

MENU

Love is an ingredient.

You can taste it in our house-made bread, pasta and ice-cream and in the flavours we have brought to you from all over the world.

Eat, love, repeat.

What's on your plate?

We take great care in choosing the ingredients for your food. As one of the few restaurants in Finland we have reached the highest three star level in an official programme that focuses on increasing the amount of organic produce in professional kitchens. The latest organic additions to our ingredients are Finnish organic cockerel and organic parmesan.

The meals include house-made organic bread and churned butter. The breads are baked with different sourdoughs, some also include a small amount of yeast. Our sourdoughs are Italian biga, French poolish and a traditional German sourdough, Anstellgut.



ZUM
BEISPIEL



EAT > LOVE > REPEAT

All Day Breakfast

Bread is also available gluten-free.

Dagen efter:

Organic eggs, crispy Black Forest ham, fresh sausages, fried tomatoes, organic salad, organic bread, organic coffee or tea, organic orange juice (L, G) **18 €**

Frühstück: House-made pomegranate & raspberry jam, organic bread, croissant, charcuterie, cheddar gratinated organic egg, organic mountain cheese, organic salad, grilled vegetables, organic coffee or tea, organic orange juice (L) **20 €**

Latte or cappuccino **+ 2 €**

Mimosa **+ 6 €**

L = lactose-free

G = gluten-free

V = vegetarian

Vegan

Starters, salads and soups

Zum Antipasti: A selection of Zum delicacies – includes cheese, meat and vegetables (L, G) **12 €**

Caesar salad (L) contains anchovies **14 €**
+ char-grilled organic cockerel breast **+ 6 €**
+ slightly smoked salmon **+ 6 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 7 €**
+ grilled vegetables **+ 4 €**
+ fried goat cheese **+ 4 €**
+ organic falafels made from local peas **+ 4 €**

Mezze salad (L, G, V) **15 €**
Organic salad, hummus, tzatziki, stuffed vine leaves, grilled pepper, zucchini, aubergine, ewe's feta

+ char-grilled organic cockerel breast **+ 6 €**
+ slightly smoked salmon **+ 6 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 7 €**
+ fried goat cheese **+ 4 €**
+ organic falafels made from local peas **+ 4 €**

Zum Erdbeer Salad: Colourful organic salad, strawberries, fried goat cheese, avocado, blueberries, cherry tomatoes, basil, taggiasca olives (L, G, V) **20 €**
Also available with halloumi

Loviisa's Summer Salad: Colourful organic salad, grilled aubergine, zucchini, bell pepper, fermented organic lemon & roasted salmon, tomato bruschetta (L) *also gluten-free* **20 €**

Organic tomato soup, ewe's feta, basil oil (L, G, V) **12,5 €**
also a vegan version with organic tofu

Zum salmon soup: Salmon, fennel, onion, local potatoes, cream, dill (L, G) **14 €**

Main courses

Malin på semester: Organic char-grilled cockerel breast, Malin's honey, crispy focaccia, grilled avocado, strawberries, fried goat cheese, pecan nuts, organic salad (L) **22 €**

Lobster risotto: Organic Roma rice, organic wine, lobster bisque, mazzancolle prawns, organic parmesan, organic salad (L, G) **24 €**

Cabra risotto: Organic Roma rice, organic wine, fresh organic spinach, fried goat cheese, organic parmesan, organic salad (L, G, V) **21 €**
also a vegan version

Salmone: Fermented organic lemon & roasted salmon, summer potatoes, saffron sauce, summer vegetables, organic salad (L, G) **22 €**

Galetto: Char-grilled organic cockerel breast, chanterelle sauce, summer potatoes, summer vegetables, organic salad (L, G) **24 €**

Mexican falafel: Organic falafels from local peas, cheddar gratinated frijoles refritos, guacamole, maracuja salsa, corn totopos, grilled bell pepper, organic salad (L, G, V) **19 €**
also a vegan version

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Pasta

Our house-made organic pastas are made from sourdough. Even more delicious than before as well as easily digestible.

Holy George: House-made linguine pasta, 8 mazzancolle prawns, chili, roasted garlic, fermented organic lemon, avocado, leaf parsley, dolcita tomatoes, organic parmesan, organic salad (L) **24 €**

also a gluten-free or a vegetarian version

Aragosta: House-made spaghetti, lobster sauce, 5 mazzancolle prawns, dolcita tomatoes, leaf parsley, organic salad (L) **24 €**

also a gluten-free version

Zafferano: House-made mezze maniche pasta, saffron sauce, salmon, dolcita tomatoes, leaf parsley, organic salad (L) **21 €**

also a gluten-free version

Trivoglio:

House-made trivoglio pasta, char-grilled organic cockerel breast, organic parmesan sauce, roasted garlic, organic lemon, chili, parsley, dolcita tomatoes, organic salad (L) **22 €**

also a gluten-free or a vegetarian version

Mrs Peacock:

House-made organic radiatore pasta, organic San Marzano tomatoes, grilled aubergine, bell pepper, zucchini, herbs, organic parmesan, organic salad (L, V) **18 €**

also a gluten-free or a vegan version

Hamburgers

The rolls are house-made organic muffulettas baked with biga sourdough. All our hamburgers are also available gluten-free. The sauces can be swapped according to taste. Burger steaks are grilled medium unless requested otherwise.

Lady Burger (open burger, medium spicy): Local organic minced meat steak (200 g), cheddar, carrot salsa, Mediterranean salad (L) **20 €**

Also available with grilled organic cockerel breast.

Gent's Burger (medium spicy): Local organic minced meat steak (200 g), cheddar, carrot salsa, French fries, organic salad (L) **20 €**

Also available with grilled organic cockerel breast.

Surfer Burger (medium spicy): Local organic minced meat steak (200 g), cheddar, guacamole, ramiro pepper, chipotle salsa, maracuja mayonnaise, French fries, organic salad (L) **23 €**

Corfu Burger: Local organic minced meat steak (200 g), fresh organic spinach, garlic & mint mayonnaise, ewe's halloumi, French fries, organic salad (L) **23 €**

Sunny Burger: Summer herb & sunflower seed steak, grilled bell pepper, vegan cheddar, carrot salsa, French fries, basil mayonnaise, organic salad (L, vegan) **20 €**

Extra dips 1 € / each:

Carrot salsa, tzatziki, house-made organic ketchup, basil mayonnaise, hummus, guacamole, chipotle salsa, maracuja mayonnaise, mint mayonnaise

all dips are vegan apart from tzatziki

Desserts

Runeberg ice-cream, Fredrika granola, raspberry sauce (L, V) **7,5 €**

Affogato: House-made vanilla ice-cream & double espresso (L, G, V) **7 €**

Warm apple strudel & a choice of an ice-cream (L, V) **8,5 €**
with adult ice-cream* **10 €**

House-made ice-cream or sorbet (L, G, V) *
Ask for the selection of the day. **4 € / scoop**

6 € / 2 scoops

6 € / 3 small scoops

8 € / 5 small scoops

Adult ice-creams (L, V) and adult sorbets (L, G, V) * **5,5 € / scoop**

* We make all our Eis Screams ourselves without emulsifiers or ice-cream mixtures. Ask for the ice-cream selection of the day. Adult ice-creams contain alcohol and cannot be sold or served for under 18-year-olds.

All our ice-creams are lactose-free.



Children's menu

(for children under 12 years)

Fried salmon and summer potatoes, vegetables, cucumber, tomato, fruit (L, G) **10 €**

House-made organic pasta and butter, cucumber, tomato, fruit (L, V) **5 €**

Organic falafel from local peas, summer potatoes, freshly made organic tomato sauce, cucumber, tomato, fruit (L, G, V) **7,5 €**

House-made organic pasta and organic tomato sauce, organic parmesan, cucumber, tomato, fruit (L, V) **7,5 €**

Organic bolognese: House-made organic pasta, organic bolognese sauce, organic parmesan, cucumber, tomato, fruit (L) **8,5 €**

Cockerel pasta: House-made organic pasta, creamy organic cockerel sauce, organic parmesan, cucumber, tomato, fruit (L) **10 €**

Fried nitrite-free sausages, French fries, cucumber, tomato, fruit, house-made organic ketchup (L, G) **9 €**

Hamburger:

Char-grilled local organic minced meat steak, French fries, organic salad, cucumber, tomato, fruit, house-made organic ketchup (L) **11 €**

Organic bread and butter included in the meals.