

# Gasthaus

LOHJA

Gasthaus 50 Years

## Nostalgia Menu 2020

### STARTERS

**GARLIC BREAD 5,00 € L GARLIC (G)**  
Country-style bread roasted in garlic butter.

**FUNNEL CHANTERELLE SOUP 8,50 € / 11,50 € L GARLIC (G) (V)**  
Creamy funnel chanterelle soup, malt crumble, pickled mushrooms, garlic oil. Served with fresh bread.

**GOAT'S CHEESE SALAD 9,00 € / 13,50 € (G)**  
Roasted goat's cheese, salad leaves, fresh cucumber, dried tomato, olives and marinated onion. Served with fresh bread.

### MAINS

**CHICKEN BASKET 7,50 € / 10,00 € L E**  
Fried chicken goujons, country-style fries, cucumber and carrot sticks. Mayonnaise of your choosing.

**COMBO BASKET 10,00 € E**  
Onion rings, chili-cheese nuggets, mozzarella sticks and sweet potato fries. Mayonnaise of your choosing.

**CHILDREN'S MEATBALLS AND POTATO PURÉE 10,00 € L G**  
Handmade meatballs, potato purée, cream sauce with cucumber and carrot sticks.

**OSCAR'S TOAST 13,50 € L VS (G)**  
Toasted country-style bread, minced beef patty, choron sauce, white asparagus, and shrimps. Served with fresh salad, dried tomatoes, pickled cucumbers, and garlic oil.

**MUSHROOM BARLEY AND BLACK BEAN CROQUETTES 15,00 € L GARLIC (V)**  
Creamed barley, funnel chanterelles, black bean croquettes, and charred pepper sauce. Served with fresh salad, dried tomatoes, pickled cucumbers, and garlic oil.

**VEGE BURGER 16,00 € L E (G) (V)**  
Hand-made black bean patty, red pepper sauce, brioche bun with fresh cabbage salad and marinated red onion. Served with either country-style fries or sweet potato fries. Mayonnaise of your choosing.

**GASTHAUS ROSTIS 16,00 € L G E GARLIC**  
Rostis from Puikula-potato, herb-seasoned sautéed cabbage and fresh salad, dried tomatoes, pickled cucumber, and garlic oil. Topped with your choosing of either grilled chicken breast, lagerwurst sausage or local cold smoked salmon.

**PREMIUM BURGER 16,50 € L E (G)**  
Minced beef patty (150g), bacon, cheddar cheese and brioche bun with salad, tomato and marinated red onion. Served with either country-style fries or sweet potato fries. Mayonnaise of your choosing.

**CHICKEN AND CHEVRE BURGER 17,50 € E (G)**  
Grilled chicken breast and goat's cheese, home made devil's jam and brioche bun with salad, tomato and marinated red onion. Served with either country-style fries or sweet potato fries. Mayonnaise of your choosing.

**GOAT'S CHEESE CHICKEN 18,00 € G GARLIC**  
Grilled chicken breast and goat's cheese, home-made devil's jam, roasted sweet potato, fresh salad, dried tomatoes, pickled cucumber, and garlic oil.

**MINUTE STEAK 18,00 € L GARLIC (G)**  
Thinly pound sirloin steak (160g) with country-style fries, smoky seasoned butter and marinated red onion. Available in children's size for 10,00€.

**WIENER SCHNITZEL 21,00 € L E GARLIC (G)**  
Breaded pork schnitzel, fried potatoes, lemon, anchovies, and capers. Served with fresh salad, dried tomatoes, pickled cucumber, and garlic oil.

**PAN-FRIED SALMON 23,00 € L G**  
Pan-fried salmon, sauce hollandaise, boiled potatoes, and seasonal vegetables. Available as children's portion 12,50€.

**GARLIC AND SIRLOIN 25,00 € L G GARLIC**  
Beef sirloin steak, fried potatoes, roasted garlic, seasonal vegetables, and garlic butter.

**PEPPER STEAK 29,00 € L G**  
Beef filet steak, cognac-pepper sauce, potato rostitis, and seasonal vegetables.

### DESSERTS

**ICE CREAM PORTION 5,00 € G (L)**  
Old-fashioned vanilla or chocolate ice cream topped with either chocolate or homemade salted brown butter caramel sauce.

**BLUEBERRY AND SPRUCE-TIP PANNA COTTA 7,00 € L G**  
Spruce-tip panna cotta and blueberry purée.

**LINGONBERRY CHEESECAKE 7,00 € L**  
Homemade lingonberry cheesecake and salted brown butter caramel.

### Choices of mayonnaise:

Aioli, Devil's mayonnaise, Barbeque mayonnaise, Chilimayonnaise, mayonnaise.

### Extra mayonnaise 1,50 €

Change of side-dish / dividing the portion for two 1,50 €

Most of our dishes are available as children's versions, please ask more from your waiter.

L = Lactose free

G = gluten-free

E = Egg

(L) = Available as lactose free

(G) = Available as gluten-free

(V) = Available as vegan

Dear customer, You will get more information about ingredients from the staff. If you have a special diet, please ask the staff about alternative products. Please do notice that we handle gluten-including produce on daily basis and cannot therefore guarantee that your meal will be fully gluten free.

# Gasthaus

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## Drinks

### SPARKLING WINES

#### Ballet Demi Sec Organic, France

20cl btl. / 75cl btl.

Refined and young fruity nose, half dry and pleasantly fruity rather full bodied palate.

7,50 € / 27,00 €

#### Fresita, Chile

20 cl btl.

Fresh and well balanced, delicious palate of strawberries.

8,50 €

#### Zonin Prosecco Brut, Italy

20 cl

Dry, acidic, pearly, citric, light mineral and herbal.

8,50 €

#### MVSA Cava Brut, Spain

20 cl btl. / 75 cl btl.

Dry, pleasant mature fruitiness with notes of red apples. Well with soft acidity and lively bubbles. Rather long and fresh aftertaste.

9,50 € / 33,00 €

### CHAMPAGNE

#### Heidsieck Little Blue Top, France

75 cl btl.

Dry and elegant, aromas of pear, toffee, flowers and minerality. Creamy and full bodied texture.

89,00 €

### WHITEWINE

#### Vistamar Brisa Chardonnay, Chile

12 cl / 75 cl btl.

Pleasantly fruity with tropical notes, dry, loads of fruitiness on the palate also showing a little oak and well balanced acidity levels.

6,00 € / 30,00 €

#### Portillo, Sauvignon Blanc, Argentina

12 cl / 75 cl btl.

Nose showing citrus fruits and some tropical notes, dry, clean and crisp on the palate with good acidity.

7,00 € / 34,00 €

#### Splinder Lindenhof Forster Mariengarten

#### Riesling Trocken, Germany

12 cl / 75 cl btl.

Dry, fruity, apple and citrus-rich, elegant, bright acidic and vivid. Long aftertaste.

7,50 € / 36,00 €

### ROSEWINE

#### Jean Paul Mas Rose, Syrah, France

18,75 cl

Dry, rather fruity with notes of citrus fruits complemented with red berries. Appealing acidity and aftertaste with mineral undertones.

9,00 €

### REDWINES

#### Vistamar Brisa Cabernet Sauvignon, Chile

12cl / 75 cl btl.

Fruity nose with black currant notes, chocolate and some leather. Medium bodied and pleasantly fruity with nice mature tannins.

6,00 € / 30,00 €

#### Portillo Malbec, Argentina

12 cl / 75 cl btl.

Young freshly fruity nose with plums and dark fruits, some vanilla. Rather full bodied palate with pleasant tannins, long lingering aftertaste.

7,00 € / 34,00 €

#### Grande Passolo Rosso Salento Negroamaro, Primitivo Italy

75cl btl

Ripe berries with cherries and dried plum. Spiciness paired with notes of vanilla from oak. Full-bodied with lush spiciness. Dark berries with notes of preserved figs. Well integrated oaken notes. Developed a rounded long aftertaste, aged in oak barrels for 6 months.

38,00 €

### DESSERT WINE

#### Porto Krohn Lagrima, portwine, Portugal

8 cl

A deliciously sweet Port with loads of fruitiness, intense tasty palate with long and rich aftertaste with hints of perfume.

6,50 €

### NON ALCOHOLIC WINES

#### Lehtikuohu, Finland

20 cl / 75 cl btl.

Golden-yellow, sweet, medium acidic, currant leaf notes, citrus notes, light apricot notes, minty notes and hint of honey.

9,50 € / 33,00 €

#### Torres Natureo White, Spain

37,5 cl btl.

A very fruity wine with notes of fresh flowers, lemons, peaches and green apples. Fresh and nicely crispy and lively palate.

12,00 €

#### Torres Natureo Red, Spain

37,5 cl btl.

A very fruity wine showing a red berries and some vanilla notes. Nice structure, lots of bright ripe berry fruit.

12,00 €

### COFFEES

Coffee/Tea 2,00 € / 3,00 € L G

Hot Chocolate 3,50 € L G

Espresso 3,00 € / 4,50 € L G

Cappuccino 3,50 € L G

Cafe Latte 4,00 € L G

Baileys Coffee 8,50 € G

4 cl Baileys Irish cream-liquor, coffee and cream.

Irish Coffee 9,50 € L G

4 cl Jameson whiskey, brown sugar, coffee and cream.

