

# juttutupa

## STARTERS

### **CREAMY SALMON SOUP (L, available as G)**

As a starter **14.90 €** or as a main course **19.90 €**

Served with archipelago bread & whipped butter

### **CREAMY JERUSALEM ARTICHOKE SOUP (L, available as G) 14.90 €**

Served with sourdough bread & whipped butter

*Vegan version also available*

### **TOAST SKAGEN ON ARCHIPELAGO BREAD (L, available as G) 14.90 €**

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

### **GARLIC ESCARGOTS (L, available as G) 12.90 €**

Served with sourdough bread

Available with blue cheese (+1.50 €)

### **JUKOLA CHEDDAR SALAD (L, G) 12.90 €/18.90 €**

Jukola cheddar, marinated cucumber, romaine lettuce, semi-dried tomatoes, pickled red onion, herb-roasted beetroot and sea buckthorn vinaigrette

### **CAESAR SALAD (L, available as G)**

With grilled chicken **12.90 €/18.90 €** or cold smoked salmon **12.90 €/19.90 €**

*Contains anchovies.*

### **BLACK ANGUS CARPACCIO (L, G) 14 €**

Egg yolk cream, pickled red onion and thyme mayonnaise

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



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## MAIN COURSES

### **GRILLED WHITEFISH WITH CHANTERELLE SAUCE (L, G) 33 €**

Grilled whitefish, potato gratin with thyme and horseradish mayonnaise and seasonal vegetables

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

Tempura-battered cod, French fries, velvety pea puree and malt vinegar

### **BEEF PETIT TENDER (*Ireland*) (L, G) 31.90 €**

Béarnaise sauce, potato gratin with horseradish and seasonal root vegetables

### **CHICKEN IN RED WINE SAUCE (L, G) 23.90 €**

Chicken fillet (180 g), red wine sauce, sweet potato fries, seasonal vegetables and chilli jam

### **PORK CUTLET À LA JUTTUTUPA (L, G) 23.90 €**

Crispy pork cutlet 180 g (*Finland*), French fries, seasonal vegetables and aioli

### **FINNISH BEEF LIVER (L, G) 23,90 €**

Red wine sauce, caramelised onion and bacon bake, buttered, crushed potatoes and seasonal vegetables

### **CHANTERELLE PASTA (VEG) 19.90 €**

Casarecce pasta with chanterelle sauce and herb-roasted beetroot

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## BURGERS

### JUTTIS BURGER (L, available as G) 24.90 €

Beef patty 160 g (Finland), cheddar, bacon and onion bake, iceberg lettuce, tomato, Myrntinen pickles, chilli mayonnaise, pickled red onion, brioche bun and French fries

*Gluten-free version also available*

### CHICKEN BURGER (L, available as G) 23.90 €

Grilled chicken fillet, Myrntinen pickles, cheddar, iceberg lettuce, tomato, marinated red onion, chilli mayonnaise and chilli jam, brioche bun and French fries

*Gluten-free version also available*

### NOCHICKEN BURGER (L, VEG) 22.90 €

Breaded soy protein patty, vegan cheddar, Myrntinen pickles, iceberg lettuce, tomato, marinated red onion, vegan chilli mayonnaise, potato bun and French fries

*Gluten-free version also available with pea protein patty*

*Upgrade to sweet potato fries +€2*

*Additional mayonnaise à 2 €*

*- Chilli mayonnaise*

*- Mayonnaise*

*- Aioli*

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## PIZZAS WITH SOURDOUGH BASE

All pizzas include house tomato sauce & Fior di Latte cheese

### MARGHERITA (LL) 17.90 €

Cherry tomatoes, buffalo mozzarella and basil

### PARMA (LL) 19.90 €

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

### DIAVOLA (LL) 19.90 €

N'duja salami, salame spianata calabrese picante and basil

### SMOKED SALMON (LL) 19.90 €

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

### NOCHICKEN (ND, VEG) 19.90 €

Vegan NoChicken, BBQ sauce, vegan mozzarella, pickled red onion and rocket

### JUTTUTUPA (LL) 19.90 €

Pancetta, fresh pineapple, pickles and Aura blue cheese

### FANTASIA (LL) 19.90 €

Three toppings of your choice

Additional topping 3.00 €

Toppings: cold-smoked salmon, Parma ham, n'duja salami, salame spianata calabrese picante, pancetta, buffalo mozzarella, parmesan, Aura blue cheese, NoChicken, 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

(VEG, G) 11.90 €

### SALTY LIQUORICE AND WHITE CHOCOLATE CAKE

(LL, G) 11.90 €

Raspberry fluid

### ORANGE AND CHOCOLATE CAKE

(VEG, G) 11.90 €

Sugared sea buckthorn

### JUTTIS PAVLOVA

(L, G) 11.90 €

Mascarpone mousse with fresh berries and  
meringue

## GELATO & SORBET

5.90 € | 1 SCOOP

8.90 € | 2 SCOOPS

### Gelato flavours

Vanilla (L, G)

Blueberry (L, G)

Salted caramel (G)

Chocolate (L, G)

Pistachio (L, G)

Vanilla (VEG)

## DESSERT DRINKS

COFFEE 3.50 €

LOOSE LEAF TEA 4.00 €

ESPRESSO 4.00 €

DOUBLE ESPRESSO 4.50 €

CAPPUCCINO 5.00 €

CAFÈ LATTE 5.00 €

ESPRESSO MARTINI 13.00 €

De Kuyper Espresso 18%

IRISH COFFEE 14.00 €

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

AMARETTO COFFEE 14.00 €

Disaronno 4 cl 28%, coffee, cream

FAZERINA COCOA 14.00 €

Cointreau 4 cl 40%, cocoa, cream

Sorbet flavours (ND, VEG, G)

Blueberry

Lemon

Ice cream sauce à 2 €

Raspberry (VEG, ND, G)

Strawberry (VEG, ND, G)

Chocolate (L, G)

Caramel (L, G)

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## THREE-COURSE MENUS

### JUTTIS MENU FISH 56.00 € OR MEAT 54.00 €

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

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

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#### GRILLED WHITEFISH WITH CHANTERELLE SAUCE (L, G)

Grilled whitefish, potato gratin with horseradish mayonnaise and seasonal vegetables

OR (*choose one*)

#### BEEF PETIT TENDER (*Ireland*) (L, G)

Béarnaise sauce, potato gratin with horseradish and seasonal root vegetables

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#### SEA BUCKTHORN CAKE (VEG, G)

Sugared sea buckthorn

### MENU VEGETARIAN 42 €

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

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

Vegan version also available

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#### CHANTERELLE PASTA (VEG)

Casarecce pasta with chanterelle sauce and herb-roasted beetroot

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#### ORANGE AND CHOCOLATE CAKE (VEG, G)

Sugared sea buckthorn

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