

VAAKAHUONE
MENU



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The philosophy of Vaakahuone: "Pure, local ingredients"

"If these ingredients won't make you cook a feast, nothing will!"

- Chef's exclamation in the kitchen of Vaakahuone

Here at Vaakahuone, we trust in local food. One taste of our salads will convince anyone of the skills of our salad producer, Lindrothin Puutarha, whose owners see vegetables not as commodities but as friends. Our traditional islander's bread is baked according to a secret recipe right here in the kitchen of Vaakahuone.

We are famous for our fish dishes, as we prepare all our fish right from the start. The fish is grilled and smoked by the master of Herrankukkaro and the islander couple at Loistokari. Our archipelagian buffet often offers a selection of fish dishes prepared in more than ten different ways.

Our goal is to use as much local and organic ingredients as possible.

We wish you delicious moments at Vaakahuone!

STARTERS AND SALADS

Escargots (LL)

€ 8,00

- Snails gratinated with tomato and garlic butter, bread roll

Smoked salmon salad (L,G)

€ 8,00 / 12,50

- Smoked salmon, green salad, tomatoes, cucumber, spring onions, pesto potatoes, egg and rucola

Chèvre salad (LL,G)

€ 8 / 12.50

- Goat cheese gratinated with honey on toast, green salad, tomatoes, cucumber, spring onions, balsamic syrup, fruits and rucola

Chicken Caesar salad (L)

€ 9.50 / 13

- Chicken breast fillet, romaine lettuce, Caesar dressing, parmesan and croutons

Roasted cold smoked salmon with salad (L)

€ 9.50 / 13

- Roasted cold smoked salmon, green salad, tomatoes, cucumber, red onion, sea-buckthorn syrup and sea-buckthorn berries

Smoked salmon soup (LL)

€ 6.50 / 9.50

- Smoked salmon, onions, potatoes, carrots, dill, cream and islander's bread

L = Lactose free

LL = Low lactose

G = Gluten free

PASTAS

Pasta with cold smoked salmon (LL)

€ 13

- Penne pasta, cold smoked salmon, fennel and cream sauce, vegetables, parmesan and rucola

Chicken pasta (LL)

€ 13

- Penne pasta, chicken breast fillet marinated in balsamic vinegar, fennel and cream sauce, vegetables, parmesan and rucola

FISH COURSES

Loistokari salmon (LL,G)

€ 19.50

- Warm smoked salmon, mashed potatoes, maple syrup sauce and seasonal vegetables

Fried flatfish (LL,G) (low-carbohydrate)

€ 17.50

- European flounder fish fillet, seasonal vegetables, balsamic beetroot, cream sauce with sea-buckthorn and honey, sunflower seeds, herbal oil

Fried herrings à la Ukkopekka (LL)

€ 16.50

- Baltic herrings marinated in cream with sea-buckthorn and honey, mashed potatoes, sea-buckthorn berries. The winner of "The best herring dish in Finland" competition (Naantali 27 May 2011)

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MAIN COURSES

Steamboat pork (LL,G)

€ 19.90

- Overcooked pork neck in a creamy pepper sauce, onions flambé with cognac, creamed potatoes and seasonal vegetables

Pepper steak (LL,G)

€ 27.50

- Beef tenderloin (150g), garlic potato cake, red wine and pepper sauce, seasonal vegetables

Oscar's burger (LL)

€ 14.50

- Beef burger, bacon, green salad, tomatoes, pickles, red onion, Emmentaler cheese, Béarnaise sauce and pommes frites

Chicken basket (L)

€ 13.50

- Chicken nuggets from chicken breast, curry mayonnaise, pommes frites and green salad

Oscar's hodge-podge (L,G)

Normal

€ 9

- Pan-fried potatoes, onions, sausage and bacon, fried egg

XXL

€ 13.50

- Pan-fried potatoes, onions, sausage and bacon, two fried eggs

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VEGETARIAN DISH

Summer couscous (L)

€ 13.50

- Sea-buckthorn couscous, balsamic beetroot, seasonal vegetables, sundried tomatoes, rucola, sunflower seeds and herbal oil

CHILDREN'S MENU

Meatballs in cream sauce (LL)

€ 7

- Meatballs, cream sauce, mashed potatoes, salad, cucumber, tomatoes

Friendly frankfurters (L)

€ 7

- Frankfurters, pommes frites, salad, cucumber, tomatoes

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DESSERTS

Citrus panna cotta with seasonal berries

€ 7

**Chocolate cake with vanilla ice cream
and sea-buckthorn sauce**

€ 8.50

Ice cream

€ 6

- Vanilla and chocolate ice cream, whipped cream, wafer, strawberries and caramel sauce

ICE CREAM COURT

More desserts are available at the Ice cream court, situated at the end of the lower terrace.

- Soft serve € 2.50
 - Mövenpick ice cream 1 scoop € 3
 - Valio ice cream 2 scoops € 3
 - Finland sundae € 4
 - Popcorn Mix € 4
 - Cheese cake € 4.50
- ...and much more

OSCAR'S COFFEE

Oscar's Coffee, situated at the end of the upper terrace, serves delicious coffees.

- Espresso € 2.50
 - Latte € 3.50
 - Cappuccino € 3.50
 - Bun € 2.90
- ... and much more



PIZZAS

- 1. Margherita** € 9,90
Tomato sauce, mozzarella cheese
 - 2. Hawaii** € 10,50
Tomato sauce, cheese, ham, blue cheese, pineapple
 - 3. Quattro stagioni** € 11,90
Tomato sauce, cheese, ham, prawns, tuna, mushrooms
 - 4. Frutti di Mare** € 11,90
Tomato sauce, cheese, prawns, mussels, tuna
 - 5. Rucola** € 11,90
Tomato sauce, cheese, sundried tomatoes, tomatoes, olives, rucola
 - 6. Mexico** € 11,90
Tomato sauce, cheese, minced meat, salami, jalapenos, bacon
 - 7. Alla Suomen Joutsen** € 11,90
Tomato sauce, double cheese, ham, peaches, pineapple, blue cheese
 - 8. Parma e Rucola** € 13,50
Tomato sauce, cheese, mozzarella, pesto, parma ham, rucola
 - 9. Smoked charm pizza** € 12,90
Tomato sauce, cheese, smoked cheese, smoked beef, bacon, rucola
 - 10. Gourmet** € 13,80
Tomato sauce, cheese, cold smoked salmon, red onion, capers, smetana
 - 11. Create your own** € 13,50
Create your own pizza from four different toppings
- Pizza halving fee** € 1,50

WHITE WINES

House wine

HARDYS SAILING CHARDONNAY

Australia, Adelaide

Dry, fresh, with a gentle acidity.

€ 25 €4,50/12cl // €6/16cl

LA MOLINETA

Spain, Jumilla

Light, fruity, with a very gentle acidity.

From our own vineyard.

€ 29 €5/12cl // €6,60/16cl

TWO OCEANS FRESH & FRUITY WHITE

South Africa, Western Cape

Medium dry, balanced, fresh, with a rich palate.

€ 29 €5/12cl // €6,60/16cl

PASQUA CHARDONNAY GRILLO ORGANIC

Italy, IGT Sicily

Dry, rich and fruity with a clean aroma.

Organically produced.

€ 33

RAIMAT VINA 24 ALBARINO

Spain, DO Costers del Segre

Dry, intense, with a hint of citrus.

The vineyard holds a sustainable development certificate.

€ 35

TRIMBACH RIESLING

France, AC Alsace

Dry, fresh, fruity, with a hint of minerals.

€ 39

RED WINES

House wine

TRAPICHE ASTICA TEMPRANILLO

€ 25 €4,50/12cl // €6/16cl

Argentina, Cuyo

Medium-bodied, soft and balanced.

LA MOLINETA

€ 29 €5/12cl // €6,60/16cl

Spain, Jumilla

Fruity, pleasant and soft.

From our own vineyard.

TWO OCEANS SOFT & FRUITY RED

€ 29 €5/12cl // €6,60/16cl

South Africa, Western Cape

Soft, medium-bodied, fruity with berry flavours.

LUCIENTE TEMPRANILLO

€ 31

Spain, Rioja

Fresh, with hints of blueberry, plum and vanilla.

PASQUA NERO D`AVOLA SHIRAZ ORGANIC

€ 33

Italy, IGT Sicily

Medium-bodied, fruity, balanced.

Organically produced.

CALITERRA CABERNET SAUVIGNON

€ 35

Chile, Colchagua Valley

Full-bodied, rich and fruity.

The vineyard holds a sustainable development certificate.

ROSÉ WINES

BANROCK STATION SHIRAZ ROSE

€ 29

Australia, South Eastern Australia
Medium sweet, fruity, with berry flavours.

GALLO FAMILY VINEYARDS WHITE ZINFANDER

€ 31

USA, Central Valley
Medium-bodied, fruity and fresh.

SPARKLING WINES

TARAPACA BRUT

€ 28 € 6,00 / 16cl

Chile, Casablanca Valley
Dry, flavours of apple, vigorous.

CODORNIU CLASICO SECO

€ 31 € 9,50 / piccolo

Spain, DO Cava
Medium dry, fresh, rich and fruity.

CODORNIU CLASICO ROSADO

€ 31

Spain, DO Cava
Dry, fresh, with berry flavours.

CHAMPAGNES

BOLLINGER SPECIAL CUVÉE

€ 76

France, AC Champagne
Dry, fresh, elegant, with flavours of ripe fruits.

DESSERT WINES

LA MOLINETA

€ 18 € 4,50 / 8cl

Spain, Jumilla
Soft, velvety, sophisticated.
An organic wine from our own vineyard.

DRINKS

Hot drinks:

Lumumba (4cl V.S. cognac, hot chocolate, whipped cream)	7,50€
Irish Coffee (4cl Irish whisky, coffee, muscovada, whipped cream)	6,80€
Hot toddy (4cl dark rum, hot water, sugar, lemon slice)	6,50€
Captain's coffee (4cl Grand Marnier, coffee, whipped cream)	7,50€
Mint hot chocolate (4cl mint liqueur, hot chocolate, whipped cream)	7,00€
Tar toddy (4cl tar liqueur, hot water)	6,00€

Shots:

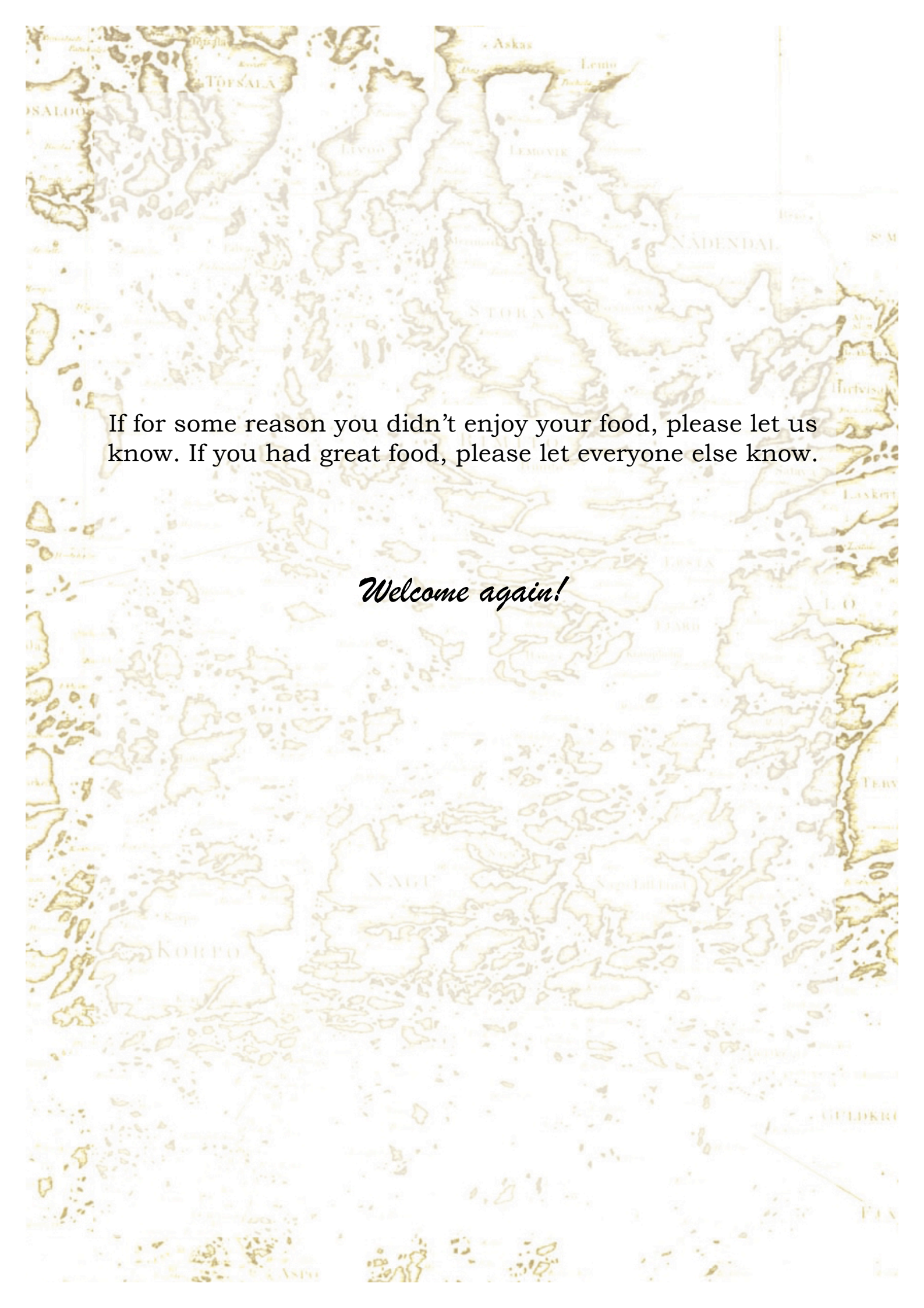
Hot shot (2cl Galliano, coffee, whipped cream)	5,00€
Queen shot (2cl Licor 43, blueberry soup, whipped cream)	5,50€
Sambuca con la mosca (4cl sambuca, 2-3 coffee beans, flaming)	5,50€

Coctails:

Grapefruit Tonic (4cl Grapefruit vodka, tonic)	6,80€
Åbo Mule (4cl Lime vodka, ginger ale)	6,80€
Kanerva (2cl Vodka, 2cl Galliano, cranberry juice, red soda)	6,80€
John Rambo (4cl V.S. cognac, ginger ale)	6,50€
Black Russian (2cl Vodka, 2cl coffee liqueur)	5,00€
Leirinuotio (4cl Grapefruit vodka, lime, ginger ale, cranberry juice)	6,80€
Cranberry Ruska (4cl Cranberry vodka, apple juice, sprite)	6,80€
Dry Martini (3cl Gin, 1cl Extra Dry Martini)	7,50€
Tom / Ivan Collins (4cl Gin/Vodka, lemon juice, sugar syrup, soda)	6,80€
Summer holiday Caipirosca (4cl vodka with your choice of flavour, cane sugar, lime)	7,20€

Favourite coctails of the steamboat s/s Ukkopekka:

Paarpuuri	6,80 €
Styrrpuuri	6,80 €



If for some reason you didn't enjoy your food, please let us know. If you had great food, please let everyone else know.

Welcome again!