

BOTTLE WINES



BUBBLES

Taittinger Brut Rosé Réserve Taittinger, Champagne, France	124.00
Gosset Grand Blanc de Blanc Gosset, Champagne, France	190.00
Comtes De Champ Rosé 2011 Taittinger, Champagne, France	390.00

WHITE WINE

Chablis Reserve de Vaudon, 75cl Joseph Drouhin, Bourgogne, France	107.00
Meursault 2019, 75cl Joseph Drouhin, Bourgogne, France	149.00

RED WINE

Amarone della Valpolicella Classico, 75cl Ca' Leoni, Veneto, Italy	108.00
Mas la Plana 2018, 75cl Torres, Penedés, Spain	180.00
Pommard Les Cras 2019, 75cl Camille Giroud, Bourgogne, France	190.00
Ornellaia 2019, 75cl Bolgheri, Tuscany, Italy	390.00

Welcome to bar Lilla e.
the home of quality cocktails & warm service.
Please join us in our cozy & relaxed bar where
"normal" is unknown and just "good" is not
enough. Lilla e. cocktails are something you
cannot describe – you must feel them.
In this menu, we list all our wines, beers, spirits,
non - alcoholic beverages, classic cocktails and
delicious bar food. Please see our separate
cocktail menu for our signature cocktails.

Cheers!

Bartenders at your service,
Jani-Pekka & Rico



@barlillae

#barlillae #youareinvited

BEER, CIDER & RTD

Draft Beer

Aura Lager 4,5%	11.00/50 cl
<i>Hartwall, Finland</i>	10.00/40 cl
	9.00/30 cl

Bottled Beer

Helsinki Bryggeri Lager 4,7%	11.00/33 cl
<i>Finland</i>	
Suomenlinnan Panimo Horn IPA 5,5%	14.00/50 cl
<i>Finland</i>	
Ayinger Celebrator Doppelbock 6,7%	13.50/33 cl
<i>Germany</i>	
Lapin Kulta Pure Lager 4,5%	10.00/33 cl
(Gluten free)	
<i>Finland</i>	

Cider & RTD

Happy Joe Apple Cider 4,7%	10.00/27.5cl
<i>Finland</i>	
Original Gin Long Drink 5,5%	11.00/33cl
<i>Hartwall, Finland</i>	
Original Long Drink Pineapple 5,5%	11.00/33 cl
<i>Hartwall, Finland</i>	

Non - alcohol beer & cider

Birra Moretti Zero Beer 0%	8.00 / 33cl
<i>Italy</i>	
Suomenlinna Ton IPA Beer 0,5%	10.00 / 33cl
<i>Finland</i>	
Galipette Cidre 0.3%	9.50 / 33cl
<i>Italy</i>	

FEELING CURIOUS FOR NON- OR LOW ALCOHOL BUT 100% TASTE?

Low ABV Cocktails

First Word	14.00
Beefeater 0% Gin, Izarra Verte & Lemon	
<i>Fruity, citrusy & fresh.</i>	
Curious O.F.	14.00
Lyre's American Malt, Cynar Amaro & Hazelnut	
<i>Smooth, rich & herbal.</i>	
Far-Out Martini	14.00
Beefeater 0% Gin & Dry Vermouth	
<i>Fresh, light & botanical.</i>	

Mocktails

American Mule 0%	12.00
Lyre's 0% American Malt, Mint & Ginger	
<i>Tropical & Spicy</i>	
Kokomo Punch 0%	12.00
Lyre's 0% Rhum, Falernum & Grapefruit	
<i>Tropical, fresh & smooth.</i>	
Aunt Monica's Tonic 0%	12.00
Beefeater 0% Gin, Strawberry & Raspberry Tonic	
<i>Herbal, fresh & berry.</i>	

SWEET & FORTIFIED WINE 8 cl

La Quintinye Vermouth Rouge	11.00
La Quintinye Vermouth Dry	11.00
Cynar	9.00
Dow's Late Bottled Vintage Port 2018	11.10
Lillet Blanc	10.00
Tio Pepe Sherry	9.00

ANIS 4 cl

Ricard Pastis de Marseille	12.00
Sambuca	9.50

AMARO, APERITIF & BITTER 4 cl

Amaro Averna	10.00
Amaro Montenegro	10.00
Aperol	10.00
Campari	10.00
Fernet Branca	10.00
Gammel Dansk	10.00
Jägermeister	10.00

LIQUEUR 4 cl

Amaretto Disaronno	10.00
Cherry Heering	10.00
Choya Yuzu	10.00
Cointreau	10.00
Galliano Vanilla	9.50
Italicus Rosolio di Bergamotto	10.00
Limoncello	10.00
Kahlua	10.00
Kyrö Dairy Cream	10.00
Luxardo Maraschino Originale	10.00
Xante	9.50

WINES BY THE GLASS

SPARKLING 12cl/Bottle

Chic Barcelona Cava Brut	11.50 / 69.00
<i>Macabeu, Parelada, Xarel- lo</i>	
Catalonia, Spain	

Taittinger Brut Réserve	17.20 / 106.00
<i>Pinot Noir, Pinot Meunier, Chardonnay</i>	
Champagne, France	

WHITE WINE 12cl/Bottle

Celler de la Weiss	11.20 / 69.00
<i>Riesling</i>	
Alsace, France	

Collavini Villa Canlungo	11.20 / 69.00
<i>Pinot Grigio</i>	
Friuli, Italy	

Pazo Das Bruxas	12.90 / 79.00
<i>Albarino</i>	
Galicia, Spain	

Joseph Drouhin Chablis	17.20 / 107.00
<i>Chardonnay</i>	
Bourgogne, France	

ROSE WINE Bottle

Villa Wolf Rosé	66.00
<i>Pinot Noir</i>	
Pfalz, Germany	

RED WINE 12cl/Bottle

Il Falchetto Barbera d'Asti La Mâta	11.20 / 69.00
<i>Barbera</i>	
Piemonte, Italy	

Norton Reserva	11.20 / 69.00
<i>Malbec</i>	
Mendoza, Argentina	

Hewitson Adventures	11.20 / 69.00
<i>Shiraz</i>	
Adelaide, Australia	

Non - alcoholic 12cl/Bottle

Torres Natureo Red- / Whitewine 0%	8.00 / 12cl
<i>Spain</i>	23.50 / 37.5cl

Black Currant Sparkling 0%	14.00 / 20cl
<i>Finland</i>	

BAR FOOD

SNACKS

Pähkinäsekoitus 3.00
Mixed nuts

Perunalastuja 4.00
Potato chips

Marinoituja oliiveja 4.00
Marinated olives

Pikkelöityjä kapriksia 4.00
Pickled capers

FROM THE KITCHEN

Kitchen is open From
Monday To Saturday, 5pm to 10pm

Small Bites

Isot ranskalaiset 8.50
Big bowl of fries

Ranskalaiset valitsemallasi lisukkeella 9.50
Loaded Fries with your choice of topping

Kimchiä ja aioli
Kimchi & aioli

Rapeaa pekonia, Peltolan Blue -juustoa ja
Jalopeno -majoneesia
*Crispy bacon, Peltola Blue cheese &
Jalopeno Mayonnaise*

Parmesan -juustoa,
mummonkurkkua ja aiolia
Parmesan cheese, pickled cucumber & aioli

Rapeat perunat ja aiolia 9.50
Crispy potatoes & aioli

Skagen (L, G*) 16.00
Smørrebrød Skagen talon mallasleivällä, mätiä ja
sitruunaa. *Saatavana gluteenittomana.
*Shrimp toast Skagen on house made malt bread with
roe and lemon. *Available as gluten free.*

Rum 4 cl

Havana Club 3 YO Rhum Blanco 12.00
Havana Club 7 YO Rhum 12.50
Havana Club Seleccion de Maestros Rhum 15.50

Gin Local 4 cl

Arctic Blue 15.00
Helsinki Dry 14.00
Kyrö Napue 14.50
Kyrö Pink 14.00

with Fever Tree tonic + 4.00

Gin Imported 4 cl

Beefeater 12.50
Hendrick's 14.50
Monkey 47 14.50
Plymouth Navy Strength 16.00
Gleandalough Irish Gin 14.00

with Fever Tree tonic + 4.00

Akvavit

Aalborg Jubileums Akvavit 12.00

Vodka

Absolut 12.00
Absolut Elyx 16.00
Kyrö Vodka 12.00

MARSKIN RYPPY ("Marski's Shot")

10.00

From our specialty liquor tap 4 cl
Created by adjutant Ragnar Grönvall, by
request of Marshall Carl Gustaf Emil
Mannerheim. A military leader and a
statesman, this historic personality was
influenced by the culinary culture of Imperial
Russia.

SPIRITS

Single Malt Whisky

4 cl

Ardbeg 10 YO	17.50
Ardbeg Uigeadail	20.00
Auchentoshan Three Wood Single Malt	16.00
Bowmore 12 YO	19.00
Dalmore 15 YO	20.00
Glendalough Mizunara 7YO	22.00
Glenlivet 12 YO	15.00
Glenmorangie 18 YO	28.00
Glenmorangie Nectar D'Or	19.50
Glenmorangie Quinta Ruban	18.00
Glenmorangie Signet	39.00
Laphroaig 10 YO	15.00
Macallan Double Cask 12 YO	22.00
Talisker 10 YO	15.00

Grain Whisky

4 cl

The Sovereign Strathclyde 30 YO Single Grain	42.00
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Blended Whisky

4 cl

Ballantine's Finest	12.00
Jameson Irish Whiskey	11.00

Bourbon & Rye

4 cl

Helsinki Rye Malt Whiskey	25.00
Knob Creek Bourbon 9yo	15.00
Kyrö Malt Rye	19.00
Maker's Mark Bourbon	12.00
Michter's Straight Rye Whiskey	16.00
Yellowstone Bourbon	13.00

Cognac & Brandy

4 cl

Armagnac Darroze 2002	26.00
Calvados Pomme Prisonnière	16.50
Hennessy Paradis	160.00
Hennessy VSOP	16.00
Hennessy XO	28.00
Hine Antique XO	38.00
Hine Mariage	190.00
Poli Cleopatra Grappa	00.00
Puolustuslaitos Leikattua	10.00
Torres 20 YO	16.00

Steak Tartare (L, G)

17.00

Härkäkartar kotimaisesta sisäfileestä, keltuais-kreemiä, kapriksia ja 30 kuukautta kypsennettyä parmesania.

Finnish beef tenderloin, egg yolk cream, capers, and 30-month aged Parmesan.

Cheese plate (L, G)

20.00

Valikoima juustoja, kauden hillokkeita ja Krogin siemennäkkäriä

Collection of cheeses, season's compotes & Krog's crispbread with seeds

Bigger Bites

BLT Sandwich (L)

22.00

Rapeaa pekonia, salaattia, tomaattia ja aiolia Tarjoillaan ranskalaisilla

Crispy bacon, salad, tomato & aioli

Served with fries

Toast Skagen (L)

21.50

Katkarapuja, majoneesia, talon mallasleipää ja salaattia

Shrimps, mayo, house malt bread & daily greens

Burger/Veggie Burger (L)

21.00

Hereford - jauhelihapihvi / Beyond Meat® - pihvi, Cheddar - juustoa, salaattia, tomaattia, suolakurkkua, marinoitua punasipulia, talon BBQ -kastiketta ja aiolia

Hereford beef patty / Beyond Meat® patty with Cheddar cheese, salad, tomato, pickled cucumber, marinated red onion, house BBQ sauce & aioli

Ranskalaiset / Side fries

6.00

Vihersalaatti / Side salad

6.00

Steak (L, G)

39.00

Rotukarjan Chateaubriand - pihvi (180g), Marinoituja tomaatteja sekä Punaviinikastiketta.

180g Chateaubriand Steak, Marinated tomatoes & Red Wine gravy.

Krog Roba's Meatballs 24.00

Konjakilla maustettu pippuri-kermakastike,
perunamuusia ja puolukkahilloa
*Krog Roba's meatballs with cognac flambéd
pepper-cream sauce, potato pyre and lingonberry
jam*

**Strawberry- jäsenille 20.50
for Strawberry members**

Salads

Salaatti valintojesi mukaan 17.00
Salad based on your choices

Pohja
Base

Caesar-salaatti (L)

Caesar Salad

Romaine-salaattia, Caesar-kastiketta,
parmesan-juustoa ja krutonkeja
*Romaine lettuce, Caesar dressing, Parmesan
cheese & croutons*

Puutarhasalaatti (L, G)

Garden Salad

Salaatteja, hummusta, melonia, broccolini,
marinoitua punasipulia, Pistaasi dukkah ja
vinegrettiä
*Lettuce, hummus, melon, broccolini,
marinated red onion, pistachio dukkah,
vinaigrette*

Täyte
Topping

Grillattu kana +6.00€

Grilled chicken

Lämminsavulohi +6.00€

Warm-smoked salmon

Halloumi +5.00€

Halloum cheese

Paahdettu vuohenjuusto +5.00€

Roasted goat cheese

Sweets

Valkosuklaakreemi (VL, G) 13.00

Paahdettua Valkosuklaata ja passionhedelmää
*White chocolate namelaka, roasted white chocolate
and passionfruit LL, G*

Lihan ja kalan alkuperämaa

Origin country of the meat & fish

Burger-pihvi / *Burger patty - Suomi / Finland*

Hauki / *Pike - Suomi / Finland*

Härkä / *Beef - Suomi / Finland*

Kana / *Chicken - Suomi / Finland*

Katkarapu / *Shrimp - Jäämeri, Norja / Arctic Ocean, Norway*

Lohi / *Salmon - Norja / Norway*

Pekoni / *Bacon - Eurooppa / Europe*

Peura / *Venison - Ruotsi / Sweden*

Siika / *White fish - Suomi / Finland*

L=Lactose Free, G=Gluten Free

COFFEE & TEA

Cup of filtered coffee 5.50

Our coffee brand is Löffbergs

Refill is included to the cup of filtered coffee

Espresso single/double 5.00 / 6.00

Americano 6.50

Cappuccino 6.50

Café latte 6.50

Hot chocolate 6.00

Tea Pot 8.00

Teas: Earl Grey / English Breakfast / Sencha Senpai

Infusions: Bavarian Mint / Chamomile / Rooibos

SOFT DRINK & JUICE

Soft Drink

Pepsi / Pepsi Max / 7Up / Jaffa Orange 6.00

Juice

Apple / Orange / Cranberry / Tomato 5.00

Vichy Mineral Water 6.00

Red Bull 6.50

Fever Tree 6.50

Indian Tonic / Ginger Beer / Ginger Ale /

Sicilian Lemonade / Pink Grapefruit

DECADES OF CLASSICS

The year 1806 - when cocktail was defined

The Old Fashioned

As defined in the Balanced & Columbia Repository in 1806, the Old Fashioned is the oldest and the original form of cocktail containing spirit, sugar, water & bitters.

After this definition, old fashioned has every now and then popped up to be the most recognized classic cocktail of all times. Even at the end of the 19th century, cocktail lovers requested to have cocktails made 'old fashioned way'.

Old Fashioned can be made with any spirit available. The most common of them is Kentucky Straight Bourbon, but if you want to be wild, go ahead and try Mezcal, Cognac or Rhum to get that little extra 'wow' experience.

Glendalough Mizunara Single Malt	25.00
Havana Club 7 Rhum	15.50
Los Siete Misterios Mezcal	17.00
Hennessy VSOP Cognac	20.00
Hine XO Cognac	39.00
Michter's Rye Whiskey	20.00
Yellowstone Bourbon	

The decades of martini cocktails

1880: Martinez - the first martini 20.00

Glendalough Gin, Vermouths & Cointreau
Fruity, herbal & smooth.

1900: Classic Dry Martini 18.00

Beefeater London Dry Gin & Dry Vermouth
Dry, herbal & light.

1930: Dirty Martini 20.00

Plymouth Navy Gin, Dry Vermouth & Olive Brine
Herbal, bold & savory.

1950: Vesper - the James Bond martini 18.00

Absolut Vodka, Monkey 47 Gin & Lillet Blanc
Fresh, light & herbal.

The decades of tropical vibes

1920: Sidecar 18.00

Hennessy VS Cognac, Cointreau & Lemon
Sour, crisp & fruity.

1930: Daiquiri 17.00

Havana Club Rhum, Sugar & Lime
Fresh, citrusy & crisp.

1940: Zombie Punch (Lilla's variation) 24.00

Rhums, Falernum & Fruits
Fruity, tropical & treacherous.

1950: Classic Margarita 17.00

Olmecca Reposado Tequila, Cointreau & Lemon
Fruity, sour & crisp.

The decades of highballs

1810: Tom Collins 17.00

Beefeater Gin, Lemon & Mineral Water
Citrusy, fresh & refreshing.

1880: Ramos Gin Fizz (Lilla's variation) 22.00

Beefeater Gin, Lemon & Cream
Fresh, creamy & smooth.

1940: Moscow Mule 17.00

Absolut vodka, Lime & Ginger Beer
Fruity, crisp & spicy.

The decades of the new

1980: Espresso Martini 18.00

Absolut vodka, Kahlua & Cold Espresso
Fruity, smooth & tropical.

2000: Penicillin (Lilla's variation) 20.00

Kyrö Rye Malt, Ginger & Honey
Sour, spicy & fruity.

2020: Spicy Mezcalita 20.00

Los Siete Misterio Mezcal, Agave & Jalapeno
Fruity, sour & crisp.