



Kerrothan erityisruokavaliostasi tarjoilijalle, niin voimme suositella sinulle sopivia vaihtoehtoja.

L Laktoositon *VL* Vähälaktoosinen *VE* Vegaaninen *M* Maidoton *G* Gluteeniton, valmistustiloissa käsitelty gluteenipitoisia tuotteita. ● Kasvis



Central

STARTERS

- 1. Garlic Bread (L)** **4.90**
Two fried pieces of garlic bread.
Drink recommendation: Duc de Montrives
- 2. Creamy Salmon Soup with Roasted Rye Bread (L)** **14.90 / 19.90**
Creamy salmon soup and roasted rye bread with butter.
Also available as clear soup.
Drink recommendation: Leitz 4 Friends Riesling Dry
- 3. Rye Bread Sticks with Dip (M)** **4.90**
Crisp-baked rye bread sticks with house chili mayonnaise.
Drink recommendation: Leitz 4 Friends Riesling Dry
- 4. Pan of Snails (L)** **14.90**
Garlic butter snails in a gratin of blue cheese with house bread.
Drink recommendation: Masi Modello Pinot Grigio
- 5. Green Salad (L)** **5.90**
Fresh lettuce, mini plum tomatoes, cucumber, pickled red onion, grapes, salad dressing and house bread.
Drink recommendation: Duc de Montrives

If you have any food allergies or special dietary restrictions, please let us know, and our staff will gladly advise you on suitable options.

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Central

SALAATTI

7. Goat Cheese Salad (LL) 19.90

Fresh lettuce, griddled goat cheese, pine nuts, grapes, mini plum tomatoes, cucumber, pickled red onion, pesto, devil's jam and house bread.

Drink recommendation: Leitz 4 Friends Riesling Dry

8. Caesar Salad Naturel (L) 16.90

Fresh romaine lettuce, bread croutons, Parmesan cheese and Caesar dressing.

Choose a side dish:

Prawns / Grilled chicken (Finnish) 19.90

150 g tender beef sirloin (Finnish) 27.90

Drink recommendation: Fournier F Sauvignon Blanc

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MAIN COURSES

9. Pepper Steak (L, G) 33.90

150 g tender beef sirloin (Finnish), creamy black pepper sauce, warm seasonal vegetables and baked potato.
Drink recommendation: Masi Campofiorin

10. Oskar's Steak (L, G) 35.90

150 g tender beef sirloin (Finnish), shrimps, asparagus, Choron sauce, roasted potatoes and seasonal vegetable side dish.
Drink recommendation: 19 Crimes Uprising

11. Minute Steak (L, G) 28.90

150 g tender beef sirloin (Finnish), parsley butter, warm seasonal vegetables and French fries.
Drink recommendation: Dig This! Shiraz Merlot

13. Burger à la Central (L) 18.90

Beef burger patty from pedigree cattle (160 g) (Finnish), iceberg lettuce, tomato, red onion, cheddar cheese, BBQ sauce and chili mayonnaise.
Served with a side of French fries.
Drink recommendation: K1664 Blanc

14. Chili Bacon Burger (L) 19.90

Beef burger patty from pedigree cattle (160 g) (Finnish), lettuce, tomato, bacon, jalapeno, red onion, BBQ sauce and house chili mayonnaise.
Drink recommendation: K1664 Blanc

15. Veggie Burger (L) 18.90

Veggie patty, lettuce, tomato, pickled cucumber slices seasoned with dill, red onion and house chili mayonnaise.
Served with a side of sweet potato fries.
Drink recommendation: Leitz 4 Friends Riesling Dry

Dips: Chilli mayonnaise, BBQ sauce, aioli, Devil's sauce

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- 16. Goat Cheese Chicken** (LL, G) **24.90**
 Finnish Chicken, Goat cheese, devil's jam, red wine sauce, warm vegetables and sweet potato fries.
Drink recommendation: Masi Modello Pinot Grigio
- 17. Chicken à la Central** (L, G) **22.90**
 Finnish chicken, honey cream sauce, warm vegetables and French fries.
Drink recommendation: Château Puybarbe L'Étoile
- 18. Fried Beef Liver and Crisp Bacon** (L, G) **24.90**
 Finnish beef liver, cream sauce, mashed potatoes, sugared lingonberries, crisp bacon and warm vegetables.
Drink recommendation: Dig This! Shiraz Merlot
- 19. Fish of the Day** (L) **29.90**
 The fish of the day changes, ask the staff for more information. Served with potatoes, lemon, warm seasonal vegetables and arugula. warm seasonal vegetables and rocket.
Drink recommendation: Masi Modello Pinot Grigio
- 20. Vendace with Mashed Potatoes** (L) **23.90**
 Vendace, mashed potatoes and dill crème fraîche.
Drink recommendation: K1664 Blanc
- 21. Salmon Shrimp Pot** (L) **26.50**
 Salmon and shrimps in a creamy tomato sauce under a crispy pastry crust, served with baked potato.
Drink recommendation: Wolfberger W 3
- 22. Roast Beef Pot** (L) **26.50**
 Tender stewed Finnish roast beef, mushrooms and crispy bacon under the dough crust, served with baked potato.
Drink recommendation: Masi Campofiorin

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- 23. Hot Chicken Pasta (L)** **21.90**
 Pasta, chicken (Finnish), hot curry sauce and Parmesan flakes.
Drink recommendation: 19 Crimes Uprising
- 24. Globe Artichoke Pestopasta (L)** **20.90**
 Pasta, artichoke, pesto, red onion, marinated cherry tomatoes, rocket and parmesan. Vegan version available.
Drink recommendation: Masi Modello Pinot Grigio

PIZZA

- 25. Margarita (L)** **15.90**
 Mini plum tomatoes, mozzarella and pesto.
Drink recommendation: Wolfberger W3
- 26. Atlantis (L)** **17.90**
 Pizza strip (pork Finland), shrimp, pineapple and blue cheese.
Drink recommendation: K1664 Blanc
- 27. Reindeer (L)** **18.90**
 Tomato sauce, tuna, mussels and shrimp.
Drink recommendation: K1664 Blanc
- 28. Frutti di Mare (L)** **16.90**
 Tonnikalaa, simpukoita, katkarapuja ja oreganoa.
Drink recommendation: K1664 Blanc
- 29. Romana (L)** **16.90**
 Tomato sauce, grated cheese, pepperoni, red onion and oregano.
Drink recommendation: K1664 Blanc

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30. Amore Mio (L)

17.90

Tomato sauce, grated cheese, pineapple, roasted chicken breast (Finland), shrimp, bell pepper, blue cheese and oregano.

Drink recommendation: K1664 Blanc

31. Goat Cheese (LL)

16.90

Tomato sauce, Goat Cheese, Devil's jam, red onion, marinated sun tomatoes and rocket.

Drink recommendation: K1664 Blanc

32. Fantasia 2 (L)

17.90

Tomato sauce, cheese and 2 toppings of your choice.

Optional toppings +2.50 €

Pineapple, BBQ sauce, cheddar cheese, jalapeno, chicken (Finland), shrimp, capers, pizza strip (pig, Finland), paprika, parmesan chips, bacon, pepperoni sausage (Finland), red onion, sour cream, arugula, smoked reindeer (Finland), blue cheese, mussels, tomato, tuna, goat cheese, fresh mushroom, mozzarella and marinated sun tomatoes.

Available gluten-free +2.50 €

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KIDS' MENU

- 31. Kids' Hamburger (L)** 10.90
Heritage beef burger patty (Finland) 100 g, iceberg lettuce, tomato, cheddar cheese, ketchup and French fries.
- 32. Kids' Minute Steak (L, G)** 14.90
Beef sirloin steak, French fries, flavoured butter and lettuce.
- 33. Kids' Vendace (L)** 10.90
Vendace with mashed potatoes.
- 34. Kids' Meatballs and Mashed Potatoes (L)** 10.90
Meatballs (Finland), cream sauce, mashed potatoes and salad.
- 35. Kids' Pizza with two toppings** 9.90
Tomaattikastiketta, juustoa ja 2 omavalintaista täytettä.

Optional toppings:

Pineapple, BBQ sauce, cheddar cheese, jalapeno, chicken (Finland), shrimp, capers, pizza strip (pig, Finland), paprika, parmesan shavings, bacon (Poland), pepperoni sausage (Finland), red onion, sour cream, arugula, smoked reindeer (Finland), blue cheese, mussels, tomato, tuna, goat cheese.

Optional additives:

1.50

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DESSERTS

- | | |
|---|--------------|
| 36. Oaty Apple Crumble and Vanilla Custard <i>(L, G)</i> | 9.90 |
| Baked oats made with our own recipe and vanilla custard. | |
| 37. Chocolate mousse <i>(G, L)</i> | 7.90 |
| Rich chocolate mousse and whipped cream. | |
| 38. Crepes <i>(L)</i> | 10.90 |
| Crepes fried in butter, strawberry jam and whipped cream. | |
| 40. A Scoop of Artisan Ice Cream or Sorbet | 4.90 |
| Please ask your server for details. | |
| Sauces for Ice Cream | 2.00 |
| Chocolate, salty caramel, salmiac liquorice, strawberry jam or whipped cream. | |

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DRINKS

SPARKLING WINES

12 cl 16 cl 75 cl

Champagne H.Blin Brut 13 % France **40.40**

A simple and elegant champagne. A fresh apple, peach and apricot aromas with hints of brioche. *Can't be combined with other benefits or discounts.*

Duc de Montrives 10,5 % France **8.10 - 34.90**

Dry. Fresh, elegant, clean and fresh, Sparkling wine is made with the Charmant method, which small and lively bubbles emphasize the pleasantness of the wine fertility.

ROSÉ WINE

Laroche Rosé La Chevalière 12,5 % France **9.10 12.20 45.50**

Dry, acidic, with notes of strawberry, forest berries, floral aroma.

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RED WINES

16 cl

75 cl

Aldaba Tinto 13,5 % Spain..... 9.50 34.90

House red wine. Very approachable, with notes of dark berries and hints of liquorice and a pleasantly soft red wine with some notes of oak. Balanced tannins.

19 Crimes Uprising 14,5 % Australia..... 12,90 55,00

A full, round, rich mouthfeel. Mocha, sweet spiciness, a long aftertaste where you can find jam black currant and raspberry.

Château Puybarbe L'Étoile 14,5 % France..... 14.10 59.70

L'Etoile de Château Puybarbe wine is the plot of the story pure fruitiness, elegance and freshness. Merlot driven blend is vinified plot by plot and matured in steel tanks 10 months without oak to reach the goal. Ruby red color. Ripe blackberry can be found in the aroma plus, a hint of toastiness, white pepper and green pepper. There is a jam-like fruit in the wine, which is carried soft velvety tannins.

Masi Campoviorin 13 % Italy.....15.10 69.80

Dark, intense colour. The aroma is characterised by flavours of cherry and ripe fruit with pleasant spiciness. The mouthfeel is full-bodied and balanced. The flavour has notes of ripe fruit, spices and blackcurrant. Soft and silky tannins benefit from the acidity that carries a long aftertaste. The name means flowering meadow.

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VALKOVIINIT

16 cl

75 cl

Wolfberger W3 13 % France.....12.00
52.60

Story: The name of this wine, (W)3 refers to the three regions of Alsace to the classic grape variety from which it is made, Muscat, Pinot Gris and Riesling. Riesling brings vibrancy to the mix and freshness, Muscat fruity aromaticity and Pinot Gris fullness and abundance. Multidimensionality adds to the high in addition to quality, the versatility of wine.

TASTE: Dry, refreshingly acidic, citrusy, currant, light spicy and mineral. The taste is open and approachable.

Masi Modello Pinot Grigio 12 % Italia.....12.00 **53.60**

Dry and vivid with fruity notes.

Aldaba Blanco 11,5 % Spain.....9.50 **34.90**

Dry, fresh and citric, crisply fruity.

Leitz 4 Friends Riesling Dry 12 %
Germany, Qualitätswein Rheinhessen.....13.70 **50.50**

Dry, acidic, hints of pineapple, grapefruit and minerals.

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BEERS

BOTTLE

Grimberger Blonde IV 6,7 % 33 cl	10.00
Grimbergen Double-Ambrée IV 6,5 % 33 cl.....	10.00
Stella Artois 5 % 33 cl	10.00
Kukko 4,7 % 33 cl Gluten free.....	8.00
Brooklyn IV 5,2 % 0,33 plo.....	9.00

TAP

Karhu III 4,6 % 40 cl	8.20
Kronenbourg 1664 Blanc 50 cl	10.00
Variable Seasonal Beer	10.20

CIDERS & LONG DRINKS

Magners 4,5 % 33 cl	9.20
Long Drink 5,5 % 33 cl	9.00

NON-ALCOHOLIC

Stella Artois 0% alc free 33 cl	6.50
Magners 0,0 % alc free 33 cl	6.10

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COCKTAILS

Lemon Drop	11.10
Napue Gin Tonic	15.20
Gin & Tonic	11.10
Classic Mojito	11.10
Aperol Spritz	11.10
Negroni	11.10

MOCKTAILS

Strawberry Lemonade Mocktail	7.10
Ginger Apple Mocktail	7.10

DESSERT DRINKS

Amaretto Coffee	11.10
DOM Coffee	11.10
Irish Coffee	11.10

AVEC

Baileys	11.10
Disaronno Amaretto	8.70
Jaloviina	7.70
Larsen VSOP cognac 40 %	11.10
Boulard Calvados	9.10
Boulard XO Calvados	11.10
Torres 10 Brandy	9.10
Jack Daniels	9.00
Laphroaig Singl Islay Malt 10yo 40 %	14.10

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COFFEE & TEA

Coffee	4.00
Tea	4.00
Espresso	4.00
Double espresso.....	4.90
Latte.....	4.90
Cappuccino.....	4.90
Hot chocolate	4.90

SOFT DRINKS

Coca Cola 40 cl	4.90
Coca Cola Zero 40 cl	4.90
Fanta 40 cl	4.90
Sprite Zero 40 cl	4.90
San Pellegrino Limonata 33 cl.....	5.50
San Pellegrino Aranciata Rossa 33 cl	5.50

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