



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

CLASSIC LILLA E. COCKTAILS

14.50

NEGRONI

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

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

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

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.

Refreshing & straight-forward

OLD FASHIONED

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

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

BEERS, CIDERS & LONG DRINKS

BEER

Lahden Erikoin A IVA Lager 5,3% <i>Hartwall</i>	8.50 / 35 cl
Lapin Kultra Pure III Lager 4,5% <i>Hartwall</i>	8.00 / 31,5 cl
Kalpea Kaartilainen Pale Ale 5,2% <i>Brewed exclusively for Hotel Lilla Roberts Level Eleven Brewing</i>	9.90 / 33 cl
Hoppe IPA 6,0% <i>Suomenlinnan Panimo</i>	11.00 / 33 cl
Teijo IPA 6,9% <i>Mathildedalin Kyläpanimo</i>	11.00 / 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
Seasonal Beer <i>Various breweries</i>	9.00 / 33 cl

LOW & NON-ALCOHOLIC BEER

Brewdog Nanny State 0,5% <i>Brewdog Brewery</i>	6.50 / 33 cl
Lapin Kultra 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

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	

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 12cl / Bottle
Charles & Charles Riesling 2016 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

Riesling Sauvage Trocken 2016 (vegan) 64.00
Georg Breuer
Rheingau, Germany
Riesling

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

RED WINE 12cl / Bottle
Whistling Track Pinot Noir 2017 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	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
Tenu	15.00
Gustav Metsä Gin	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

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
Kill Devil Guatemala 10 YO	18.00
Caroni 17 YO	26.00
Kill Devil Fiji South Pacific 14 YO	26.00

COGNAC & BRANDY

	4 cl
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

TEQUILA & AGAVE

	4 cl
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

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 & 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

SCOTCH BLENDED & MALT

	4 cl
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	22.00

LIQUEUR

	4 cl
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

ABSINTHE & ANIS

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

VERMOUTH & FORTIFIED WINE

	8 cl
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

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

SMALL BITES & STARTERS

Cheese Plate	17.00
Suomalaista juustoa <i>Finnish cheese</i>	
Skandipasto	17.00
Valikoima pikkusuolaista pohjoismaiseen tapaan <i>Selection of savory bites in Nordic spirit</i>	
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 with Smoked Salmon	18.00
Romaine-salaattia, Caesar-kastiketta ja lämminsavulohta <i>Romaine lettuce, Caesar dressing & warm-smoked salmon</i>	

MAINS & BIG BITES

Classic BLT Sandwich	18.00
Pekonia*, salaattia, tomaattia, Dijon-majoneesia ja maalaisranskalaisia <i>Bacon*, lettuce, tomatoes, Dijon mayo and country style French fries</i>	
Burger	22.00
Hereford-jauhelihipihvi*, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia <i>Hereford beef patty* with Cheddar cheese, BBQ sauce and country style French fries</i>	
Veggie Burger	22.00
Beyond Beef -pihvi, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia <i>Beyond Beef patty with Cheddar cheese, BBQ sauce and country style French fries</i>	
Steak	34.00
Black Angus -härän ulkofilettä*, maalaisranskalaisia ja aiolia <i>Black Angus beef sirloin* with country style French fries & aioli</i>	

SWEETS

Apple Pie	10.00
Omenapiiras ja piimäjäätelöä <i>Apple pie with sour milk ice-cream</i>	
Chocolate Cake	10.00
Suklaakakkua, vaniljakreemiä ja mustikkaa <i>Chocolate cake with vanilla cream and blueberries</i>	

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.*

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