

**CLASSIC COCKTAILS by LILLA E. 14.50**

**NEGRONI**

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

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

**BOULEVARDIER**

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. Served up.

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

**HANKY PANKY**

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*

**MANHATTAN**

The origins of the Manhattan cocktail are lost in time. Ingredients and serving method vary from bar to bar, but here's our take: Bulleit Rye Whiskey, Antica Formula sweet vermouth, Grand Marnier and Angostura bitters & orange bitters. Served up.

*Deep & aromatic, matured 36 hrs. in sous-vide*

**VIEUX CARRE**

Created in 1938 in New Orleans by Walter Bergeron. Michter's Rye meets H by Hine cognac, picks up DOM Benedictine and some bitters from Angostura & Peychaud. Ultra-complex and packed with aromas.

*Complex & aromatic, matured 6 hrs. in sous-vide*

**CORPSE REVIVER No. LILLA**

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*

**DRY MARTINI**

The king of the classics and aperitifs. The three Martini lunch is said to be the epitome of American efficiency.

You'll be the judge. Star of Bombay gin, mist of Noilly Prat vermouth, orange & olives. Served up.

*Refreshing & straight-forward*

**JAPANESE WHISKY HIGHBALL**

To some, this is only a whisky and soda, but in Japan the whisky highball is an institution. We serve ours with ice-cold Hibiki Japanese Harmony Whisky, quality ice and soda water straight from the tap. Kanpai! 乾杯!

*Dry & refreshing*



*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. 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, Eppu, Janne & Henry*

## BEERS, CIDERS & LONG DRINKS

### BEER

**Lapin Kulta Pure III Lager 4,5%** 8.00 / 31,5 cl  
*Hartwall*

**Lahden Erikoin A IVA Lager 5,3%** 8.50 / 35 cl  
*Hartwall*

**Kalpea Kaartilainen Pale Ale 5,2%** 9.90 / 33 cl  
*Level Eleven Brewing*  
*Brewed exclusively for Hotel Lilla Roberts*

**The Lizard NEIPA 5,5%** 11.00 / 33 cl  
*Fat Lizard Brewing Co. & RPS Brewery*

**Teijo IPA 6,9%** 11.00 / 33 cl  
*Mathildedalin Kyläpanimo*

**Helsinki Porter 5,6%** 9.90 / 33 cl  
*Suomenlinnan Panimo*

**Einstök White Ale 5,2%** 9.80 / 33 cl  
*Einstök Brewery*

**Seasonal Beer** 9.00 / 33 cl  
*Various breweries*

### LOW & NON-ALCOHOLIC BEER & CIDER

**Brewdog Nanny State Ale 0,5%** 6.50 / 33 cl  
*Brewdog Brewery*

**Easy Rider Bulldog IPA 0,4%** 6.50 / 33 cl  
*Gotlands Bryggeri*

**Lapin Kulta Arctic Malt 0,0%** 5.00 / 33 cl  
*Hartwall*

**Galipette Cidre Non-Alcoholic 0,0%** 6.50 / 33 cl  
*Galipette Cidre*

### CIDER & LONG DRINK

**Strongbow Dry Apple Cider 5,0%** 9.00 / 33 cl  
*Hartwall*

**Galipette Cidre Brut 4,5%** 10.50 / 33 cl  
*Galipette Cidre*

**“Lonkero”, Original Gin Long Drink 5,5%** 10.00 / 33 cl  
*Hartwall*

## NON-ALCOHOLIC BEVERAGES

### 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 3.00  
(Complimentary with other beverages)

### 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 & infusions 6.50

Served by the pot

-Earl Grey Tea

-English Breakfast Tea

-Sencha Senpai Green Tea

-Rooibos Sweet Orange Infusion

-Chamomile Infusion

-Bavarian Mint Infusion

-Ginger Breeze Infusion

## WINES

### BUBBLES

**Cava Brut Nature Reserva de la Música** 12cl / Bottle  
10.00 / 60.00  
Jané Ventura  
Catalonia, Spain  
*Macabeu, Xarel-lo, Parellada*

**Pol Roger Brut Réserve** 14.50 / 90.00  
Champagne Pol Roger  
Champagne, France  
*Pinot Noir, Pinot Meunier, Chardonnay*

**Cuvée Un Jour de 1911** 139.00  
Champagne André Clouet  
Champagne, France  
*Pinot Noir*

**Billecart-Salmon Brut Rosé** 159.00  
Champagne Billecart-Salmon  
Champagne, France  
*Pinot Noir, Pinot Meunier, Chardonnay*

**Brut Initial Blanc de Blancs** 275.00  
Champagne Jaques Selosse  
Champagne, France  
*Chardonnay*

### WHITE WINE

**Charles & Charles Riesling 2016** 12cl / Bottle  
9.80 / 61.00  
Bieler Wines  
Washington State, USA  
*Riesling*

**Chablis Reserve de Vaudon** 10.80 / 68.00  
Joseph Drouhin  
Burgundy, France  
*Chardonnay*

**Sancerre Les Pierris 2016** 11.50 / 70.00  
Roger Champault  
Loire, France  
*Sauvignon Blanc*

**Verdicchio Dei Castelli Di Jesi 2017 (organic)** 52.00  
La Staffa  
Marche, Italy  
*Verdicchio*

**Txakoli 2017** 54.00  
Hiruzta  
Getariako Txakolina, Basque Country, Spain  
*Hondarribi Zuri, Gros Manseng*

**J2 Riesling Gau-Odernheim 2013 (organic)** 64.00  
Becker Landgraf  
Rheinessen, Germany  
*Riesling*

### ROSE WINE

**Scalabrone Rosé 2016** 12cl / Bottle  
10.00 / 60.00  
Tenuta Guado al Tasso  
Bolgheri, Tuscany, Italy  
*Cabernet Sauvignon, Merlot, Syrah*

### RED WINE

**Whistling Track Pinot Noir 2017** 12cl / Bottle  
9.00 / 56.00  
Off-Piste Wines  
South Eastern Australia  
*Pinot Noir*

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

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

**Charles & Charles Zinfandel 2014** 52.00  
Bieler Wines  
Washington State, USA  
*Zinfandel, Merlot, Syrah*

**Blaufränkisch 2015 (organic, vegan)** 56.00  
Weingut Judith Beck  
Burgenland, Austria  
*Blaufränkisch*

**Puydeval Rouge 2016 (vegan)** 62.00  
Jeff Carrel  
Languedoc-Roussillon, France  
*Cabernet Franc, Syrah, Merlot*

## SPIRITS

### VODKA & AQUAVIT

	4 cl
Finlandia Vodka	10.00
Koskenkorva Vodka	10.00
Tom of Finland Vodka	12.00
Grey Goose Vodka	13.00
Lágrimas de Cocodrilo Pineapple Vodka	13.00
Absolut Elyx Vodka	14.00
Russki Standart Platinum Vodka	14.00
O.P. Anderson Original Aquavit	10.00
Ägräs Akvavit	12.50

### GIN LOCAL

	4 cl
Helsinki Dry	14.00
Pyygin	14.00
Kyrö Napue	14.20
Arctic Blue	14.50
Tampere Gin	14.50
Tenu	15.00
Gustav Metsä	15.00
Ägräs	15.50
Helsinki Sailor's	16.00
Tuori Gin	16.00
HelSinGin	16.00
Kyrö Koskue	17.50

### GIN IMPORTED

	4 cl
Tanqueray	10.00
Beefeater Pink	11.00
Bombay Sapphire	12.00
Tanqueray Rangpur	12.00
Hendrick's	12.50
Bols Genever	13.00
Opuhr	13.00
Hayman's Old Tom	13.00
Beefeater 24	13.50
Tanqueray 10	13.50
Gin Mare	14.00
Star of Bombay	14.00
El Professore Gin Monsieur	14.50
Hven Organic	15.00
Hernö	15.00
Stockholms Bränneri	16.00
Oslo Gin	16.00
Köbenhavn Gin	16.00
Monkey 47	16.00
Makar Cherry Gin	17.00

### BOURBON & RYE & TENNESSEE

	4 cl
Jack Daniel's No 7	11.00
Maker's Mark Bourbon	12.00
Bulleit Bourbon	12.50
Bulleit Rye	13.00
Knob Creek 9 YO	14.00
Knob Creek Rye	14.50
Michter's Rye	15.00
Kyrö Rye	19.00
Widow Jane 10 YO Bourbon	20.00
Hudson Manhattan Rye	24.00

### BLENDED & MALT

	4 cl
Jameson Irish Whiskey	9.00
Naked Grouse	11.00
Johnnie Walker Black Label	12.00
Johnnie Walker Red Rye Finish	12.00
Glenlivet 12 YO	13.00
Teeling Single Malt Irish Whiskey	14.00
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
Hibiki Japanese Harmony	18.00
Macallan Triple Cask 12 YO	19.00
Ardbeg Uigedail	19.50
Ardbeg Corryvreckan	19.50
Dalmore 15 YO	20.00
Lagavulin 16 YO	22.00
Jameson 18 YO Irish Whiskey	22.00
Teerenpeli 10 YO Single Malt	24.00
Highland Park 18 YO	28.00
Strathclyde 30 YO Single Grain & Cask	42.00
Macallan Rare Cask	55.00

<b>RUM &amp; CANE</b>	<b>4 cl</b>
Cachaca Ypioca Ouro	10.00
Havana Club 3 YO	11.50
Havana Club 7 YO	12.00
Bacardi 4 YO	12.00
Bacardi Superior 44,5%	14.00
Ron Zacapa 23 YO	14.50
Angostura 1824	17.00
Kill Devil Guatemala 10 YO	18.00
Caroni 17 YO	26.00
Kill Devil Fiji South Pacific 14 YO	26.00

<b>COGNAC &amp; BRANDY</b>	<b>4 cl</b>
Jaloviina*	9.00
Pisco	10.00
Hennessy VS	13.00
Hennessy VSOP	16.00
H by Hine VSOP	16.00
Martell Cordon Bleu XO	28.00
Hine Antique XO	36.00
Hennessy XO	39.00
Hennessy Paradis	160.00
Hine Mariage	190.00
Armagnac Darroze 8 YO	14.00
Calvados Pere Magloire VSOP	12.00
Calvados Pomme Prisonniere	16.50
Grappa Tommasi	14.00

<b>TEQUILA &amp; AGAVE</b>	<b>4 cl</b>
Olmecca Altos Reposado	12.50
Arette Blanco	13.00
Mezcal Union	13.00
Arette Anejo	14.00
Patron Silver	14.00
Los Tres Toños	17.00

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

<b>LIQUEUR</b>	<b>4 cl</b>
Bailey's	8.00
Galliano L'Autentico	8.00
Gustav Arctic Bramble	8.00
Xante	9.50
Sambuca	9.00
Limoncello (house-made)	10.00
Giffard Menthe Pastille	10.00
Amaretto	10.00
Kahlua	10.00
Suze	10.00
Merlet Crème de Cassis	10.00
Merlet Soeurs Cerises	10.00
Cherry Heering	10.00
Cointreau	10.00
Cointreau Blood Orange	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

<b>ABSINTHE &amp; ANIS</b>	<b>4 cl</b>
Ricard Pastis	10.00
Herbsaint	12.00
Armand Guy Anis	12.50
Pernod Absinthe	14.50

<b>VERMOUTH &amp; FORTIFIED WINE</b>	<b>8 cl</b>
Noilly Prat Dry Vermouth	8.00
Martini Bianco Vermouth	8.00
Dubonnet Rouge	8.00
Lillet Blanc	9.50
Martini Riserva Speciale Ambrato	10.00
Martini Riserva Speciale Rubino	10.00
Graham's LBV Port Wine	10.00
Antica Formula Vermouth	10.00
Punt E Mes Vermouth	10.00

## BAR FOOD

### SNACKS

<b>Perunalastuja / <i>Potato chips</i></b>	<b>3.50</b>
<b>Marinoituja oliiveja / <i>Marinated olives</i></b>	<b>5.00</b>
<b>Ranskalaisia perunoita / <i>French Fries</i></b>	<b>8.00</b>
<b>Käsintehtyjä vaahtokarkkeja / <i>Hand-made marshmallows</i></b>	<b>6.00</b>

### SMALL BITES

<b>Cheese Plate</b>	<b>17.00</b>
Suomalaista juustoa <i>Finnish cheese</i>	
<b>Skandipasto</b>	<b>17.00</b>
Kylmä tapas-lautanen pohjoismaiseen tapaan <i>Cold tapas-style selection of savory bites in Nordic spirit</i>	
<b>Nordic Sandwiches</b>	<b>17.00</b>
Klassiset katkarapu- ja graavilohivoileivät <i>Classic shrimp &amp; gravlax open-top sandwiches</i>	

### SALADS

<b>Vegan Salad</b>	<b>18.00</b>
Päivän vihreitä, marinoituja oliiveja ja Beluga-linssejä <i>Daily greens, marinated olives &amp; Beluga lentils</i>	
<b>Goat Cheese Salad</b>	<b>18.00</b>
Päivän vihreitä, paahdettua vuohenjuustoa ja pähkinöitä <i>Daily greens, fried goat cheese &amp; nuts</i>	
<b>Caesar Salad Naturel</b>	<b>16.00</b>
Romaine-salaattia, Caesar-kastiketta, parmesan-juustoa ja krutonkeja <i>Romaine lettuce, Caesar dressing, Parmesan cheese &amp; croutons</i>	
<b>Caesar Salad with Smoked Salmon</b>	<b>18.00</b>
Romaine-salaattia, Caesar-kastiketta ja lämminsavulohta <i>Romaine lettuce, Caesar dressing &amp; warm-smoked salmon</i>	

### MAINS & BIG BITES

<b>Classic BLT Sandwich</b>	<b>18.00</b>
Pekonia*, salaattia, tomaattia, Dijon-majoneesia ja maalaisranskalaisia <i>Bacon*, lettuce, tomatoes, Dijon mayo and country style French fries</i>	
<b>Burger</b>	<b>22.00</b>
Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia <i>Hereford beef patty* with Cheddar cheese, BBQ sauce and country style French fries</i>	
<b>Veggie Burger</b>	<b>22.00</b>
Beyond Burger -pihvi, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia. Saatavana myös vegaanisena. <i>Beyond Burger patty with Cheddar cheese, BBQ sauce and country style French fries. Vegan version available upon request.</i>	
<b>Steak</b>	<b>34.00</b>
Black Angus -härän ulkofilettä*, maalaisranskalaisia ja aiolia <i>Black Angus beef sirloin* with country style French fries &amp; aioli</i>	

### SWEETS

<b>Crème Brûlée</b>	<b>10.00</b>
Rosmariinilla maustettu paahtovanukas <i>Rosemary Crème Brûlée</i>	
<b>Chocolate Cake</b>	<b>10.00</b>
Suklaakakkua, vaniljakreemiä ja mustikkaa <i>Chocolate cake with vanilla cream and blueberries</i>	

**Keittiö on avoinna maanantaista sunnuntaihin  
klo 11.30–23.00. Muina aikoina tiedustelkaa  
pikkusuolaista baarimestareilta**

***Kitchen is open from Monday to Sunday from  
11.30 am until 11.00 pm. Please consult the  
bartender for bar snacks outside these times.***

\*Lihan alkuperämaa / *Origin country of the meat*  
*Pekoni / Bacon – Hollanti / Netherlands*  
*Burger-pihvi / Burger patty – Suomi / Finland*  
*Härkä / Beef – Australia*