

CHEF'S RECOMMENDATIONS, summer 2026

MENU 1: NUOTTA'S VENDACE "MUIKKU" MENU 39,40 €

Nuotta's Fresh Vegetable Salad

Pan Fried Lake Saimaa's Vendaces ("Muikku")

mashed potatoes and home made fresh marinated cucumber

Ice cream scoop with caramel sauce

MENU 2: LAKE SAIMAA MENU (L, on request G) 62,40 €

"Saariston Eväs"

mousses of rainbow trout and forest mushroom, roasted malt bread

Fish of the day from lake Saimaa

*pan fried pike perch or perch, dill-butter potatoes,
seasonal mushroom sauce (local spring false morel or chanterelle), fresh vegetables*

Nuotta's Pannacotta

caramel sauce and fresh berries

3) REINDEER AND RAINBOW TROUT 57,40 €

Blini with cold smoked reindeer mousse

sour cream, onion, pickled cucumber, fresh red onion and herb

Alder smoked rainbow trout from Nuotta's own smokery

*dill-butter potatoes, seasonal mushroom sauce
(local spring false morel or chanterelle), seasonal vegetables*

Belgium triangle waffle

ice cream, cream and berries of the season



4) A BREEZE FROM THE OCEAN 87,00 €

Prawn Salad with deep fried giant shrimps

Surf n Turf lobster´s tail ca. 120 gr. and beef sirloin ca. 100 gr.,
roasted potatoes, roasted vegetables, roasted bread, chili mayo, garlic mayo

Sundae with strawberry, whipped cream and caramel sauce

5) BEEF MENU 67,40 € - with *double beef* (2 x200 g) 91,40 €

Creamy mushroom-reindeer soup with local season´s spring morel or
chanterelle, blue cheese and cold smoked reindeer + roasted bread from Nuotta´s oven

Nuotta´s Pepper Steak

beef sirloin (á 200 g), Nuotta´s very classic sauce,
roasted potatoes, vegetables of the season

Nuotta´s Pannacotta

fresh berries

6) NUOTTA´S VEGAN SUMMER MENU 36,40 € - with two patties 41,40

Nuotta´s fresh salad with roasted vegetables

Beyond patty (V) roasted potatoes, grill vegetables, “devil´s jam”

Vegan icecream with vegan chocolate sauce and berries





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Starters – most of these dishes are also available in a main course size

- **Nuotta's Fresh Starter Salad 8,80 €**
- **Garlic Escargot, au blue cheese gratin 14,80**
- **House's Salad** with house-smoked rainbow trout **12,80 €** – main course size **24,80 €**
- **Creamy Smoked Salmon Soup 14,80 €** - main course size, bread and salmon roe **20,80 €**
- **Creamy seasonal mushroom & reindeer soup** with blue cheese **14,80** – m.c.s. **20,80 €**
- **Deep fried "Muikku"** (vendace from Lake Saimaa) and garlic dip sauce **12,80 €** – main course size with fries = **Fish`n chips 19,80 €**

Nuotta's Special Starters – also available in main course size

- **Tasting Tray** – large variety of tastes from Nuotta's kitchen – one size => **starter for two, or main course for one**: cold smoked local rainbow trout mousse, local forest mushroom mousse, roe of rainbow trout, cold smoked reindeer mousse, marinated Saimaa vendaces, house-smoked rainbow trout, sour cream, roasted malt bread **43,80 €**
- **"Saariston Eväs"** mousses of rainbow trout and forest mushroom, malt bread **14,80**
- **BLINI** - includes sour cream, onion, pickled cucumber, herb and honey. Filling options:
 - pickled and fresh marinated cucumber or forest mushroom mousse **13,80 €** - main course size **25,80 €**
 - marinated vendaces or house-smoked rainbow trout **15,80 €** - m. c. s. **26,80 €**
 - cold smoked local rainbow trout mousse or cold smoked reindeer mousse **16,80** - main course size **28,80 €**
 - roe of rainbow trout **17,80 €** - main course size **29,80 €**
 - roe of Saimaa vendace "muikku" **18,80 €** - main course size **32,80 €**

Lobster

- **Surf`n Turf** (available also without pre-order) lobster's tail á 110-130 gr., one tail/pers., beef ca. 100 gr./pers., roasted potatoes, roasted vegetables, roasted bread, chili mayo, garlic mayo **portion for one person 60,40 €, for two 53,40 €/pers**
- **"The Lobster"**- only for two persons - available min. seven working days pre-order => in these dishes we use **only non-frozen fresh lobsters**: two half a lobsters au gratin or whole boiled lobster, dill butter potatoes, seasonal vegetables, roasted bread, chili & garlic mayo ca 500 gr => **53,40 €/pers.**, ca 800-1000 gr => **84,40 €/pers.**





More main courses

- **Vegan chavre “goat cheese” salad 21,80 €**
- **Prawn Salad** with deep fried giant shrimps **24,80 €**
- **Nuotta’s Special Salad**, variety of tastes from Nuotta’s kitchen **28,80 €**
- **Creamy reindeer & blue cheese & season’s mushroom soup 20,80 €**
- **Fried Saimaa Vendace**, mashed potatoes, fresh marinated cucumber **25,80 €**
- **Alder Smoked Salmon** from Nuotta’s own smokery with seasonal forest mushroom sauce, dill butter potatoes and vegetable salad **29,80 €**
- **Fried perch or pike perch from lake Saimaa** with seasonal mushroom sauce, dill butter potatoes and seasons vegetable salad **37,80 €**
- **Grilled BBQ pork filet** with country style fries, garlic-parsley butter, grilled vegetables **28,80 €** - with seasonal mushroom sauce extra **+3 €**
- **Beef liver and seasonal mushrooms** mashed potatoes, Nuotta’s classic sauce and grilled vegetables **29,80 €**
- **Pelmeni** (russian style dumplings) with turkey meat and herb fillings **18,80 €**
- **Beyond patty (V)** roasted potatoes, grill vegetables - one patty **21,80**, two patties **26,80**
- **Nuotta’s pepper steak** sirloin (ca 200 gr.) with roasted potatoes & roasted vegetables and Nuotta’s very classic pepper sauce **42,80 €**, **with double steak 66,80 €**

Burgers – house’s mayo, lettuce, pickled onion & cucumber, fresh tomato, and optional dip sauce: chili mayo or garlic mayo or sour cream dill sauce

- **Nuotta’s Cheese Burger** 100 gr. beef, cheddar, fries and dip sauce **18,80 €**
- **Vegan Beyond & Chavre Burger** fries, “devil’s jam”, vegan mayo **25,80 €**
- **Smoked Salmon Burger** home-smoked rainbow trout, sour cream dill sauce, onion rings and fries and dip sauce **26,80 €**
- **Chicken Burger** with panerated chicken filés, fries and dip sauce **22,80 €**
- **Huntsman’s Burger** 100 gr. beef, seasonal mushroom & cold smoked reindeer sauce, bacon, deep fried onion rings and country style fries with dip sauce **26,80 €**
- **Nuotta’s Special Beach Burger** 200 gr. beef, cheddar, bacon, onion rings and country style fries with dip sauce **26,80 €**

Burgers with blue cheese +2 €





Deep fried dishes, optional dip sauce: chili mayo or garlic mayo or sour crem dill sauce

- **French Fries 8,80 €**
- **Deep fried Saimaa vendaces** with garlic sauce and lemon **12,80**
- **Onion Rings and Chips**, deep fried panerated onion rings and fries **16,80 €**
- **Chicken`n Chips** deep fried panerated chicken file and fries **21,80 €**
- **Fish`n Chips** deep fried “muikku” (vendaces from lake Saimaa) and fries **19,80 €**
- **Prawn`n Chips** deep fried giant shrimps and fries **24,80 €**

Desserts

- **Nuotta`s Pannacotta** and fresh berries **9,80 €**
- **Belgian Triangle Waffle** with ice cream, whipped cream and strawberries **10,80 €**
- **Ice cream** (chocolate, blueberry, vanilla or caramel) with sauce (caramel, chocolate or strawberry) **one/two scoops: 5,80 / 7,80 €**
- **Sundae** with strawberries, whipped cream and sauce **10,80 €**

FOR KIDS (under 13 years)

- **Fries 6,80 €**
- **Sausages with fries or mashed potatoes 9,20 €**
- **Chicken`n Chips 9,80**
- **Home-smoked Salmon Soup 9,80**
- **Pelmeni** (russian style dumblings) **9,80**
- **Cheese Burger**, fries **12,80**
- **Fried Vendace**, mashed potatoes or fries, salad **13,80 €**
- **Home-smoked Salmon**, mashed potatoes or fries, salad **13,80 €**
- **Nuotta`s Pepper Steak**, Nuotta`s classic pepper sauce, salad **20,80 €**

