liqueur 2cl

Liquorice liqueur 2cl

Espresso

8,90

ICE CREAM PORTION • LF, GF

Art Gelato's mango and vanilla gelato, melon in mango sauce, whipped cream and tutti-frutti sprinkles

13,90

LOCAL ART GELATO ICE CREAMS • LF, GF

Strawberry, mango and vanilla

LOCAL ART GELATO SORBET • DF, GF, VEG

Rhubarb

1 scoop 6,00 • 2 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.