

# MENU

## Pub Bites

### Baked Camembert 8.90€

Oven baked Camembert cheese  
with house made focaccia.

### Betony Platter 12.50€

House made focaccia, Manchego cheese, sliced meat, marinated olives,  
herb butter, arugula and cherry tomatoes.

## PUB GRUB

### Kouvola Fried Chicken 13.50€

House breaded fried chicken, cabbage salad and  
Sriracha and jalapeño dip.

### Monthly Burger - Greek-Style Chicken Burger 16.90€

Herb marinated chicken breast fillet, greek salsa and feta yogurt sauce.  
- gluten free bun + 1€

### House Burger 16.90€

Double + 6€  
140g of local ground beef with bacon jam,  
cheddar cheese, aioli, arugula.  
- gluten free bun + 1€

### Double Smash Cheese Burger 16.90€

2x70g of ground beef, double cheddar cheese, pickled cucumber,  
Dijon mayonnaise and arugula.  
- gluten free bun + 1€

### Chicken Mozzarella Burger 16.90€

Herb marinated chicken breast fillet, mozzarella, basil mayonnaise,  
marinated red onion, cherry tomatoes and arugula.  
- gluten free bun + 1€

### Korean BBQ Tofu Burger 16.90€

Vegan - Fried tofu, Korean BBQ glaze, Sriracha mayonnaise, red cabbage  
and coconut shallot muesli.  
- gluten free bun + 1€

## SIDES

Small house fries 3,5€ - big house fries 5,5€  
Small sweet potato fries - small 4,5€ / big 6,5€  
Green side salad 3,5€

DIPS - Sriracha mayonnaise (also vegan available) / Aioli 1.5€

## Chef's Recommendations

### Asparagus risotto 16.50€

Lemon risotto, pickled yellow beet and asparagus in two ways.

### Pan Fried Fish 19.90€

Pan fried Finnish fish, roasted artichoke and carrot, pickled fennel and braised creamy consommé and dill oil.

### Summer Duck 19.90€

Sous vide duck breast, sweet potato puree with roasted butter, marinated carrots, roasted shallots, red wine sauce and broccolini.

### Herb Chicken Salad 16.50€

Herb marinated chicken, local crispy bacon, blue cheese, salad mix, marinated red onion and cherry tomatoes.

## Dessert

### Chocolate and vanilla 8€

House made vanilla ice cream, locally baked sticky chocolate cake, marinated oranges and baked white chocolate.

## Bar Recommendations

Aura (0,5) - 6,5€

Heineken (0,5) - 8,80€

Blue Moon Belgian White (0,5) - 9,5€

Lagunitas Daytime IPA (0,35) - 8,5€

Hoppa Blond Ale (0,33) - 8€

Peroni, gluten free (0,33) - 8€

Henry Westons Vintage Rose (0,5) - 10€

Prosecco (12cl) - 6,90€

Pub red(16cl) - 7,90€

Pub white (16cl) - 7,90€

Thörle Riesling (16cl) - 9,90€

