



## WELCOME TO FLY INN

Our ambition is to give you **a taste of Finland**, both for your body (**taste**) and for your mind (**experience**). Our menu has a mix of traditional and contemporary dishes and has something for everyone, whether you are looking for fish, meat or vegetarian alternatives. Our signature dishes are selected by our chefs and represent both Fly Inn and Finland in best possible way.

*Hyvää ruokahalua!*

## STARTERS

### GREEN SALAD & CLOUDBERRY VINAIGRETTE ● 4,90

### BREAD BASKET [LL] ● 2,00

Housemade archipelago bread, artisan bread, crispy bread and browned butter.

### TOAST SKAGEN [LL] ● 13,50

Generous amount of creamy shrimps and cold-smoked rainbow trout on rye bread with fresh dill pesto.

**Wine recommendation:**

Arthur Metz Gewürztraminer 12cl ● 10,00

**Beer recommendation:**

Lahden Erikois Vehnä 50cl ● 10,00

*A Fly Inn Classic*

### CREAMY SALMON SOUP [L] ● 14,90

Steamy salmon soup with creamy dill broth and toasted housemade archipelago bread.

**Wine recommendation:**

Chablis Les Vénérables 12cl ● 14,20

**Beer recommendation:**

Tornion Panimo Original Lager 33cl ● 8,90

### SELECTION OF FINNISH DELICACIES [LL] ● 20,90

*Great to share for 2 persons*

Cold-smoked rainbow trout, smoked reindeer paste, Skagen shrimps, Finnish baked cheese, cloudberry jam, pickled chantarelles, crispy rye bread and housemade archipelago bread.

**Wine recommendation:**

Lanson Black Label 12cl ● 20,20

**Beer recommendation:**

Tornion Panimo North Neipa 33cl ● 8,90

[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.





## MAINS

### *A Fly Inn Classic*

#### **CREAMY SALMON SOUP [L] ● 19,90**

Steamy salmon soup with creamy dill broth and toasted housemade archipelago bread.

**Wine recommendation:**

Chablis Les Vénérables Vieilles Vignes 16cl ● 18,90

**Beer recommendation:**

Lapin Kulta Pure Organic Lager 50cl ● 10,70

#### **BEETROOT OAT WITH CREAMY GOAT CHEESE & WALNUTS [LL] ● 19,90**

The dish is made of Finnish oat and chicken.

**Add roasted chicken ● +5,00**

**Wine recommendation:**

Arthur Metz Riesling Grand Cru Steinklotz 16cl ● 15,80

**Beer recommendation:**

Tornion Panimo North Neipa 33cl ● 8,90

#### **SALAD WITH FINNISH BAKED CHEESE [LL] ● 21,90**

Served with pickled apples, cranberries, archipelago bread croutons and cloudberry vinaigrette.

**Add roasted chicken ● +5,00**

**Wine recommendation:**

Romio Pinot Grigio 16cl ● 12,90

**Beer recommendation:**

Lahden Erikois Vehnä 50cl ● 10,00

#### **SLOWLY COOKED PORK PLUMA & HASSELBACKA POTATOES [LL, G] ● 28,50**

Served with bearnaise sauce, season's vegetables and caramelized onions. The dish is made of Finnish pork.

**Wine recommendation:**

Paxton Now Shiraz 16cl ● 15,90

**Beer recommendation:**

Krušovice Cerne 50cl ● 9,60

#### **ROASTED SALMON & PARSNIP PURÉE [LL, G] ● 29,90**

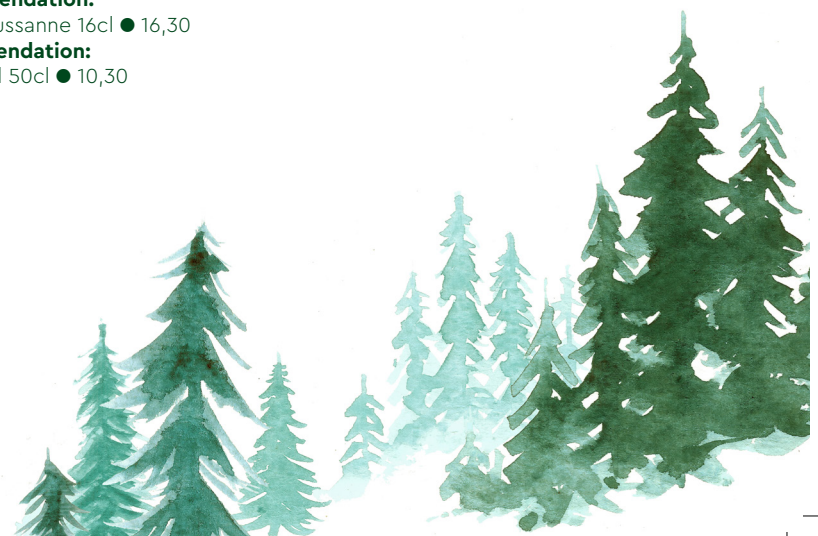
Served with seasonal vegetables and dill sauce.

**Wine recommendation:**

Yalumba Eden Valley Roussanne 16cl ● 16,30

**Beer recommendation:**

Krušovice Imperial 50cl ● 10,30



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## PIZZAS

*All our pizzas are low-lactose*

### MARGHERITA ● 17,90

Tomato sauce, mozzarella and basil.

**Wine recommendation:**

Sileni Cellar Selection Pinot Noir 16cl ● 12,60

**Beer recommendation:**

Lapin Kulta 5,2% 33cl ● 8,50

### SMOKED HAM ● 19,90

Finnish smoked ham, mozzarella, fresh rocket and tomato sauce.

**Wine recommendation:**

Sileni Cellar Selection Pinot Noir 16cl ● 12,60

**Beer recommendation:**

Lapin Kulta 5,2% 33cl ● 8,50

### COLD SMOKED SALMON ● 22,90

Cold-smoked rainbow trout, red onion, rocket, housemade dill pesto and crème fraîche.

**Wine recommendation:**

Yalumba Eden Valley Roussanne 16cl ● 16,30

**Beer recommendation:**

Lapin Kulta 5,2% 50cl ● 10,80

### BEETROOT AND GOAT CHEESE ● 21,70

Roasted beetroot, goat cheese, roasted pine nuts, honey, rocket, mozzarella and tomato sauce.

**Wine recommendation:**

Sileni Cellar Selection Pinot Noir 2016 16cl ● 12,60

**Beer recommendation:**

Lapin Kulta 5,2% 50cl ● 10,80

### SMOKED REINDEER ● 22,90

Smoked reindeer, chantarelles, red onion, rocket and tomato sauce.

**Wine recommendation:**

Cesari Jèma Corvina 16cl ● 19,20

**Beer recommendation:**

Lapin Kulta 5,2% 50cl ● 10,80



**Add on fillings for 2,00/pcs:**

**Ham, cold-smoked salmon and crispy bacon, bacon mayo, smoked cheese crème, béarnaise and mayo.**

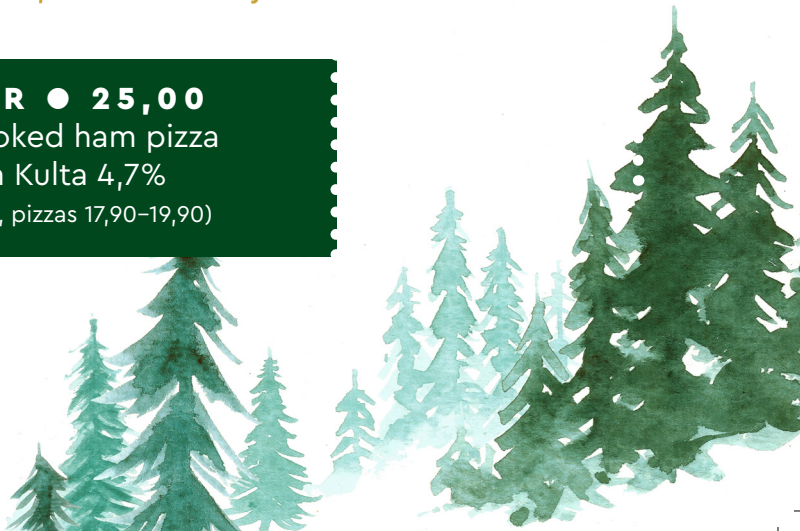
## PIZZA + BEER ● 25,00

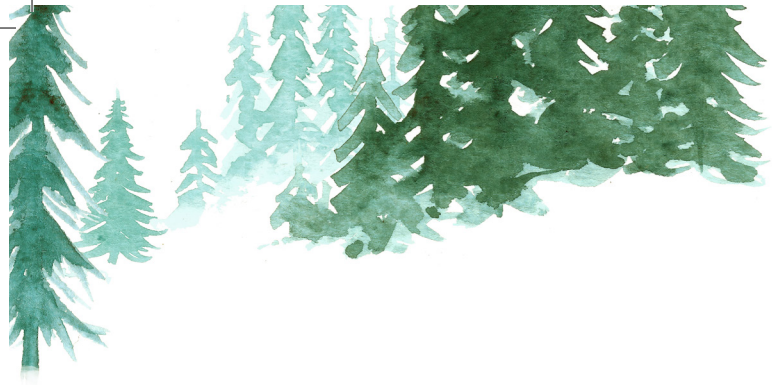
Margharita or Smoked ham pizza and 35cl Lapin Kulta 4,7%

(Lapin Kulta singly 7,90, pizzas 17,90-19,90)

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## BURGERS

*All our burgers are low-lactose, Ask for gluten-free options*

### THE FLY INN BURGER ● 24,90

Brioche bun, 150 g Angus beef patty, cheddar cheese, crispy red onion, bacon mayonnaise, marinated tomato, pickled cucumber and fresh lettuce. The patty is made of Finnish beef.

Extra patty ● +5,00

**Wine recommendation:**

Paxton Now Shiraz 16cl ● 15,90

**Beer recommendation:**

Tornion Panimo North Neipa 33cl ● 8,90

### REINDEER BURGER ● 27,90

Brioche bun, 150 g reindeer patty, lingonberry jam, smoked cheese cream, cheddar cheese and fresh lettuce. The patty is made of Finnish reindeer.

Extra patty ● +5,00

**Wine recommendation:**

Pfaffl Zweigelt Roten 16cl ● 12,80

**Beer recommendation:**

Krušovice Cerne 50cl ● 9,60



*All our burgers served with crispy fries.*

Add crispy bacon + 3,00

Upgrade your fries with parmesan +2,00

## DESSERTS

*The perfect finish*

### BLUEBERRY CHEESECAKE [L] ● 5,00

**Wine recommendation:**

Calvet Sauternes 8 cl ● 10,00

### CHEESE PLATE ● 8,90

**Wine recommendation:**

Recioto 8cl ● 9,40



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