

À LA CARTE

VEGAN

Super Salad

Quinoa base with loads of greens, spinach Pistou and Lemon Verbena vinaigrette

AssParagus

Green asparagus, smoky almond purée and rocket salad

Bucks Riso

Buckwheat "Risotto" with lovage, roasted salsify and broad beans

Bond Cauliflower

Roasted cauliflower, Satay sauce and coriander

"I love cauliflower, because it's really tasty and it has a great texture. In this dish the Satay sauce brings a nice richness to the light flavoured cauliflower. No wonder our guests demanded this dish back on the menu!"
-Kape, head chef of Roster

FISH

G&T LAX

Juniper berry and lemon cured salmon, kohlrabi salad and rye

Kokonda

Lime marinated Whitefish, green chili and coconut

"Kokonda is a typical dish from the Pacific area. Whitefish in Chevice style and then cold stewed in coconut milk. Straight forward and super delicious!"
-Kape; head chef of Roster

Mrs. Pulpo

Grilled pulpo, cashew nut purée and broccolini

"Keep it simple! Braised and grilled Pulpo is a great example how easily you can make a great dish! This is been on the menu from day one and it's become a classic dish of Roster." -Kape, head chef of Roster

Sole on the Bone

Pan fried sole, grilled Romaine lettuce and Green Goddess sauce

MEAT

Lamb King

Grilled loin of baby lamb, Tzatziki and mint

Rangers Valley

Rangers Valley Beef tartare, Unagi crème and marinated onion

"Surf 'n' Turf style dish made from marbled loin of beef and served with fresh water eel. A classic dish from day one." - Kape, head chef of Roster

Corny Chix

Polenta crusted chicken, tomato salad, Aioli and dark Chardonnay sauce

Black Angus

Glazed Short Rib, white asparagus and red wine sauce with lardons

"When your meat is damn good, rich and falls of the bone, it's just perfect! There's nothing better than a grilled Rib!" -Kape, the head chef of Roster

SUMMER BURGER

Roster Cheese Burger

Tomato relish, Dijon mayonnaise and aged Cheddar cheese

KAPE FIX

A 5-course menu designed by Head Chef Kari "Kape" Aihinen. This menu is composed of Roster's classics and new comers that will end up on the a la carte!

"Every time I go to dine, I let the guys in the kitchen decide the menu. They know what's the best!"
-Kape, the head chef of Roster

Olli's "The Sommelier" wines 42 €

DESSERTS

Where the Wild Roses grow

Panna Cotta flavoured with rose water, rhubarb sorbet and yoghurt foam

Waffffffffflle

Roster waffle, vanilla ice cream and Nutella crème

WTF It's Vegan!

Blueberry sorbet, chamomile crème and almond crumble

BITS 'N' BITES

Crispy Fries

French Fries and Aioli

Baby Gem

Baby Gem lettuce and Baba Ganoush

Funky Pops

Popcorn with whey and onion

Cheezzzz

Piece of cheese with condiments

Special diets are no challenge for us, we can fix anything!
We are more than happy to help with any requirements!

