



220307

STARTERS

Blini (L, gluten free available)

including sour cream, red onion, pickled cucumber and honey

- Pickled cucumber or pickled forest mushroom or smoked salmon or smoked vendace mousse 13,50
- Roe of rainbow trout or crayfish tails or cold-smoked rainbow trout 15,50
 - Roe of vendace 16,50

Finnish vendace rye pasty (L) 9,50

Tartar "vorschmack" (L, gluten free available) 15,50

*minced filet mignon, anchovy, egg yolk, onion, capers
roasted beetroot, pickled cucumber and sour cream*

Toast Skagen with crayfish, cold smoked salmon and vendace caviar (L) 12,50

"Saariston eväs"

tastes from Nuotta's kitchen (L, gluten free available) 16,50

Cold smoked rainbow trout, smoked vendace mousse, forest mushroom, roasted malt bread

Meat pelmenis (Russian style dumplings) (L) 9,50

melted butter, sour cream, red onion

Creamy salmon soup (L, gluten free available) 10,50

Creamy mushroom-reindeer soup

(L, gluten free available) 11,50

Nuotta's starter salads, (L, M, gluten free available)

Vinaigrette, crouton and pickled red onion

Vegetable salad 6,50

Smoked salmon salad 10,50

Salad with crayfish and cold-smoked salmon 13,50



MAIN COURSES / blinis, pelmenis, etc

*** House bread buffet included ***

Blinis (L, gluten free available)

including sour cream, red onion, pickled cucumber and honey

- Pickled cucumber 21,50
- Forest mushroom or smoked salmon or smoked vendace mousse 24,50
- Roe of rainbow trout or crayfish tails or cold-smoked rainbow trout 26,50
 - Roe of vendace 29,50

Blinis are available also with two main fillings ("50/50")

Creamy mushroom-reindeer soup (L, gluten free available) 18,50
roasted bread

Meat pelmenis (Russian style dumplings) (L) 16,50
melted butter, sour cream, red onion

Orzotto (barley) with wild herb pesto (L, gluten free available) 23,50
roasted beetroot, frothed sour cream

Nuotta's vegan patties (V) 22,50
roasted potatoes, roasted vegetables, vegan herb mayonnaise

MAIN COURSES / fish

*** House bread buffet included ***

Smoked salmon salad (L, gluten free available) 21,50
Vinaigretten, crouton, dill creme and pickled red onion

Creamy salmon soup (L, gluten free available) 17,50
with roasted malt bread, sour cream and roe of rainbow trout

Fried vendaces of Lake Saimaa (L) 22,50
mashed potatoes, fresh pickled cucumber, dill creme

Smoked vendaces of Lake Saimaa (L, gluten free available) 21,50
dill-butter potatoes, fresh pickled cucumber, honey-dijon mustard

Fisherman's warm white fish bread (L) 25,50
white wine salmon caviar sauce, fresh pickled cucumber

Fish of the day from Lake Saimaa (n 200 g) (L, gluten free available) 33,50
*butter fried perch, pike perch or white fish fillet, herb pesto orzotto (barley),
butter white wine sauce, roasted vegetables*

Alder smoked salmon (n. 200 g) (L, gluten free available) 26,50
mashed potatoes, mushroom sauce, roasted vegetables

Fried salmon medallions (n. 220 g) (L, gluten free available) 27,50
Dill-butter potatoes, fresh pickled cucumber, dill creme



MAIN COURSES / meat

*** House bread buffet included ***

Sautéed red deer (L, gluten free available) 22,50
mashed potatoes, lingonberry, pickled cucumber

Hunters warm bread (L, gluten free available) 23,50
beef, mushroom sauce, bread

Cow liver (L, gluten free available) 25,50
mashed potatoes, fried mushroom with bacon and onion, red wine sauce, lingonberry

Filled minute steak (L, gluten free available) 24,50
pork fillet with cold-smoked reindeer mousse filling, oven potatoe, roasted vegetables

Nuotta's pepper steak 180 g (L, gluten free available) 41,50
Chateaubriand, Nuotta's special sauce, roasted potatoes, grilled tomato



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DESSERTS

Blueberry tartelette (L) 9,50
chocolate ganache, marinated blueberries

Breaded camembert (LL) 9,50
cloudberry jam

Cake of the season (L) 8,50
from Nuotta's oven with ice cream and sauce

Belgian waffle

- ice cream, strawberry, cream 8,50
- ice cream, cloudberry, cream 10,50

Ice cream & sauce or jam (L, M, V available)

- one scoop 3,50
- two scoops 5,50
- Nuotta's sundae 9,50

Ice creams

vanilla (L, G)
toffee (G, V, M)
chocolate (VL, G)
ice cream of the day

Sauces (M, G)

caramel
chocolate

Jams (M, G)

cloudberry
strawberry



CHILDREND'S MENU

*** House bread buffet included ***

Country style fries (M, V, gluten free available) 5,50

Fries with sausages (L, gluten free available) 8,50

Creamy salmon soup (L, gluten free available) 8,50

Meat pelmeni (dumplings) (L) 8,50

Fried vendaces (L, gluten free available) 12,50
mashed potato, fresh pickled cucumber and tomato

Fried salmon medallion (n. 110 g) (L, gluten free available) 12,50
mashed potato, fresh pickled cucumber and tomato

Minute steak, pork (M, gluten free available) 12,50
country style fries, fresh pickled cucumber and tomato

Kid's pepper steak (L, gluten free available) 16,50
100 g filet mignon, dijon sauce, country style fries and tomato



Nuotta
• RAVINTOLA •

211130

CHEF TAINA SOININEN'S RECOMMENDS

MENU I - (L) 49,50 €

Blini

*pickled forest mushrooms, sour cream, red onion,
pickled cucumber and honey*

Alder smoked salmon (n. 200 g)

mashed potatoes, mushroom sauce, roasted vegetables

Belgium waffle

with ice cream, cloudberry jam and cream

MENU II - (L) 61,50 €

Toast Skagen

Nuotta's pepper steak

Chateaubriand, Nuotta's special sauce, roasted potatoes, grilled tomato

Cake of the season

from Nuotta's oven with ice cream and sauce

MENU III - (L) 74,50 €

"Saariston eväs" tastes from Nuotta's kitchen

Cold smoked rainbow trout, smoked vendace mousse, forest mushroom, roasted malt bread

Tartar "vorschmack"

*minced filet mignon, anchovy, egg yolk, onion, capers
roasted beetroot, pickled cucumber and sour cream*

Fish of the day from Lake Saimaa

*butter fried perch, pike perch white fish fillet, herb pesto orzotto (barley),
butter white wine sauce, roasted vegetables*

Blueberry tartelette

chocolate ganache, marinated blueberries

