

À LA CÂRTE

Roster Helsinki
Vol. 12

KAPE FIX

56

Set 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!

Olli's Wine Package
42

EAT & DRINK WITH US



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Starters

VEGAN

Super Salad

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

13

AssParagus

Green asparagus, smoky almond purée and rocket salad

14

"One of Roster's signature dishes from day one! Crispy seasonal asparagus with a creamy and smokey almond purée, combination from heaven!" -Kape

FISH

G&T LAX

Juniper berry and lemon cured salmon, kohlrabi salad and rye

15

Kokonda

Lime marinated Whitefish, green chili and coconut

15

"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

MEAT

Lamb King

Grilled loin of baby lamb, Tzatziki and mint

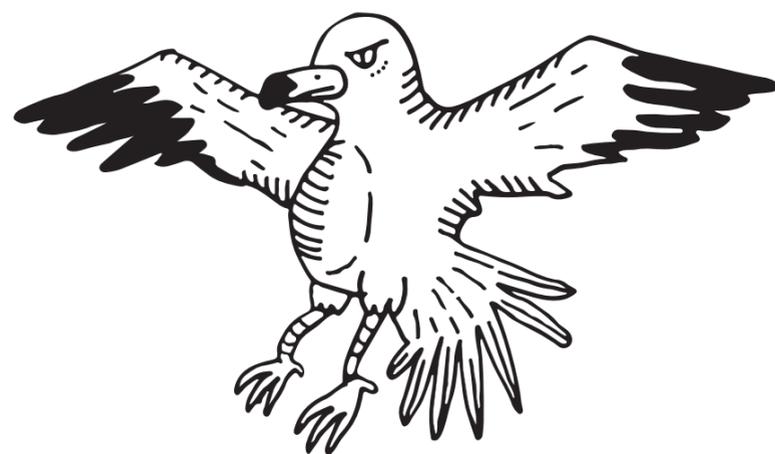
15

Rangers Valley

Rangers Valley Beef tartare, Unagi crème and marinated onion

16

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



Special diets are no challenge for us!

Main Courses

VEGAN

Bucks Riso

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

19

Bond Cauliflower

Roasted cauliflower, Satay sauce and coriander

20

"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

FISH

Sole on the Bone

Pan fried sole, grilled Romaine lettuce and Green Goddess sauce

28

Mrs. Pulpo

Grilled pulpo, cashew nut purée and broccolini

27

"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

MEAT

Corny Chix

Polenta crusted chicken, bean Cassoulet, Aioli and dark Chardonnay sauce

26

Black Angus

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

28

"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

Sides

Chicory, dill-sour milk sauce and rye

4

Tomato and saffron Tabouleh, pomegranate

5

Haricot beans, Parmesan and pine nuts

5

Roasted potatoes and Aioli

5

We are more than happy to help with any requirements!

Sweets

Where the Wild Roses grow

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

12

Wafffffffffle

Roster'äs waffle, vanilla ice cream and Nutella crème

12

WTF It's Vegan!

Blueberry sorbet, chamomile crème and almond crumble

12

Cheezzzz

Selection of cheese with condiments

12

After Dinner Cocktails

Espresso Martini

All time classic! Espresso, Vodka, Patron XO Café liqueur

15

Grasshopper

Hop Hop! Branca Menta, White Cocoa, Grand Marnier, Cream

13

King Alexander

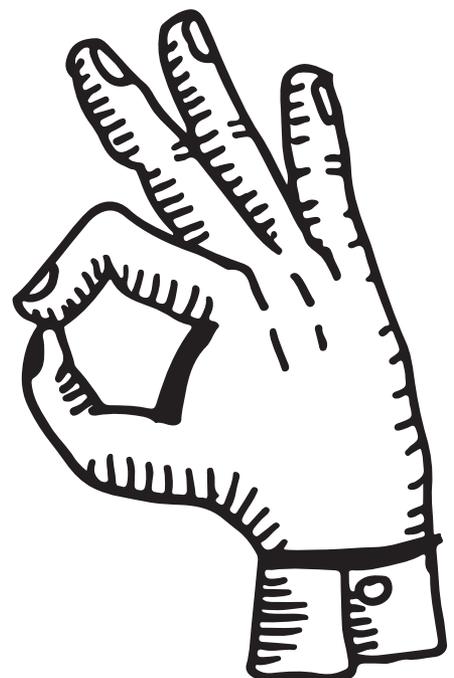
Be the King of the day! Hine V.S.O.P., White Cacao, Cream

13

Monte Cristo Coffee

Kahlua, Cointrau, Cream, Coffee

13,5



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