

BAR@RT

MONDAY + TUESDAY NIGHTS

MENU

donna's peasant bread with olive oil	5
herb + citrus marinated olives	8
six mystic river oysters on the half shell	18
made to order turkish baslama with hummus + raita	14
asparagus, spinach + leek soup with sour cream, asparagus, crab + green herbs	14
prosciutto with liuzzi burrata, roasted tomatoes, peppers, olives + basil	18
tuna crudo with citrus, mango, cucumber, olives, spices + mint	18
mussels with saffron, lemon, thyme + cream	18
handmade spaghetti with tomato, garlic, squid, shrimp lemon + pesto	24
butter poached halibut with local spinach, asparagus + orange beurre blanc	24
provençal bourride with halibut, shrimp, mussels, squid, peppers, fennel, tomato + herbs	24
grilled lamb brochette with an artichoke, roasted pepper, tomato, orange + herb salad + pesto	24
grilled prime strip steak with a tomato, artichoke, potato + herb salad + pesto	34
chocolate + almond torte with whipped cream + berries	12

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COCKTAILS

16

cucumber mojito - rum 44 american white rum, fresh muddled mint + cucumber, club soda – served on the rocks with a mint sprig + cucumber slice	
spicy coconut margarita – campo azul reposado tequila, jalapeño, fresh lime juice + coco lopez– served on the rocks with a lime slice	
ruparperi – kyro finnish pink gin, housemade rhubarb syrup, fresh lemon juice, egg whites – served in a coupe	
cold noods - muddled cucumber, white rum, fresh lime juice, coconut, pineapple, toasted sesame oil – served on the rock	
breakfast in helsinki - kyro finnish darh gin, bonne maman orange marmalade, fresh lemon juice, orange liqueur – served in a coupe	

WINE

petnat : kobal 2022	16
beaujolais blanc : brun 2022	12
pinot grigio : kobal 2022	14
montlouis sec : rocher des violettes touche mitane 2020	16
zweigelt rosé : gobelsburg 2021	14
rose de loire : thibaud boudignon 2022	16
côte catalanes : domaine majas 2021	12
rioja crianza: la rioja alta viña alberdi 2018	16
morgon: desvignes javernières 2020	18

