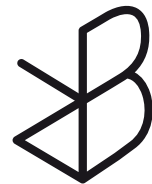




EN

Menu



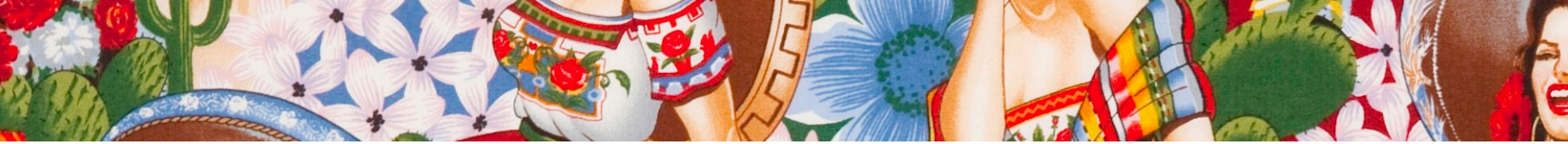
— *ZUM* —

BEISPIEL



CAFE
RESTAURANT
BAR





*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.*





We take great care in choosing the ingredients for your food. In 2020 and 2022 we won the championship in a nationwide competition for using organic produce in restaurant kitchens. We are very proud of the achievement! Nearly 70 % of all our ingredients are organic.

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. Bread is also available gluten-free.

Zum's house-made pasta is freshly-made with sourdough and from organic durum wheat.

*L = lactose-free
G = gluten-free*

*V = vegetarian
Vegan*

All Day Breakfast

Breakfast includes a selection of organic sourdough bread. Bread is also available gluten-free.

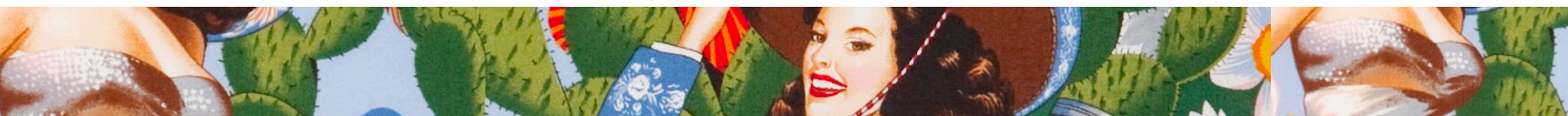
Dagen efter:

Char-grilled freshly made sausages and beef tomato, fried organic eggs, crispy Black Forest ham, organic salad, organic coffee or tea, organic orange juice (L, G) **20 €**

Frühstück: Croissant, charcuterie, grilled vegetables, house-made organic blood orange marmalade, cheddar gratinated organic egg, organic salad, organic mountain cheese, organic coffee or tea, organic orange juice (L) **21 €**

Latte or cappuccino **+ 3 €**

Mimosa **+ 7 €**



Starters, salads and soups

Zum Antipasti: A selection of Zum delicacies – includes cheese, meat and vegetables (L, G) **14 €**

Bruschetta: Crispy focaccia crostino, avocado, char-grilled asparagus, pomegranate seeds (L, vegan) **12 €**

Caprese calda: Buffalo mozzarella, baked tomato, basil, taggiasca olives (L, G, V) **12 €**

Caesar salad: Romaine salad, Zum's Caesar sauce, organic parmesan, organic focaccia croutons (L) *contains anchovies* **15 €**

Mezze salad: Organic salad, hummus, tzatziki, stuffed vine leaves, grilled bell pepper, zucchini, aubergine, ewe's feta (L, G, V) **16 €**
also a vegan version with avocado and pumpkin seeds

Salad toppings:

+ char-grilled organic cockerel breast (local meat) **+ 8 €**
+ 2 of Zum's char-grilled goat sausages (local meat) **+ 7 €**
+ slightly smoked salmon **+ 8 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 8 €**
+ grilled vegetables **+ 4 €**
+ fried goat cheese **+ 4 €**
+ organic falafels made from local peas **+ 5 €**

Organic tomato soup, ewe's feta, organic basil oil (L, G, V) **9 / 13 €**
also a vegan version with avocado

Zuppa di salmone: Slightly smoked salmon, new potatoes, fennel, dill, saffron cream (L, G) **14 / 18 €**

Zuppa di asparagi: Fresh asparagus soup, ewe's halloumi, parsley (L, G, V, also a vegan version) **12 / 16 €**

Main courses

Malin på landet: Organic char-grilled cockerel breast (local meat), Malin's honey, crispy focaccia, fried goat cheese, pecan nuts, pomegranate, grilled vegetables, organic salad (L) **27 €**

Salmone: Slightly smoked salmon, asparagus sauce, new potatoes, spring vegetables, organic salad (L, G) **26 €**

Galetto: Char-grilled organic cockerel breast (local meat), char-grilled shallot, thyme sauce, spring vegetables, crispy new potatoes, organic salad (L, G) **27 €**

Piatto di grigliata mista: Char-grilled local organic lamb (three different cuts, 300 g), Madeira sauce, spring vegetables, crispy new potatoes, organic salad (L, G) **35 €**

Prima Luna: Char-grilled zucchini boat, frijoles nero, corn totopos, crispy new potatoes, roasted broccolini, baked bell pepper rouille, organic salad (L, G, vegan) **25 €**

Petonciano: Char-grilled pumpkin seed & aubergine steak, crispy rice cube, grilled bell pepper, pineapple salsa, organic salad (L, G, vegan) **25 €**



Risottos

Our risottos are made with organic Roma rice from the 600-year-old Principato di Lucedio estate. All risottos are made with organic wine, butter and organic parmesan. Risottos are also available dairy-free with avocado.

Finocchio: 8 mazzancolle prawns, saffron broth, fennel, leaf parsley, organic parmesan, organic salad (L, G) **28 €**

King Thrushbeard: Berberis, pomegranate seeds, avocado, fresh chili, buffalo mozzarella, organic salad (L, G, V) **25 €**
also a vegan version with house-made motsarølla cheese

L'asparago: Fresh asparagus, leaf parsley, dolcita tomatoes, organic parmesan, organic salad (L, G, V) *also a vegan version* **25 €**

Risotto toppings:

+ char-grilled organic cockerel breast (local meat) **+ 8 €**
+ slightly smoked salmon **+ 8 €**
+ 2 of Zum's char-grilled goat sausages (local meat) **+ 7 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 8 €**
+ grilled vegetables **+ 4 €**
+ fried goat cheese **+ 4 €**
+ organic falafels made from local peas **+ 5 €**

Pasta

Our house-made organic pastas are made from sourdough - delicious as well as easily digestible! Pasta dishes are also available gluten-free.

Holy George (medium spicy): House-made linguine pasta, roasted garlic, chili, 8 mazzancolle prawns, dolcita tomatoes, fermented organic lemon, avocado, leaf parsley, organic parmesan, organic salad (L) *also a vegetarian version* **27 €**

Agnello: House-made schiaffoni pasta, organic red wine, local organic lamb roast, onion, rosemary, leaf parsley, dolcita tomatoes, garlic, organic parmesan, organic salad (L) **26 €**

Spinaci: House-made campanelle pasta, slightly smoked salmon, organic spinach, garlic sauce, dolcita tomatoes, organic salad (L) **26 €**

Spring Alfredo: House-made radiatore pasta, char-grilled organic cockerel breast (local meat), asparagus sauce, dolcita tomatoes, organic parmesan, organic salad (L) **25 €**

Bucaneve alla Sorrentina: House-made snowdrop pasta, buffalo mozzarella, roasted tomatoes and garlic, taggiasca olives, organic salad (L, V) **24 €**
also a vegan version with house-made motsarølla cheese



Hamburgers

The rolls are chewy, 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. Meat burgers are also available with grilled organic cockerel breast.

Lady Burger (open burger, medium spicy):
Local organic minced meat steak (200 g),
cheddar, carrot salsa, Mediterranean salad (L) **22 €**

Gent's Burger (medium spicy):
Local organic minced meat steak (200 g), cheddar,
carrot salsa, French fries, organic salad (L) **23 €**

Fiumefreddo Burger (spicy):
Local organic minced meat steak (200 g),
cheddar, garlic peperoncino, French fries,
Scotch Bonnet mayonnaise, organic salad (L) **23 €**

Kaiser Burger: Local organic minced meat steak
(200 g), grilled asparagus, cheddar, basil mayonnaise,
French fries, organic salad (L) **24 €**

Green Chufa Burger:
Spinach & tiger nut steak, cheddar, French fries,
mint & gooseberry mayonnaise, organic salad
(L, V) also a vegan version **23 €**

Extra dips 1.5 € / each:

Carrot salsa, tzatziki, house-made organic ketchup,
mint & gooseberry mayonnaise, basil mayonnaise,
Scotch Bonnet mayonnaise, hummus.

*Hummus, ketchup and mint & gooseberry mayonnaise are
vegan.*

Desserts

Runeberg ice cream, Fredrika granola, raspberry sauce
(L, G, V) **8,5 €**

Affogato: House-made organic vanilla ice cream
& double espresso (L, G, V) **8 €**

Rhubarb crème caramel (L, G, vegan) **9,5 €**

**Warm Death by chocolate cake with pistachio ice
cream** (L, G, V) **8,5 €**

Organic vanilla crème brûlée with fresh berries
(L, G, V) **9,5 €**

*We buy our organic vanilla directly from a small
Madagaskar family business.*

Organic lemon tartelette with vanilla ice cream
(L, V) **9,5 €**

Zum ice cream or sorbet* (L, G, V)
Ask for seasonal flavours

4 € / small serving

6 € / large serving

8 € / 5 small scoops

Zum's adult ice creams and sorbets*
(L, G, V) **5,5 € / scoop**

** We make all our Zum ice creams 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, gluten-free and egg-free.
Ask for our delicious vegan ice creams.*



Children's menu (for children under 12 years)

Slightly smoked salmon and new potatoes, vegetables, cucumber, tomato, fruit (L, G) **12 €**

House-made organic pasta and butter, cucumber, tomato, fruit (L, V) **6 €**

Organic pea falafel, new potatoes, organic tomato sauce, cucumber, tomato, fruit (L, G, V) **8 €**

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

Organic Bolognese: House-made organic pasta, organic Bolognese sauce (local beef), organic parmesan, cucumber, tomato, fruit (L) **9 €**

Cockerel pasta: House-made organic pasta, organic cockerel (local meat), cream sauce, organic parmesan, cucumber, tomato, fruit (L) **11 €**

Meatball pasta: House-made organic pasta, Malin's organic meatballs (local meat), creamy tomato sauce, organic salad, cucumber, tomato, fruit (L) **12 €**

Fried nitrite-free sausages (local meat), French fries, house-made organic ketchup, cucumber, tomato, fruit (L, G) **10 €**

Hamburger: Char-grilled organic minced meat steak (local meat), French fries, organic salad, house-made organic ketchup, cucumber, tomato, fruit (L) **12 €**

Organic bread and butter are included in the meals.



Zum Ice Cream

*Local Artisan Ice Cream
for the Soul*

EAT ICE CREAM > *love* > REPEAT





— *ZUM* —
BEISPIEL



EAT > LOVE > REPEAT

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www.zum.fi



Friends?