



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 have to feel them. Please see our separate cocktail menu for current selection. In this menu, we list all our wines, beers, spirits, non-alcoholic beverages and delicious bar food with some of our classic house cocktails.

*Please enjoy,
Your bartenders at your service,*

Juha, Wilma, Eppu, Janne & Henry

CLASSIC HOUSE COCKTAILS

NEGRONI 14.50

An Italian bitter aperitif classic beloved around the world. Tanqueray gin, Antica Formula sweet vermouth, Campari.

Bitter & balanced, matured 36 hrs. in sous-vide

BOULEVARDIER 14.50

Classic from Harry's New York Bar, Paris. The cousin of the Negroni, we substitute gin with Bulleit rye, but keep the deep aromas of Antica Formula sweet vermouth and Campari.

Bold & beautiful, matured 36 hrs. in sous-vide

HANKY PANKY 14.50

Ada Coleman classic with Lilla fingerprints all over it. Finnish matured Koskue gin, Antica Formula sweet vermouth and Viriana China-China liqueur.

Robust & Full-bodied, matured 6 hrs. in sous-vide

DRY MARTINI 14.50

Classic of the classics – the epitome and the king of cocktails all over the world, including Lilla e. Star of Bombay gin with a hint of Noilly Prat dry vermouth is all you need.

Floral & fruity

CORPSE REVIVER No. LILLA 14.50

Sometimes to improve a cocktail, you need to remove an element rather than adding one. We took away the lemon juice and matured this for one hour in sous-vide.

Tanqueray gin, Lillet, Cointreau and a dash of Francois Guy absinthe.

Fresh & balanced, matured 1 hour in sous-vide

LILLA E BAR FOOD MENU

Bar Food-menu on saatavilla maanantaista perjantaihin klo 11.30–23.00 ja lauantaista sunnuntaihin klo 12.30–23.00.

Bar Food menu is available from Monday to Friday from 11.30 am until 11.00 pm and on Saturday & Sunday from 12.30 pm until 11.00 pm.

The Skandipasto 16.90 Valikoima pikkusuolaista pohjoismaiseen tapaan <i>Selection of savory bites in Nordic spirit</i>

The Burger 22.00

Hereford-jauhelihapihvi, cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia Hereford beef patty with Cheddar cheese, BBQ sauce and country style French fries

The Steak 34.00

Härän ulkofilettä, maalaisranskalaisia ja aiolia
Beef sirloin with country style French fries & aioli

The Salads

-Marinoiduilla oliiveilla ja Beluga-linsseillä **18.00**
-With marinated olives & Beluga lentils

-Paahdetulla vuohenjuustolla ja pähkinöillä **18.00**
-With fried goat cheese & nuts

-Lämminsavulohella ja luomukananmunalla **18.00**
-With smoked salmon & organic eggs

The Two Sandwiches 17.00

Klassiset katkarapu- ja graavilohivoileivät
Classic shrimp & gravlax open-top sandwiches

The Cheese Plate 16.00

Pohjoismaista juustoa, talon näkkileipää & hilloketta
Nordic cheese with home-made crispbread & compote

The Sweet 10.00

Minttu Crème Brûlée
Mint Crème Brûlée

The Ice-Cream 6.00

Kauden makuja
Seasonal flavours

BEER

Lapin Kultta IVA 5,2% <i>Hartwall</i>	8.00 / 33 cl
Kukko Lager 4,7% <i>Laitilan Panimo</i>	8.50 / 33 cl
Kalpea Kaartilainen Pale Ale 5,2% <i>Brewed exclusively for Hotel Lilla Roberts</i> <i>Level Eleven Brewing</i>	9.50 / 33 cl
Teijo IPA 6,9% <i>Mathildedalin Kyläpanimo</i>	11.00 / 33 cl
South Pacific IPA 5,5% <i>Stadin Panimo</i>	11.00 / 33 cl
La Mer APA 4,3% <i>Mathildedalin Kyläpanimo</i>	10.50 / 33 cl
Helsinki Porter 5,6% <i>Suomenlinnan Panimo</i>	9.90 / 33 cl
Einstök White Ale 5,2% <i>Einstök Brewery</i>	9.80 / 33 cl
Brewdog Nanny State 0,5% <i>Brewdog Brewery</i>	6.50 / 33 cl
Lapin Kultta Arctic Malt 0,0% <i>Hartwall</i>	5.00 / 33 cl

CIDER & LONG DRINK

Strongbow Dry Apple Cider 5,0% <i>Hartwall</i>	9.00 / 33 cl
Galipette Cidre Brut 4,5% <i>Galipette Cidre</i>	10.50 / 33 cl
“Lonkero”, Original Gin Long Drink 5,5% <i>Hartwall</i>	10.00 / 33 cl

SODA & JUICE

Pepsi / Pepsi Max / 7Up / Jaffa Orange	5.00
Apple / orange / cranberry / tomato juice	5.00
Fever Tree Tonic / Ginger Beer	5.00
Thoreau sparkling water 0,7l (Complimentary with other beverages)	3.00

COFFEE & TEA

Filtered Coffee Pot (price per person)	6.50
Espresso single / double	4.00 / 5.00
Americano	5.00
Cappuccino	5.00
Café Latte	5.50
Hot Chocolate	5.50
Selection of Althaus teas served by the pot	6.50
-Earl Grey	
-English Breakfast	
-Sencha Senpai Green Tea	
-Rooibos Sweet Orange	
-Chamomile	
-Bavarian Mint	
-Ginger Breeze	

TEQUILA & AGAVE	4 cl
Olmecca Altos Plata	12.00
Olmecca Altos Reposado	12.50
Arette Blanco	13.00
Arette Anejo	14.00
Mezcal Agave De Cortes	15.00
Los Tres Tonos	17.00

BITTER	4 cl
Cynar	8.00
Campari	8.00
Aperol	8.00
Gammel Dansk	8.00
Fernet Branca	9.50
Kyrö Pale Rye Bitter	10.00
Kyrö Dark Rye Bitter	10.00
Amaro Averna	10.00
Amaro di Angostura	10.00

LIQUEUR	4 cl
Bailey's	8.00
Galliano L'Autentico	8.00
Xante	9.50
Sambuca	9.00
Amaretto	10.00
Kahlua	10.00
Chambord	10.00
Suze	10.00
Merlet Crème de Cassis	10.00
Merlet Soeurs Cerises	10.00
Becherovka	10.00
Cherry Heering	10.00
Cointreau	10.00
DOM Benedictine	10.00
Drambuie	10.00
Choya Umeshu	10.00
Choya Yuzu	10.00
Chartreuse Jaune	11.50
Chartreuse Verte	11.50
St. Germain	11.50
Grand Marnier	13.00

OTHER ALCOHOL	4 cl
Ricard Pastis	10.00
Herbsaint	12.00
Armand Guy Anis	12.50
Francois Guy Absinthe	14.50
Pernod Absinthe	14.50

	8 cl
Noilly Prat Dry Vermouth	8.00
Martini Bianco Vermouth	8.00
Lillet Blanc	9.50
Graham's LBV Port Wine	10.00
Antica Formula Vermouth	10.00
Punt E Mes Vermouth	10.00
Ransom Dry Vermouth	10.00

BUBBLES	12cl / Bottle
Cava Brut Nature Reserva de la Música	10.00 / 60.00
Jané Ventura	
Catalonia, Spain (<i>Macabeu, Xarel-lo, Parellada</i>)	

Pol Roger Brut Réserve	14.50 / 90.00
Champagne Pol Roger	
Champagne, France (<i>Pinot Noir&Meunier, Chardonnay</i>)	

Cuvée Un Jour de 1911	180.00
Champagne André Clouet	
Champagne, France (<i>Pinot Noir</i>)	

Cuvée Nicolas Francois Billecart 2002	290.00
Champagne Billecart-Salmon	
Champagne, France (<i>Pinot Noir, Chardonnay</i>)	

Brut Initial Blanc de Blancs	320.00
Champagne Jaques Selosse	
Champagne, France (<i>Chardonnay</i>)	

WHITE & ROSÉ WINE	12cl / Bottle
Most Wanted Riesling 2016	9.80 / 61.00
Off-Piste Wines	
Pfalz, Germany	
<i>Riesling</i>	

Chablis La Pierrelee 2014	10.80 / 68.00
La Chablisienne	
Burgundy, France	
<i>Chardonnay</i>	

Sancerre Les Pierris 2016	12.80 / 80.00
Roger Champault	
Loire, France	
<i>Sauvignon Blanc</i>	

Scalabrone Rosé 2016	10.00 / 60.00
Tenuta Guado al Tasso	
Bolgheri, Tuscany, Italy	
<i>Cabernet Sauvignon, Merlot, Syrah</i>	

RED WINE	12cl / Bottle
Pinot Pinot Noir 2016	9.00 / 56.00
Off-Piste Wines	
South Eastern Australia	
<i>Pinot Noir</i>	

Corriente 2015	12.00 / 76.00
Compañia de Vinos Telmo Rodriguez	
Rioja, Spain	
<i>Tempranillo, Garnacha, Graciano</i>	

Valpolicella Superiore Ripasso	13.00 / 81.00
Monti Garbi 2014	
Tenuta Sant'Antonio	
Veneto, Italy	
<i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	

VODKA & AQUAVIT	4 cl
Finlandia	10.00
Koskenkorva Vodka	10.00
Grey Goose	13.00
Absolut Elyx	14.00
Russki Standart Platinum	14.00
O.P. Anderson Original Aquavit	10.00
Helsingfors Fiskehamns Aquavit	12.50
Ägräs Akvavit	12.50

GIN LOCAL	4 cl
Helsinki Dry	14.00
Pyggin	14.00
Kyrö Napue	14.20
Arctic Blue	14.50
Tampere Gin	14.50
Kalevala	15.00
Tenu	15.00
Ägräs	15.50
Ägräs Abloom	15.50
HelSinGin	16.00
Kyrö Koskue	17.50

GIN IMPORTED	4 cl
Tanqueray	10.00
Beefeater Pink	11.00
Nordic Spirits Lab Gin	12.00
Bombay Sapphire	12.00
Tanqueray Rangpur	12.00
Hendrick's	12.50
Bols Genever	13.00
Opuhr	13.00
Martin Miller's	13.00
Hayman's Old Tom	13.00
Chase Seville Orange	13.00
Chase Pink Grapefruit	13.00
Beefeater 24	13.50
Tanqueray 10	13.50
Gin Mare	14.00
Star of Bombay	14.00
Caorunn	14.00
Brooklyn	14.00
El Professore Gin Monsieur	14.50
Hernö	15.00
St. George Terroir	16.00
Stockholms Bränneri	16.00
Monkey 47	16.00

RUM & CANE	4 cl
Macchu Pisco	10.00
Cachaca Ypioca Ouro	10.00
Havana Club 3 YO	11.50
Havana Club 7 YO	12.00
Bacardi 8 YO	13.00
Havana Club Seleccion de Maestros	14.00
Bacardi Superior 44,5%	14.00
Mount Gay XO	14.50
Ron Zacapa 23 YO	14.50
Angostura 1824	17.00
Caroni 17 YO	26.00

BOURBON & RYE	4 cl
Maker's 46	12.00
Maker's Mark Bourbon	12.00
Bulleit Bourbon	12.50
Bulleit Rye	13.00
Woodford Reserve	14.00
Knob Creek 9 YO	14.00
Knob Creek Rye	14.50
Michter's Rye	15.00
Kyrö Rye	17.00
Widow Jane 10 YO Bourbon	20.00
Hudson Manhattan Rye	24.00

SCOTCH BLENDED & MALT	4 cl
Ballantine's Finest	10.00
Naked Grouse	11.00
Johnny Walker Black Label	12.00
Glenlivet Founder's Reserve	13.00
Talisker 10 YO	14.50
Bunnahabhain 12 YO	15.50
Glenmorangie Quinta Ruban	16.00
Ardbeg 10 YO	16.50
Glenmorangie Nectar D'Or	16.50
Balvenie 12 YO	16.50
Glenfiddich 15 YO	16.50
Laphroaig Quarter Cask	17.00
Bowmore Darkest 15 YO	17.50
Macallan Double Cask	19.00
Ardbeg Uigedail	19.50
Ardbeg Corryvreckan	19.50
Dalmore 15 YO	20.00
Lagavulin 16 YO	22.00
Bunnahabhain 18 YO	28.00
Highland Park 18 YO	28.00
Macallan Rare Cask	55.00

IRISH	4 cl
Jameson	9.00
Teeling Single Malt	14.00
Jameson 18 YO	34.00

COGNAC & BRANDY	4 cl
Jallu *	9.00
Hennessy VS	13.00
Hennessy VSOP	16.00
H by Hine VSOP	16.00
Hine Antique XO	36.00
Martell Cordon Bleu XO	36.00
Hennessy XO	39.00
Hennessy Paradis	190.50
Hine Mariage	278.00
Armagnac Darroze 8 YO	14.00
Armagnac Darroze Rieston 1999	24.00
Calvados Pere Magloire VSOP	12.00
Calvados Pomme Prisonniere	16.50
Grappa Cleopatra	14.00