

# juttutupa

## STARTERS

### CREAMY SALMON SOUP (L, G)

Starter **14.90 €** or main course **19.90 €**

Served with archipelago bread (*gluten-free version available*) & whipped butter

### CREAMY JERUSALEM ARTICHOKES SOUP (L, G) 14.90 €

Served with sourdough bread (*gluten-free version available*) & whipped butter

*Vegan version also available*

### TOAST SKAGEN ON ARCHIPELAGO BREAD (L) 14.90 €

Shrimp, rainbow trout roe, egg yolk cream, pickled red onion and pickled cucumber

Gluten-free version also available

### GARLIC ESCARGOTS (L, G) 12.90 €

Served with sourdough bread (*gluten-free version available*)

Available with blue cheese (+1.50 €)

### GOAT CHEESE AND BEETROOT SALAD (L, G) 11.90 € / 17.90 €

Grilled goat cheese, roasted beetroot, cantaloupe, romaine lettuce, semi-dried tomatoes, pickled red onion, seed crumble and cloudberry vinaigrette

### CAESAR SALAD (L)

With grilled chicken **11.90 € / 17.90 €** or cold smoked salmon **12.90 € / 19.90 €**

*Contains anchovies.* Gluten-free version also available

L Lactose-free   G Gluten-free   LL Low-lactose   VEG Vegan   ND Non-dairy



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## MAIN COURSES

### **GRILLED WHITEFISH & FUNNEL CHANTERELLE (L, G) 32.00 €**

Funnel chanterelle sauce, potato gratin with thyme and seasonal vegetables

### **JUTTIS FISH & CHIPS (L) 22.90 €**

Beer-battered cod, French fries, pea puree and house tartar sauce

### **WHOLE ROASTED BEEF PETIT TENDER (Australia) (L, G) 28.90 €**

Juniper berry and red wine sauce, potato gratin with thyme and seasonal root vegetables

### **PORK CUTLET À LA JUTTUTUPA (L, G) 22.90 €**

Crispy pork cutlet 180 g (Finland), peppercorn sauce, seasonal root vegetables and buttered smashed potatoes

### **FINNISH BEEF LIVER (L, G) 23.90 €**

Juniper berry and red wine sauce, caramelised onion and bacon bake, buttered smashed potatoes and seasonal root vegetables

### **FUNNEL CHANTERELLE PASTA (ND, VEG) 19.90 €**

Casarecce pasta, funnel chanterelle sauce, vegan "parmesan" and semi-dried tomatoes

## BURGERS

### **BEEF BURGER (L) 24.90 €**

Beef patty 160 g (Finland), cheddar, bacon, iceberg lettuce, tomato, Myrntinen pickles, chilli mayonnaise, pickled red onion, potato bun, served with French fries  
Gluten-free version also available

### **NOCHICKEN BURGER (ND, VEG) 22.90 €**

Grilled soy protein patty, vegan cheddar, Myrntinen pickles, iceberg lettuce, tomato, marinated red onion, sriracha mayonnaise, potato bun, served with French fries  
*Gluten-free version also available with pea protein patty*



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## PIZZAS WITH SOURDOUGH BASE

All pizzas include house tomato sauce & Fior di Latte cheese

### MARGHERITA (LL) 15.90 €

Cherry tomatoes, buffalo mozzarella and basil

### PARMA (LL) 18.90 €

Parma ham, cherry tomatoes, parmesan, rocket and pine nuts

### DIAVOLA (LL) 18.90 €

N'duja salami, salame spianata calabrese picante and basil

### SMOKED SALMON (LL) 18.90 €

Cold-smoked salmon, crème fraîche, pickled red onion, capers and rocket

### NOPEPPERONI (M, VEG) 18.90 €

Vegan NoPepperoni, pine nuts, vegan mozzarella cheese, pickled red onion and rocket

### FANTASIA (LL) 19.90 €

Three toppings of your choice

Additional topping 3.00 € / Pizza halved or cut into pieces 2.00 €

Toppings: cold-smoked salmon, Parma ham, n'duja salami, salame spianata calabrese picante, buffalo mozzarella, Parmesan, Aura cheese, NoPepperoni, crème fraîche, pickled red onion, capers, cherry tomato, pine nuts, rocket & basil

All pizzas can also be made gluten-free. We use Ilona Leipomo's pizza dough.

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## DESSERTS

### SEA BUCKTHORN CAKE (L, G) 9.90 €

Macaron crumble & dried sea buckthorn  
(nut-free version available)

### SALTY LIQUORICE AND WHITE CHOCOLATE CAKE

(LL, G) 11.90 €

Raspberry fluid

### BLACKCURRANT AND CHOCOLATE CAKE (VEG, G) 11.90 €

Raspberry fluid

## GELATO & SORBET

5.90 € | 1 SCOOP

8.90 € | 2 SCOOPS

Daily selection

### Gelato flavours

Vanilla (L,G)

Pistachio (L, G)

Salted caramel (G)

Chocolate L, G

Liquorice L, G

### Sorbet flavours (ND, VEG, G)

Raspberry

Mango

## DESSERT DRINKS

COFFEE 3.50 €

LOOSE LEAF TEA 4.00 €

ESPRESSO 4.00 €

DOUBLE ESPRESSO 4.50 €

CAPPUCCINO 5.00 €

CAFFÈ LATTE 5.00 €

ESPRESSO MARTINI 13.00 €

Finlandia Vodka 2 cl 40%, coffee  
liqueur 2 cl 18%, espresso

IRISH COFFEE 12.00 €

Jameson 4 cl 40%, brown sugar,  
coffee, cream

AMARETTO COFFEE 12.00 €

Disaronno 4 cl 28%, coffee, cream

FAZERINA COCOA 12.00 €

Cointreau 4 cl 40%, cocoa, cream



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## THREE-COURSE MENUS

### JUTTIS MENU FISH 56.00 € OR MEAT 52.00 €

#### CREAMY JERUSALEM ARTICHOKE SOUP (L, G)

Served with sourdough bread (*gluten-free version available*) & whipped butter

*Vegan version also available*

#### GRILLED WHITEFISH & FUNNEL CHANTERELLE (L, G)

Funnel chanterelle sauce, potato gratin with thyme and seasonal root vegetables

**OR**

#### WHOLE ROASTED BEEF PETIT TENDER (Australia) (L, G)

Juniper berry and red wine sauce, potato gratin with thyme and seasonal root vegetables

#### SALTY LIQUORICE AND WHITE CHOCOLATE CAKE (LL, G)

Raspberry fluid

### VEGETARIAN MENU 42 €

#### CREAMY JERUSALEM ARTICHOKE SOUP (L, G)

Served with sourdough bread (*gluten-free version available*) & whipped butter

*Vegan version also available*

#### FUNNEL CHANTERELLE PASTA (ND, VEG)

Casarecce pasta, funnel chanterelle sauce, vegan "parmesan" and semi-dried tomatoes

#### BLACKCURRANT AND CHOCOLATE CAKE & RASPBERRY FLUID (VEG, G)

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