

HOTEL KARHU MENU

As a starter

Bruschetta with Burrata Cheese (L) 11€

Grilled Focaccione with fresh salsa, Burrata cheese, and herb oil.

Drink recommendation:

Montalto Pinot Grigio Organic, Italy 18,7 cl 11,80€

Zensa Pinot Grigio Organico, Italy 75 cl 46€

Lapin Kulta Pure 0,33l 8€

Lobster Soup (L) 14.90€ / 20.50€

Served with fennel and red shrimp and toasted bread.

Drink recommendation:

Hans Baer Riesling, Germany 25cl 11,80€

Toppilan Helles 0,5l 5,1% 12€

Chimichurri Beef * (L) 16€

Fried Chimichurri beef * served on a romaine lettuce leaf with marinated vegetables.

Drink recommendation:

Montalto Nero D'Avola Organic, Italy 18,7 cl 11,80€

Zensa Primitivo Organico, Italy 75 cl 46€

Toppilan Helles 0,5l 5,1% 12€

Dessert

French toast (L) 9€

Served with whipped cream and raspberry melba

Cheesecake (L) 12€

Flavors vary - ask the staff!

Ice Cream Scoop (L) 3€

Vanilla (Choose Your sauce: caramel or liqueurice)

FOR KIDS

Kids' Burger with Fries (L) 11€

Potato bun, 80g beef patty *, cheddar cheese, lettuce, and ketchup

Kids' Sautéed Reindeer (L) 14€

Sautéed reindeer * with mashed potatoes

*Origin of the meats: Finland

MAIN COURSES

Pinsa de Karhu (L) 26€

Sourdough pinsa with Burrata cheese, Napoli salami, pickled fennel, basil, and olive oil

Drink recommendation:

Montalto Pinot Grigio Organic, Italy 18,7 cl 11,80€

Zensa Pinot Grigio Organico, Italy 75 cl 46€

Lapin Kulta Pure 0,33l 8€

Peerâ's Sautéed Reindeer * (L) 28€

Mashed potatoes, sautéed *reindeer, pickles, and sugared lingonberries

Drink recommendation:

Montalto Nero D'Avola Organic, Italy 18,7 cl 11,80€

Zensa Primitivo Organico, Italy 75 cl 46€

Lapin Kulta Pure 0,33l 8€

Crab pasta (L) 22€

Fresh tagliatelle pasta pan-cooked with crab broth and cream, served with fennel, red shrimp and baby spinach

Drink recommendation:

Santa Helena Varietal Sauvignon Blanc, Chile

18,7 cl 11,80€ / 75 cl 35€

Blanc 0,33l 10€

Chanterelle Pasta (L) 20€

Fresh tagliatelle pasta pan-cooked with tomato sauce, baby spinach and chanterelles

Drink recommendation:

Hans Baer Riesling, Germany 25cl 11,80€

Toppilan Helles 0,5l 5,1% 12€

Peerâ's Beef * (L) 30€

Grilled beef sirloin * (160g) with Cowboy butter, peppercorn sauce, potato cake and a side salad

Drink recommendation:

Montalto Nero D'Avola Organic, Italy 18,7 cl 11,80€

Zensa Primitivo Organico, Italy 75 cl 46€

Lagunitas IPA 0,33l 10€

Cod à la House (L) 26€

Cod fillet served with seasonal vegetables, steamed in foil

Drink recommendation:

Montalto Pinot Grigio Organic, Italy 18,7 cl 11,80€

Zensa Pinot Grigio Organico, Italy 75 cl 46€

Toppilan Helles 0,5l 5,1% 12€



HOTEL KARHU
BURGERS

SMASHBURGER & FRENCH FRIES

22€

2 x Beef patties *, cheddar cheese,
potato bun, romaine lettuce, tomato,
pickled cucumber, marinated red
onion, aioli

Chili dip

DRINK RECOMMENDATION:
Santa Helena Varietal
Cabernet Sauvignon, Chile
18,7 cl 11,80€
75 cl 35€

CRISPY CHICKEN & FRENCH FRIES

20€

Crispy breaded chicken *, potato
bun, Asian coleslaw,
kimchi mayonnaise, sesame seeds
and cucumber

Aioli dip

DRINK RECOMMENDATION:
Hans Baer
Riesling, Germany 25cl 15€
or
Toppilan Helles 0,5l 5,1% 12€

*Origin of the meats: Finland

This should satisfy your hunger!

