

# MENU

## STARTERS

### ROASTED BABY €11.90 / €19.90

#### GEM LETTUCE (G)

Grilled halloumi, blue cheese and  
roasted Serrano ham

### BRUSCHETTA (G\*, L) €12,50

Bruschetta with  
fresh nectarine salsa and mozzarella

### CAULIFLOWER- €13.90 / €21.00

#### FENNEL SOUP (G\*, L)

Cauliflower-fennel soup with blue mussels and house  
focaccia

### SCAMPI POT (G\*, L) €15,90

Jumbo shrimp with chimichurri oil  
With blue cheese "Aura" +€2

### BREAD BASKET & BUTTER (G\*, L) €6,90

#### ORIGIN OF THE MEATS FINLAND\*

L - LACTOSE-FREE | G - GLUTEN-FREE | G\* - AVAILABLE GLUTEN-FREE | M - DAIRY-FREE | VEG - VEGAN

## DRINK RECOMMENDATIONS

Freixenet Rosé, Italy 18,7 cl €12,50  
Aura beer 0,5l 4,6% €10,80

Montalto Pinot Grigio Organic, Italy 18,7 cl €12,50  
Lahden Erikois Neipa 0,33l 5,5% €9,50

Mionetto Prosecco Brut, Italy 20 cl €14,00  
Blanc Wheat beer 0,33l 5% €10,00

Freixenet Rosé, Italy 18,7 cl €12,50  
Miller Genuine Beer, 0,33l 4,7% €9,20

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# MENU

## MAIN DISHES

**BROCCOLINI RISOTTO (G, L) €21.90**

Roasted broccolini & Parmesan mascarpone

**TROUT À LA MAISON (G, L) €28.80**

Roasted trout, Beurre blanc roe sauce, pea purée & new potatoes, served with seasonal vegetables

**SEAFOOD PASTA (G, L) €25.90**

Tagliatelle pasta, chili-garlic citrus butter, fried king prawn tails and blue mussels

**PORTOBELLOBURGER (G, L) €19.90**

Potato brioche, portobello mushroom patty, tomato compote, aioli, baby gem lettuce and tomato

**PEERÄ'S STEAK 180 G (G, L) €29.90**

Beef sirloin steak\* with red wine sauce, potato skewer, served with seasonal vegetables

**ENTRECÔTE STEAK\* 250 G (G, L) €32.90**

Served with lappish potato puree, chimichurri oil, and seasonal vegetables

**PEERÄ'S SMASH BURGER (G\*, L) €22.50**

Double all-beef patty 80g\* x 2, potato brioche, aioli, mango-habanero mayo, baby gem lettuce, tomato and red onion

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## DRINK RECOMMENDATION

Freixenet Rosé, Italy 18,7 cl €12,50  
Blanc wheat beer 0,33l 5% €10,00

Hans Baer Riesling, Germany 25 cl €15,50  
La Celia Reserva Chardonnay, Argentina 75 cl €48,50  
Blanc wheat beer 0,33l 5% €10,00

Freixenet Rosé, Italy 18,7 cl €12,50

Montalto Pinot Grigio Organic, Italy 18,7 cl €12,50  
Blanc wheat beer 0,33l 5% €10,00

Montalto Nero d'Avola Organcllic, Italy 18,7 cl €12,50  
Zensa Primitivo Organic, Italy 75 cl €46,00  
Staropramen dark lager 0,33l 4,4% €9,20

Murviedro Tempranillo, Spain 18,7 cl €12,50  
Entrecôte, France 75 cl €47,00

Miller Genuine Beer, 0,33l 4,7% €9,20

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## DESSERTS

**BAKED ALASKA ICE CREAM  
(G, L)** €12,90

Berries and meringue

**WHITE CHOCOLATE CREAM  
& STRAWBERRY SORBET (G)** €11,90

With toasted granola and  
white chocolate

**FRENCH TOAST (L)** €11,90

Vanilla whipped cream and  
strawberry jam

## DESSERT DRINKS

### LUMO WHITE SWEET DESSERT WINE

A Finnish dessert wine from Hermann Winery,  
with notes of white currant,  
light honey, and rhubarb

**4 cl €4,50**

**8 cl €9,00**

**IRISH COFFEE**

**€12,00**

**SPANISH COFFEE**

**€12,00**

**BAILEYS COFFEE**

**€11,00**

**AMARETTO COFFEE**

**€11,00**

**KARHU'S COFFEE**

**€11,00**

**COINTREAU COCOA**

**€11,00**

**JÄGER BAILEYS**

**€7,00**

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