

aino

RESTAURANT & BISTRO

M E N U

S T A R T E R S

House Focaccia L (G) **5,20**

Snail pan **12,90**

Garlic- goat cheese snails,
house focaccia L (G)

Wild mushroom soup **10,90**

Creamy wild mushroom soup,
focaccia L (G)

Tomato and mozzarella **8,20**

Tomato, mozzarella,
pine nut with herb oil L, G

W I N G S

Wings 10 pcs **15,90**

Wings 15 pcs **19,90**

Wings 20 pcs **23,50**

Sauce for chicken wings

BBQ, medium, hot

Dipping sauces **1,50**

Garlic, smoked mayo, blue cheese,
dressing, naturel, vegan mayo,
mango-curry mayo

F I S H & V E G E T A B L E

Roasted celery **19,90**

Roasted celery, parsnip puree,
grilled mushrooms, nuts,
herb oil M, G, V

Wild mushroom risotto **21,90**

Mellow wild mushroom risotto,
herb oil with house focaccia M (G) V

Grilled Arctic char **26,90**

Grilled Arctic char, crayfish risotto,
seasonal root vegetables,
herb oil L, G

B U R G E R S

House burger **21,90**

Burger beef with cheddar cheese,
dressing, salad, tomato & pickled red
onions, served with french fries L (G)

Vegan burger **21,90**

Fava bean patty, vegan mayonnaise,
salad, tomato, pickled red onions,
served with sweet potato fries M (G)

Chicken-halloumi burger **21,90**

Chicken fillet, halloumi, mango-curry
mayonnaise, salad, tomato,
pickled red onions, served with sweet
potato fries L (G)



RESTAURANT & BISTRO

M E N U

M A I N C O U R S E S

Lemony chicken

22,90

Chicken with lemon-flavored sauce,
seasonal root vegetables,
served with sweet potato fries L, G

Hunter's bread

22,90

Minute steak on roasted bread,
creamy mushroom sauce
served with house salad L (G)

Rydberg's pan

26,90

Fried potato, beef fillet,
fried egg, beetroot,
pickles, smoked mayonnaise L, G

Surf Turf

29,90

Beef sirloin, seasonal root vegetables,
fried king prawns,
served with french fries L, G

Pepper steak

34,90

Beef tenderloin 150g,
pepper sauce, seasonal root vegetables,
served with potato wedges L, G

Platter

47,90

To be shared

Beef tenderloin, chicken fillet,
wings with medium sauce,
fries, house focaccia, cucumber sticks,
garlic mayo and smoked mayo L, G

W E U S E
O N L Y F I N N I S H
M E A T P R O D U C T S

D E S S E R T S

Liquorice crème brûlée

9,90

Liquorice seasoned crème brûlée L,G

Chocolate fondant

12,90

Chocolate fondant with
homemade vanilla ice cream L

Home made apple crumble

8,90

House apple crumble with
home made vanilla ice cream L

G-gluten free / L-lactose free / K-vegetarian / V-vegan