

HOTEL

KARHU

MENU

autumn 2025

STARTERS

AVOCADO & SHRIMP TOAST (G*, L) 15,90 €

On house focaccia bread,
with lemon vinaigrette

Drink recommendations:

Montalto Pinot Grigio Organic, Italy 18,7cl 12,90€

Blanc 0,33l 5% 10,00 €

Blanc 0,33l 0% 7,00 €

FUNNEL CHANTERELLE SOUP (G*, L)

13,90 € / 21,90 €

With roasted prosciutto and sage oil,
served with house focaccia

Drink recommendations:

Hardys Stamp Semillon Chardonnay, Australia 18,7 cl 12,90 €

Lapin Kulta Pure G 0,33 4,5% 8,50 €

Heineken 0,33 0 % 7,00 €

HOUSE BREAD & BUTTER (G*, L) 6,90 €

Drink recommendations:

Lapin Kulta Pure G 0,33l 4,5% 8,50€

Heineken 0,33l 0 % 7,00 €

*Also explore the Peerâ
family menu - a separate
list!*

THE COUNTRY OF ORIGIN OF THE MEAT WE USE IS FINLAND.

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

PLEASE ASK YOUR SERVER FOR MORE INFORMATION ABOUT ALLERGENS.

MAIN COURSES

RAGU PASTA (G*, L) 24,90 €

Overnight-braised tomato beef stew with tagliatelle and Parmesan

Drink recommendations:

Viala Sangiovese, Italy 25cl 15,50 €

Lahden Erikois Neipa 0,33l 5,5% 9,50 €

Blanc 0,33l 0% 7,00€

FUNNEL CHANTERELLE RISOTTO & SAGE OIL (G, L) 22,90 €

Drink recommendations:

Viala Sangiovese, Italy 25cl 15,50 €

Blanc 0,33l 5% 10,00 €

Blanc 0,33l 0% 7,00 €

KARHU'S TWO FISH (G, L) 30,90 €

Pan-fried trout and pike-perch, carrot-sweet potato purée, crayfish sauce and roasted seasonal vegetables

Drink recommendations:

Hans Baer Riesling, Germany 25 cl 15,50 €

Blanc 0,33l 5% 10,00 €

Blanc 0,33l 0% 7,00 €

PEERÄ STEAK (G, L) 28,90 €

Beef sirloin steak 200g, creamy sherry sauce, chimichurri butter, house potato wedges and roasted seasonal vegetables

Drink recommendations:

Hardys Stamp Shiraz Cabernet, Australia 18,7cl 12,90 €

Karhu tumma lager 0,33 4,2% 8,00 €

Guinness 0,5l 0 % 7,50 €

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MAIN COURSES

When you want a hamburger....

SAVE THE WORLD BURGER (G, L) 20,90 €

Cauliflower patty, miso mayonnaise, arugula,
tomato chutney and country-style fries

Drink recommendations:

Hardys Stamp Semillon Chardonnay, Australia 18,7 cl 12,90 €

Aura lager 0,5l 4,5% 9,90 €

Heineken 0,33l 0 % 7,00 €

PEERÄ SMASH BURGER (G*, L) 23,90 €

Double 80 g all-beef patty, potato brioche, aioli, cheddar
cheese, coleslaw, caramelised onion, jalapeño jam
and country-style fries

Drink recommendations:

Millers Genuine Draft 0,33l 4,7% 9,50 €

Heineken 0,33l 0% 7,00 €

DIRTY FRIES (G, L) 11,90 €

Country-style fries with bacon crumble and cheddar sauce

Drink recommendations:

Mionetto Prosecco 20 cl 11% 13,00 €

Henkell Trocken 20 cl 0 % 9,00 €

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DESSERTS

KARHU'S TIRAMISU (G, L) 12,90 €

Amaretto biscuits, berries, caramel
and rich mascarpone mousse

APPLE AUTUMN TREAT (G, L) 11,90 €

Baked apple, vanilla ice cream
and toasted crumble

Dessert drinks

Lumo White Sweet

4cl 4.50 € / 8cl 9.00 €

Finnish dessert wine
with notes of white currant, light honey and rhubarb

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 €

"Jekku" Jäger Baileys 7,00 €



TAG US ON SOCIAL MEDIA!

@HOTELKARHU



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Drinks

White wines

- Montalto Pinot Grigio Organic, Italy 18,7cl.....12,90 €**
dry, balanced acidity, fresh, fruity, citrusy
- Hardys Stamp Semillon Chardonnay, Australia 18,7cl.....12,90 €**
semi-dry, crisp acidity, lushly fruity
- Hans Baer Riesling, Germany 25 cl.....15,50 €**
dry, acidic, fruity
- La Celia Reserva Chardonnay, Argentina 1/1.....48,50 €**
dry, citrusy, pineapple, medium acidity, fruity
- Zensa Pinot Grigio Organico, Italy 1/1.....46,00 €**
dry, acidic, citrusy, yellow plum, green apple, clementine, lightly mineral
- 0 % Eins-Zwei-Zero Riesling, Germany 12 cl.....5,50 €**
semi-dry, acidic, citrusy

BEERS

- Aura 0,5l 4,5%.....9,90 €
- Lapin Kulta Pure G 0,33l 4,5%.....8,50 €
- Karhu Dark 0,33l 4,52%.....8,00 €
- Guinness 0,5l 4,2%.....12,50 €
- Lahden Erikois Neipa 0,33l 5,5%.....9,50 €
- Blanc Wheat Beer 0,33l 5%.....10,00 €
- Staropramen Dark 0,33l 4,4%.....9,20 €
- Miller Genuine 0,33l 4,7%.....9,20 €

LONG DRINKS & CIDERS

- Original Long Drink /
- Pineapple / Cranberry 0,33l 5,5%.....9,00 €
- Happy Joe apple/pear.....9,00 €
- Hartwall Seltzer Lime/ Raspberry.....9,00 €

SHOTS

- Jaloviina Hanki.....7,00 €
- Jägermeister.....7,00 €
- Minttu.....5,00 €

Red wines

- Viala Sangiovese, Italy 25cl.....15,50 €**
medium-bodied, acidic, supple tannins
- Hardys Stamp Shiraz Cabernet, Australia 18,7cl.....12,90 €**
medium-bodied, dark berry, spicy, plum
- Murviedro ColeccionTempranillo, Spain 18,7cl.....12,90 €**
medium-bodied, medium tannins, fruity
- Zensa Primitivo Organico, Italy 75cl.....46,00 €**
full-bodied, medium tannins, dark cherry, blueberry jammy, plum, lightly leathery, chocolaty, vanilla, herbal
- Entrecôte, France 75cl.....47,00 €**
full-bodied, medium tannins, jammy, dark plum, cherry, vanilla, lightly oaked
- 0 % Hardys Zero Shiraz, Australia 12cl.....5,50 €**
medium-bodied, vanilla, slightly tannic

NON-ALCOHOLIC

- Heineken 0% 0,33l.....6,00 €
- Guinness 0% 0,5l.....7,00 €
- Blanc 0 % 0,33l.....7,00 €
- Pepsi/Jaffa/7Up
- /Red Soda/Ginger Ale.....5,00 €

MOCKTAILS

- Gin & Tonic.....9,00 €
- Aperol Spritz.....7,00 €
- Mojito.....7,00 €

APERITIFS

- Aperol Spritz.....12,00 €
- Sodankylä GT.....12,00 €
- BumBu Tonic.....12,00 €
- Forbidden Apple.....12,00 €
- Jamaretto.....12,00 €