

# FROM THE MASTERS OF MEAT



## MENU BY CHEF AND COOKBOOK AUTHOR SAMI REKOLA

At HK farms the award winning omega-3 porks' fur is shining and the pigtail is curly. At the carefully selected farms the farmers pay extra attention to wellbeing of the animals by creating them a diet plan from the local grains and rapeseed oil and providing them regular health care. As a result of the special diet the meat is more tasty, juicy and tender. All the meat comes from Finnish farms.

### STARTER

#### SELECTION OF MEATS BY THE MASTERS OF MEAT

[LL] ● 14,50

Thin slices of air-dried ham, cold smoked pork and cranberry salami. Served with freshly baked bread seasoned with lingonberries and goat cheese.

**Wine recommendation:**

Pfaffl Zweigelt Roten 12cl ● 9,60

### MAIN

#### BEEF SIRLOIN WITH RED WINE SAUCE & ALMOND POTATOES

[LL, G] ● 28,90

Beef sirloin with rich red wine sauce, baked potatoes with brown butter and almonds. Served with herb infused broccolis.

**Wine recommendation:**

Cesari Jéma Corvina 2013 16cl ● 19,20

### DESSERT

#### CHOCOLATE ICE CREAM WITH CHOCOLATE CRUMBLE AND CARAMELIZED BACON

[LL] ● 6,90

**Wine recommendation:**

Cidraut Sauternes 8cl ● 10,00

## STARTER + MAIN 39,90 (SAVE 3,50)

All 3 courses 44,90 (Save 5,40)

Sami is Finnish chef, teacher and developer of the Finnish kitchen. He has written many cook books and worked in positions of trust in the food industry such as part of the Culinary team of Finland and coach and judge in competitions.

[G] GLUTEN FREE, [LL] LOW-LACTOSE, [L] LACTOSE FREE

Please ask about special diets and information regarding the origin of the meat served in our restaurants from our staff.