



## STARTERS

<b>Cucumber gazpacho and zander ceviche</b> (M, G)	<b>17 €</b>
<b>Scampi seasoned with garlic</b> Smoked tomato dip with house bread (M)	<b>16 €</b>
<b>Crispy pork belly in whiskey sauce</b> Apple and kimchi (M, G)	<b>17 €</b>
<b>Cucumber gazpacho and marinated tofu</b> (V, G)	<b>15 €</b>

## SALADS AND SANDWICHES

<b>Crispy salad and burrata cheese</b> Basil, marinated vegetables and house bread (available G)	
small	<b>18 €</b>
large	<b>28 €</b>
<b>Salad niçoise à la Meripaviljonki</b> Served with house bread (L, available G)	
small	<b>18 €</b>
large	<b>28 €</b>
<b>Slow-braised brisket on brioche</b> Crispy salad with marinated vegetables (L)	<b>28 €</b>



## MAIN COURSES

**Mildly smoked salmon** 30 €

Potatoes with spring onion, chanterelle sauce (L, G)

**Fried cod fillet** 35 €

Potato croquette with crab velouté (L)

**Grilled beef petit tender (Australia)** 32 €

Potatoes, Brussels sprouts and black pepper sauce (L, G)

**Fried portobello mushrooms** 28 €

Goat cheese cream with boletus and kale pesto (G, available V)

### **Lobster Thermidor**

Parmesan fries, house bread and fresh green salad (L, available G)

Half lobster 40 €

Whole lobster 75 €



## DESSERTS

### **Rhubarb pie**

**12.50 €**

Apple sabayon and pistachio ice cream (L)

### **Crème Caramel**

**12.50 €**

Coffee and chocolate ganache and almond tuile (L, G)

### **Basil strawberries and lemon sorbet**

**11.50 €**

(V, G)



## **MENU MERIPAVILJONKI**

### **Fish or meat 59 €**

**Cucumber gazpacho and zander ceviche**

(M, G)

**Mildly smoked salmon**

Potatoes with spring onion, chanterelle sauce (L, G)

**or**

**Grilled beef petit tender**

Potatoes, Brussels sprouts and black pepper sauce (L, G)

**Crème Caramel**

Coffee and chocolate ganache and almond tuile (L, G)

### **Vegetarian or vegan 55 €**

**Cucumber gazpacho and marinated tofu**

(V, G)

**Fried portobello mushrooms**

Goat cheese cream with boletus and kale pesto

(G, available V)

**Basil strawberries and lemon sorbet**

(V, G)