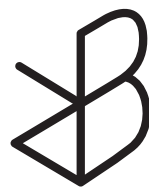




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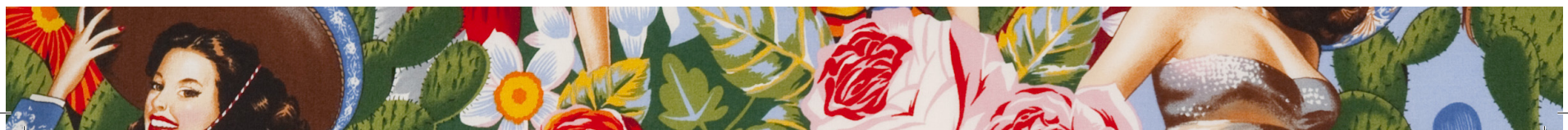
Menu



— *zum* —
BEISPIEL

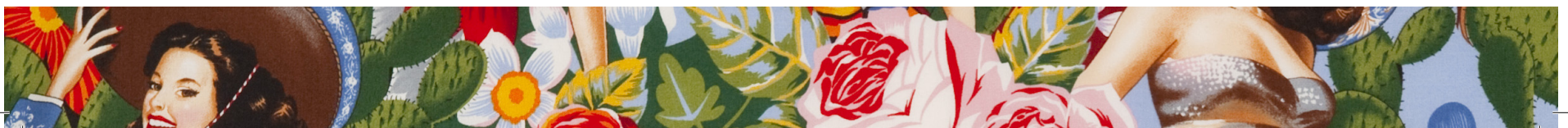


CAFE
RESTAURANT
BAR





*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.*





We take great care in choosing the ingredients for your food. Our olive oils rank among the finest in the world. The gourmet salts are carefully selected and include Zum's own blends. The restaurant's sourdough pasta and house-made ice creams have been perfected over time. The ice creams are full of flavour and free from emulsifiers and additives. The sourdough pasta is freshly made from organic durum wheat and easily digestible. To our knowledge, no other restaurant in Finland serves sourdough pasta.

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!

The meals include house-made organic bread and churned butter. If you eat only starter, bread buffet will be automatically added to your bill (5,8 €). The breads are baked with different sourdoughs, some also include a small amount of yeast. They contain no nuts, dairy or eggs, and only 0,55 % salt. Our sourdoughs are Italian biga, French poolish and a traditional German sourdough, Anstellgut. We also offer our own house-made gluten-free bread. Lamb, beef and chicken are from Finland, Iberico pork from Spain

L = lactose-free V = vegetarian
G = gluten-free Vegan

All Day Breakfast

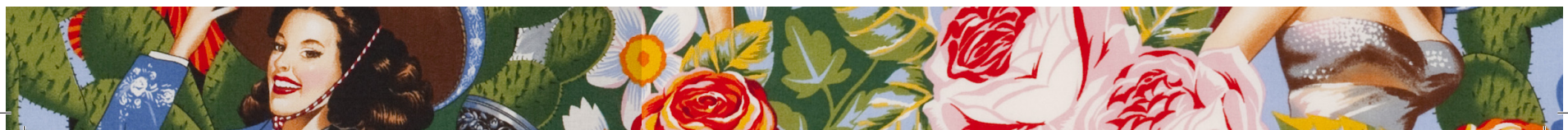
Breakfast includes a selection of organic sourdough bread. Bread is also available gluten-free.

Dagen efter: Char-grilled freshly made sausages and beef tomato, fried organic eggs, crispy Black Forest ham, Zum salad, organic coffee or tea, organic orange juice (L, G) **22 €**

Frühstück: Croissant, charcuterie, grilled vegetables, house-made organic blood orange marmalade, cheddar gratinated organic egg, Zum salad, organic mountain cheese, organic coffee or tea, organic orange juice (L) **22 €**

Latte or cappuccino **+ 3 €**

Mimosa **+ 7 €**



Starters, salads and soups

Zum Antipasti: A selection of Zum delicacies – includes cheese, meat and vegetables (L, G) **15 €**
also a vegetarian version

Ballarò: Mazzancolle prawn tails, fermented chili, garlic, leaf parsley, sicilian lemon dip (L, G) **15 €**

Chouquette: Buckwheat choux waffle, Malin's prawn skagen, kiln smoked salmon, chives, organic lemon (L, G) **18 €**

Tonda di Choggia:

Roasted Choggia beet, fried goat cheese, Malin's forest honey, roasted pumpkin seeds (L, G, V) **12,5 €**
also a vegan option with house made motsarølla and maple syrup

Caesar salad: Romaine salad, Zum's caesar sauce, organic parmesan, organic focaccia croutons (L) *contains anchovies* **Starter 12 €**
Main course 16 €

Mezze salad: Organic salad, hummus, tzatziki, stuffed vine leaves, grilled bell pepper, zucchini, aubergine, ewe's feta (L, G, V) **Starter 13 €**
Main course 17 €
also a vegan version with avocado and pumpkin seeds

Salad toppings:

+ char-grilled organic cockerel breast (local meat) **+ 8 €**
+ 3 of Zum's char-grilled lamb sausages (100 % local meat) **+ 8 €**
+ slightly smoked salmon **+ 8 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 8 €**
+ grilled vegetables **+ 4 €**

+ fried goat cheese **+ 4 €**
+ Zum's organic golden pea falafel **+ 7 €**

Organic tomato soup, ewe's feta, organic basil oil (L, G, V) *also a vegan version with avocado* **10 / 14 €**

Zuppa di pesce: Lobster bisque, mazzancolle prawns, salmon, leaf parsley (L, G) **14 / 18 €**

Zuppa di zucca: Organic pumpkin soup, pumpkin seed oil and roasted pumpkin seeds (L, G, V) **11 / 15 €**

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, Zum salad (L) **28 €**

Salmone: Slightly smoked salmon, organic sparkling wine sauce, thyme potato cake, colorful vegetables, Zum salad (L, G) **28 €**

Salsicce di agnello: Zum's char-grilled lamb sausages (100 % local meat), potato wedges, fermented curtido mayonnaise, colorful vegetables, Zum salad (L, G) **26 €**

Bistec Ensebollado: Char-grilled Iberico pork secreto steak, caramelized onions, potato wedges, Criollo mayonnaise, colourful vegetables, Zum salad (L, G) **33 €**

Galetto: Char-grilled organic cockerel breast (local meat), dark Madeira sauce, colorful vegetables, thyme potato cake, Zum salad (L, G) **28 €**



Filetto di agnello al rosmarino: Char-grilled local organic lamb tenderloin, garlic & rosemary sauce, colorful vegetables, thyme potato cake, Zum salad (L, G) **34 €**

Chocho: Sweet lupine steak, beef tomato filled with organic spinach, potato wedges, onion gravy, Zum salad (L, G, vegan) **25 €**

Huaracha: Masa Harina-huaracha, frijoles refritos, pineapple salsa, grilled pumpkin, mole verde, chipotle aioli, Zum 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.

Abudantia: 8 mazzancolle prawns, lobster bisque, leaf parsley, dolcita tomatoes, organic parmesan, Zum salad (L, G) **28 €**

Risotto ai funghi porcini: Porcini mushrooms, leaf parsley, onions, garlic, organic parmesan (L, G, K) *also vegan* **24 €**

Riso Venere: Organic black rice, glow fried bell pepper, ewe's halloumi, broccoli, pomegranate, Zum salad (L, G, V) **25 €**
also a vegan version with house-made motsarølla

Risotto toppings:

+ char-grilled organic cockerel breast (local meat) **+ 8 €**
+ 3 of Zum's char-grilled lamb sausages
(100 %local meat) **+ 8 €**
+ slightly smoked salmon **+ 8 €**
+ 5 garlic & chili fried mazzancolle prawns **+ 8 €**
+ grilled vegetables **+ 4 €**
+ fried goat cheese **+ 4 €**
+ Zum's organic golden pea falafel **+ 7 €**

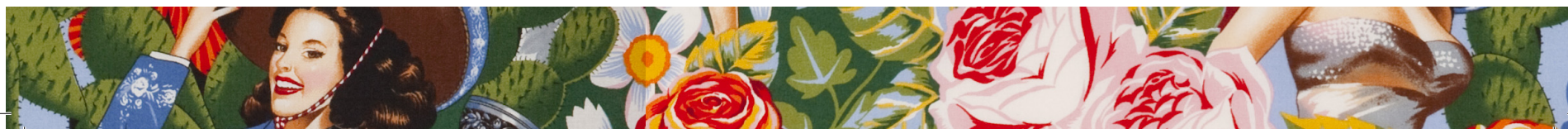
Pasta

Our house-made organic pastas are made from sourdough - delicious as well as easily digestible! Pasta dishes are also available gluten-free. Our organic parmesan has been cured for 24 months. The rind does not contain egg unlike the rind in most other parmesan wheels.

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

Renna affumicata: House-made rye spaghetti pasta, cold smoked reindeer haunch (Finland), roasted yellow beet, cep sauce, rosemary, cranberry, garlic, leaf parsley, organic parmesan, Zum salad (L) **27 €**

Alfredo: House-made radiatore pasta, char-grilled organic cockerel breast (local meat), garlic sauce, dolcita tomatoes, leaf parsley, organic parmesan, Zum salad (L) *also available with slightly smoked salmon* **25 €**



Zucca e spinaci: House-made campanelle pasta, sage roasted pumpkin, garlic sauce, Zum salad, fried ewe's halloumi, organic spinach (L, V) **23 €**

also a vegan version with house-made motsarølla

Lumaconi: House-made lumaconi pasta, organic San Marzano tomatoes, buffalo mozzarella, garlic, basil, organic parmesan, Zum salad (L, V) **23 €**

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 char-grilled medium unless requested otherwise. Meat burgers are also available with grilled organic cockerel breast.

Lady Burger (open burger, medium spicy): Heimola farm organic minced meat steak (200 g), cheddar, carrot salsa, Mediterranean salad (L) **23 €**

Gent's Burger (medium spicy): Heimola farm organic minced meat steak (200 g), cheddar, carrot salsa, French fries, Zum salad (L) **24 €**

Creole Burger (medium spicy): Heimola farm organic minced meat steak (200 g), cheddar, Criollo mayonnaise, fermented curtido vegetables, French fries, Zum salad (L) **26 €**

French Burger: Heimola farm organic minced meat steak (200 g), cheddar, beef tomato, Dijonnaise, house pickled ghurkins and red onions, French fries, Zum salad (L) **26 €**

Noce de Tigre Burger: Tigernut steak (organic), cheddar, french fries, house made pickles, salsa rojo mayonnaise, Zum salad (L, K) **23 €**

Also as a vegan version available

Extra dips 1.5 € / each: Carrot salsa, Dijonnaise, criollo mayonnaise, salsa rojo mayonnaise, tzatziki, house-made organic ketchup, hummus.

Hummus, ketchup and salsa rojo 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 €**

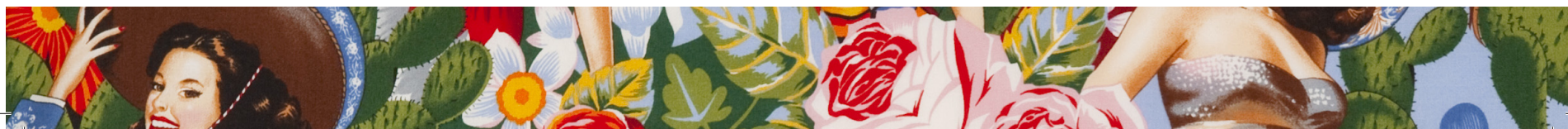
Crème caramel (L, G, vegan) **9,5 €**

Warm Death by chocolate cake with pistachio ice cream (L, G, V) **11 €**

Warm raspberries with organic vanilla ice cream (L, G, V) **9,5 €**

Organic vanilla crème brûlée (L, G, V) **10 €**

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



Passionfruit tartelette with organic vanilla ice cream
(L, V) **9,5 €**

Zum ice cream or sorbet* (L, G, V)
5 € / small portion
7 € / big portion
9 € / 5 small scoops

Seasonal flavours: Organic vanilla, chocolate, strawberry, mint chocolate chip, blueberry bun, mocha, organic lemon, salted caramel, Tyrkisk peber, Runeberg, nougat (vegan), organic ginger & banana (vegan), maracuja sorbet, kombucha sorbet, gardener's sorbet

Brontë-pistachio ice cream **7 € / small portion**
9 € / big portion

Zum's adult ice creams and sorbets*
(L, G, V) **7 € / portion**
Mint liqueur & chocolate, campari & raspberry, Zum Bond

** We make all our Zum ice creams ourselves without emulsifiers or ice cream mixtures.*

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 potato wedges, vegetables, cucumber, tomato, fruit (L, G) **12 €**

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

Salmon pasta: House-made organic pasta, slightly smoked salmon, cream sauce, cucumber, tomato, fruit (L), **12 €**

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) **10 €**

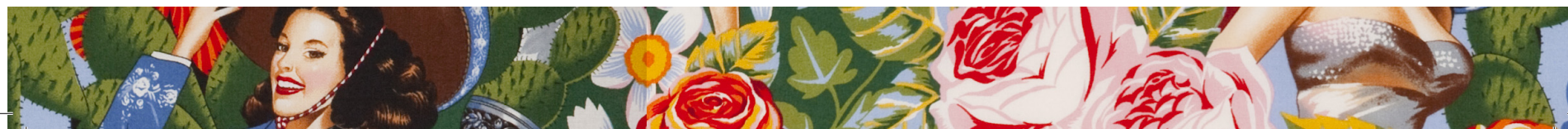
Cockerel pasta: House-made organic pasta, organic cockerel (local meat), cream sauce, organic parmesan, cucumber, tomato, fruit (L) **11 €**

Fried nitrite-free sausages (local meat), French fries, house-made organic ketchup, cucumber, tomato, fruit (L, G) **11 €**

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

Meatball pasta: House-made organic pasta, Malin's organic meatballs (local meat), cucumber, creamy tomato sauce, salad, tomato, fruit (L) **13 €**

Organic bread and butter are included in the meals.





— *zum* —
BEISPIEL



EAT > LOVE > REPEAT

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Friends?

