



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 5,3% 8.50 / 33 cl
Hartwall

Lapin Kultu Pure III 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

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

Lapin Kultu 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
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
Helsinfors Fiskehamns Aquavit	12.50
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
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
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
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

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
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 8 YO	13.00
Havana Club Seleccion de Maestros	14.00
Bcardi Superior 44,5%	14.00
Ron Zacapa 23 YO	14.50
Agostura 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

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

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

IRISH	
Jameson	9.00
Teeling Single Malt	14.00
Jameson 18 YO	34.00

WINES			ROSÉ WINE	12cl / Bottle
BUBBLES	12cl / Bottle		Scalabrone Rosé 2016	10.00 / 60.00
Cava Brut Nature Reserva de la Música	10.00 / 60.00		Tenuta Guado al Tasso	
Jané Ventura			Bolgheri, Tuscany, Italy	
Catalonia, Spain			<i>Cabernet Sauvignon, Merlot, Syrah</i>	
<i>Macabeu, Xarel-lo, Parellada</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	
			<i>Pinot Noir</i>	
Cuvée Un Jour de 1911	139.00		Corriente 2015	12.00 / 76.00
Champagne André Clouet			Compañia de Vinos Telmo Rodriguez	
Champagne, France			Rioja, Spain	
<i>Pinot Noir</i>			<i>Tempranillo, Garnacha, Graciano</i>	
Billecart-Salmon Brut Rosé	159.00		Valpolicella Superiore Ripasso	13.00 / 81.00
Champagne Billecart-Salmon			Monti Garbi 2014	
Champagne, France			Tenuta Sant'Antonio	
<i>Pinot Noir, Pinot Meunier, Chardonnay</i>			Veneto, Italy	
			<i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	
Brut Initial Blanc de Blancs	275.00		Charles & Charles Zinfandel 2014	52.00
Champagne Jaques Selosse			Bieler Wines	
Champagne, France			Washington State, USA	
<i>Chardonnay</i>			<i>Zinfandel, Merlot, Syrah</i>	
WHITE WINE	12cl / Bottle		Blaufränkisch 2015 (organic, vegan)	56.00
Charles & Charles Riesling 2016	9.80 / 61.00		Weingut Judith Beck	
Bieler Wines			Burgenland, Austria	
Washington State, USA			<i>Blaufränkisch</i>	
<i>Riesling</i>				
Chablis Reserve de Vaudon	10.80 / 68.00		Puydeval Rouge 2016 (vegan)	62.00
Joseph Drouhin			Jeff Carrel	
Burgundy, France			Languedoc-Roussillon, France	
<i>Chardonnay</i>			<i>Cabernet Franc, Syrah, Merlot</i>	
Sancerre Les Pierris 2016	11.50 / 70.00			
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

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

The Cheese Plate	17.00
Valikoima suomalaisia juustoja <i>Selection of Finnish cheeses</i>	

The Skandipasto	17.00
Valikoima pikkusuolaista pohjoismaiseen tapaan <i>Selection of savory bites in Nordic spirit</i>	

The Nordic Sandwiches	17.00
Klassiset katkarapu- ja graavilohivoileivät <i>Classic shrimp & gravlax open-top sandwiches</i>	

SALADS

Vegan Salad	18.00
Päivän vihreitä, marinoituja oliiveja ja Beluga-linssejä <i>Daily greens, marinated olives & Beluga lentils</i>	

Goat Cheese Salad	18.00
Päivän vihreitä, paahdettua vuohenjuustoa ja pähkinöitä <i>Daily greens, fried goat cheese & nuts</i>	

Caesar Salad	18.00
Romaine-salaattia, Caesar-kastiketta ja lämminsavulohta <i>Romaine lettuce, Caesar dressing & warm-smoked salmon</i>	

MAINS & BIG BITES

The Classic BLT Sandwich	18.00
Pekonia, salaattia, tomaattia, Dijon-majoneesia ja maalaisranskalaisia Bacon, lettuce, tomatoes, Dijon mayo and country style French fries	

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 Veggie Burger	22.00
Kikherne- & kasvispihvi, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia Chickpea & veggie patty with Cheddar cheese, BBQ sauce and country style French fries	

The Steak	34.00
Härän ulkofilettä, maalaisranskalaisia ja aiolia <i>Beef sirloin with country style French fries & aioli</i>	

SWEETS

Crème Brûlée	10.00
Ranskalainen klassikko ripauksella kahvia <i>French classic with a hint of coffee</i>	

Chocolate Cake	10.00
Suklaakakkua, praliinia ja kirsikkää <i>Chocolate cake with praline and cherry</i>	