



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

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 (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 & infusions Served by the pot | 6.50 |
| -Earl Grey Tea | |
| -English Breakfast Tea | |
| -Sencha Senpai Green Tea | |
| -Rooibos Sweet Orange Infusion | |
| -Chamomile Infusion | |
| -Bavarian Mint Infusion | |
| -Ginger Breeze Infusion | |

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

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

DRY MARTINI 14.50
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.
Refreshing & straight-forward

OLD FASHIONED 14.50
Don't let the name fool you. With OF sitting in front of you, you are always a badass, hip, cool, chic and whatnot. Maker's Mark Bourbon, dashes of Angostura & Orange bitters with a hint of sugar.
"Awesome & enjoyable"

BEERS

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

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

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

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

Hoppe IPA 6,0% 11.00 / 33 cl
Suomenlinnan Panimo

La Mer APA 4,3% 10.50 / 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

LOW & NON-ALCOHOLIC BEERS

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

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

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

SPIRITS

VODKA & AQUAVIT

| | 4 cl |
|---------------------------------|-------|
| Finlandia | 10.00 |
| Koskenkorva Vodka | 10.00 |
| Tom Of Finland | 12.00 |
| Grey Goose | 13.00 |
| Lágrimas de Cocodrilo Pineapple | 13.00 |
| Absolut Elyx | 14.00 |
| Russki Standart Platinum | 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 |
| Kalevala | 15.00 |
| Tenu | 15.00 |
| Gustav Metsä Gin | 15.00 |
| Ägräs | 15.50 |
| Ägräs Abloom | 15.50 |
| Tuori Gin | 16.00 |
| HelSinGin | 16.00 |
| Kyrö Koskue | 17.50 |

GIN IMPORTED

| | 4 cl |
|----------------------------|-------|
| Tanqueray | 10.00 |
| Beekeeper 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 |
| Chase Pink Grapefruit | 13.00 |
| Beekeeper 24 | 13.50 |
| Tanqueray 10 | 13.50 |
| Gin Mare | 14.00 |
| Star of Bombay | 14.00 |
| Caorunn | 14.00 |
| El Professore Gin Monsieur | 14.50 |
| Hernö | 15.00 |
| Stockholms Bränneri | 16.00 |
| Oslo Gin | 16.00 |
| Köbenhavn Gin | 16.00 |
| Monkey 47 | 16.00 |
| Makar Cherry Gin | 17.00 |

LIQUEUR

| | 4 cl |
|-------------------------|-------|
| Bailey's | 8.00 |
| Galliano L'Autentico | 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 |

ABSINTHE & ANIS

| | 4 cl |
|-----------------------|-------|
| Ricard Pastis | 10.00 |
| Herbsaint | 12.00 |
| Armand Guy Anis | 12.50 |
| Francois Guy Absinthe | 14.50 |
| Pernod Absinthe | 14.50 |

VERMOUTHS & FORTIFIED WINES

| | 8 cl |
|----------------------------------|-------|
| Noilly Prat Dry Vermouth | 8.00 |
| Martini Bianco Vermouth | 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 |

| | |
|-------------------------------------|-------------|
| RUM & CANE | 4 cl |
| 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 |
| Caroni 17 YO | 26.00 |
| Kill Devil Fiji South Pacific 14 YO | 26.00 |

| | |
|-------------------------------|-------------|
| COGNAC & BRANDY | 4 cl |
| Jallu * | 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 |
| Armagnac Darroze Rieston 1999 | 24.00 |
| Calvados Pere Magloire VSOP | 12.00 |
| Calvados Pomme Prisonniere | 16.50 |
| Grappa Tommasi | 14.00 |

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|----------------------------|-------------|
| TEQUILA & AGAVE | 4 cl |
| Olmeca Altos Reposado | 12.50 |
| Arette Blanco | 13.00 |
| Arette Anejo | 14.00 |
| Mezcal Agave De Cortes | 15.00 |
| Los Tres Toños | 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 |

| | |
|--------------------------|-------------|
| 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 |

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|---------------------------------------|-------------|
| 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 Triple Cask 12 YO | 19.00 |
| Ardbeg Uigedail | 19.50 |
| Ardbeg Corryvreckan | 19.50 |
| Dalmore 15 YO | 20.00 |
| Lagavulin 16 YO | 22.00 |
| Highland Park 18 YO | 28.00 |
| Strathclyde 30 YO Single Grain & Cask | 42.00 |
| Macallan Rare Cask | 55.00 |

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| IRISH | |
| Jameson | 9.00 |
| Teeling Single Malt | 14.00 |
| Jameson 18 YO | 34.00 |

WINES

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|---|----------------------|--|----------------------|
| BUBBLES | 12cl / Bottle | ROSE WINE | 12cl / Bottle |
| Cava Brut Nature Reserva de la Música | 10.00 / 60.00 | Scalabrone Rosé 2016 | 10.00 / 60.00 |
| Jané Ventura | | Tenuta Guado al Tasso | |
| Catalonia, Spain | | Bolgheri, Tuscany, Italy | |
| <i>Macabeu, Xarel-lo, Parellada</i> | | <i>Cabernet Sauvignon, Merlot, Syrah</i> | |
| Pol Roger Brut Réserve | 14.50 / 90.00 | RED WINE | 12cl / Bottle |
| Champagne Pol Roger | | Whistling Track Pinot Noir 2017 | 9.00 / 56.00 |
| Champagne, France | | Off-Piste Wines | |
| <i>Pinot Noir, Pinot Meunier, Chardonnay</i> | | South Eastern Australia | |
| Cuvée Un Jour de 1911 | 139.00 | <i>Pinot Noir</i> | |
| Champagne André Clouet | | Corriente 2015 | 12.00 / 76.00 |
| Champagne, France | | Compañía de Vinos Telmo Rodriguez | |
| <i>Pinot Noir</i> | | Rioja, Spain | |
| Billecart-Salmon Brut Rosé | 159.00 | <i>Tempranillo, Garnacha, Graciano</i> | |
| Champagne Billecart-Salmon | | Valpolicella Superiore Ripasso | 13.00 / 81.00 |
| Champagne, France | | Monti Garbi 2014 | |
| <i>Pinot Noir, Pinot Meunier, Chardonnay</i> | | Tenuta Sant'Antonio | |
| Brut Initial Blanc de Blancs | 275.00 | Veneto, Italy | |
| Champagne Jaques Selosse | | <i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i> | |
| Champagne, France | | Charles & Charles Zinfandel 2014 | 52.00 |
| <i>Chardonnay</i> | | Bieler Wines | |
| WHITE WINE | 12cl / Bottle | Washington State, USA | |
| Charles & Charles Riesling 2016 | 9.80 / 61.00 | <i>Zinfandel, Merlot, Syrah</i> | |
| Bieler Wines | | Blaufränkisch 2015 (organic, vegan) | 56.00 |
| Washington State, USA | | Weingut Judith Beck | |
| <i>Riesling</i> | | Burgenland, Austria | |
| Chablis Reserve de Vaudon | 10.80 / 68.00 | <i>Blaufränkisch</i> | |
| Joseph Drouhin | | Puydeval Rouge 2016 (vegan) | 62.00 |
| Burgundy, France | | Jeff Carrel | |
| <i>Chardonnay</i> | | Languedoc-Roussillon, France | |
| Sancerre Les Pierris 2016 | 11.50 / 70.00 | <i>Cabernet Franc, Syrah, Merlot</i> | |
| Roger Champault | | | |
| Loire, France | | | |
| <i>Sauvignon Blanc</i> | | | |
| Verdicchio Dei Castelli Di Jesi 2017 (organic) | 52.00 | | |
| La Staffa | | | |
| Marche, Italy | | | |
| <i>Verdicchio</i> | | | |
| Txakoli 2017 | 54.00 | | |
| Hiruzta | | | |
| Getariako Txakolina, Basque Country, Spain | | | |
| <i>Hondarribi Zuri, Gros Manseng</i> | | | |
| Riesling Sauvage Trocken 2016 (vegan) | 64.00 | | |
| Georg Breuer | | | |
| Rheingau, Germany | | | |
| <i>Riesling</i> | | | |

BAR FOOD

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.

SNACKS

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|---|-------------|
| Perunalastuja / <i>Potato chips</i> | 3.50 |
| Marinoituja oliiveja / <i>Marinated olives</i> | 5.00 |
| Maalaisranskalaisia / <i>French Fries</i> | 8.00 |

SMALL BITES & FOR SHARING

| | |
|---|--------------|
| Cheese Plate | 17.00 |
| <i>Valikoima suomalaisia juustoja Selection of Finnish cheeses</i> | |
| Skandipasto | 17.00 |
| <i>Valikoima pikkusuolaista pohjoismaiseen tapaan Selection of savory bites in Nordic spirit</i> | |
| Nordic Sandwiches | 17.00 |
| <i>Klassiset katkarapu- ja graavilohivoileivät Classic shrimp & gravlax open-top sandwiches</i> | |

SALADS

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|--|--------------|
| Vegan Salad | 18.00 |
| <i>Päivän vihreitä, marinoituja oliiveja ja Beluga-linssejä Daily greens, marinated olives & Beluga lentils</i> | |
| Goat Cheese Salad | 18.00 |
| <i>Päivän vihreitä, paahdettua vuohenjuustoa ja pähkinöitä Daily greens, fried goat cheese & nuts</i> | |
| Caesar Salad | 18.00 |
| <i>Romaine-salaattia, Caesar-kastiketta ja lämminsavulohta Romaine lettuce, Caesar dressing & warm-smoked salmon</i> | |

MAINS & BIG BITES

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|--|--------------|
| Classic BLT Sandwich | 18.00 |
| <i>Pekonia*, salaattia, tomaattia, Dijon-majoneesia ja maalaisranskalaisia Bacon*, lettuce, tomatoes, Dijon mayo and country style French fries</i> | |
| Burger | 22.00 |
| <i>Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia Hereford beef patty* with Cheddar cheese, BBQ sauce and country style French fries</i> | |
| Veggie Burger | 22.00 |
| <i>Kikherne- & kasvispihvi, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia Chickpea & veggie patty with Cheddar cheese, BBQ sauce and country style French fries</i> | |
| Steak | 34.00 |
| <i>Black Angus -härän ulkofilettä*, maalaisranskalaisia ja aiolia Black Angus beef sirloin* with country style French fries & aioli</i> | |
| SWEETS | |
| Strawberry | 10.00 |
| <i>Marinoituja mansikoita ja jugurtti-pannacottaa Marinated strawberries with yoghurt panna cotta</i> | |
| Chocolate Cake | 10.00 |
| <i>Suklaakakkua, praliinia ja kirsikkaa Chocolate cake with praline and cherry</i> | |

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