Nuotta
• RAVINTOLA •

CHEF´S RECOMMENDATIONS, summer 2024

1) NUOTTA´S VENDACE ”MUIKKU” MENU 39,40 €

Nuotta´s fresh vegetable salad

Butter fried Lake Saimaa vendaces
mashed potatoes and home made pickles

Ice cream scoop witc caramel sause

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2) LAKE SAIMAA MENU (L, on request G) 63,40 €

Blini with roe of Lake Saima vendace
sour cream, onion, pickled cucumber, herb and honey

Fish of the day from lake Saimaa

butter fried pike perch of perch, dill-butter potatoes,
season´s mushroom sauce (local spring false morel or chanterelle), fresh vegetables

Cranberry parfait
caramel sauce and fresh berries

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3) REINDEER AND RAINBOW TROUT 56,40 €

Blini with cold smoked reindeer mousse

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

Alder smoked rainbow trout from Nuotta´s own smokery

dill-butter potatoes, season´s mushroom sauce
(local spring false morel or chanterelle), seansons vegetables

Belgium trialgle waffle
ice cream, cream and berries of the season

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4) A BREEZE FROM THE OCEAN 81,00 €

Shrimp salad *with deep fried giant shrimps, fresh vegetables*

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*

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*5) BEEF MENU 64,40 € - with **double beef** (400 g) 84,40 €*

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

Nuotta´s pepper steak

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

Cranberry parfait
caramel sauce and fresh berries

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6) NUOTTA´S VEGAN SUMMER MENU 42,00 €

Nuotta´s fresh salad *with roasted vegetables*

Portobello mushroom
with rosted potatoes and grilled 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:

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pickled and fresh marinaded 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"- <u>only for two persons</u> - 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 €**

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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 chiken 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 €**

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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 €***

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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 €***