CEVICHERIA

Catch of the day

Oysters *(1/6/12)*	450/2 500/4 900 p
Seafood plate: oysters, king crab, scallop, tuna	3 300 p
Oysters trio-set	1 450 p
King crab	1 490 p
Shrimps on ice with tangerine sauce	980 p
Sea bass tiradito with tangerine sauce and lime	890 p
Scallop with ponzu and sesame oil	390 p

GRILL

Prawns	1 050 p/150g
Bluefin tuna steak	1 250 p/150g
King Crab	1 590 p/100g
Sea bass fillet	590 p
Salmon fillet	1 100 p
Garnish: spinach&quinoa/grilled vegetables	450 p
mashed potato	250 p
fresh spinach	300 p
fresh vegetable salad	450 p
chanterelle and baby potato	420 p

Ceviche & Tiradito

Vegetable and quinoa Ceviche	560 p
Karelian trout Ceviche with sweet potato cream	790 p
Tom Yam seafood Ceviche	820 p
Tuna Ceviche in sesame sauce and ginger melon	850 p
Octopus and squid Ceviche with sangrita sauce	890 p
Shrimp Ceviche with lemon kimchi and smoked suluguni	890 p
Peruvian pikeperch Ceviche with rocoto pepper	820 p
Blue fin tuna Tiradito with sesame-onion sauce and horseradish	950 p

Salads-Appetizers

Salad with eel, bulgur and Asian sauce	690 p
Risotto with chanterelle mushrooms and smoked eel	790 p
Risotto with squid and mussel foam	650 p
Bruschetta with crab, avocado and quail egg	980 p
Bruschetta with chanterelle mushrooms, cream cheese and apricot	490 p
Tuna Kimchi with stracciatella and strawberry	850 p
Burrata, tomatoes, raspberry, tarragon	990 p
French bread with salted butter and seaweed	250 p

Soups

Tomato gazpacho with strawberry and stracciatella	550 p
Seafood soup	850p

Main Course

Grilled squids with potato cream and romanesco sauce	750 p
Pikeperch with cauliflower and burned butter sabayon	1 050 p
Fried sea bass with yellow curry, pumpkin and spinach	990 p
Halibut miso with broccoli cream and spinach	1 250 p
Smoked salmon with celery mousse and fennel	1100 p

Desserts

Cheese: Bleuchatel, Brie, Tete de Moine, Gruyer	1350 p
Coconut panna cotta with a grilled pineapple and raspberry sorbet	390 p
Strawberry gazpacho with coconut ice cream and basil oil	450 p
Creamed cottage cheese mousse with blueberry and black sesame buisquit	450 p
Caramel crème brulee with hazelnut ice cream	450 p

DEAR GUEST PLEASE INFORM US IF YOU HAVE ANY ALLERGY