



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

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,

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

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

LOW & NON-ALCOHOLIC BEER & CIDER

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

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

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

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

NON-ALCOHOLIC BEVERAGES

VIRGIN COCKTAILS 9.00

BLOOD ORANGE & GINGER

Blood orange, fresh lemon, sugar & Veen ginger ale

GARDEN & LEMON BALM

Seedlip Garden 108 distilled non-alcoholic spirit, lime, lemon balm, sugar & soda water

“GIN” & TONIC

Seedlip Spice 94 distilled non-alcoholic spirit, Fever Tree tonic water & pink grapefruit

PEPPERMINT & APPLE (WARM)

Peppermint, licorice root, sugar, lime & apple

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

SPIRITS**VODKA & AQUAVIT**

	4 cl
Gustav Arctic Vodka	10.00
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
Ägräs Abloom	15.50
Helsinki Sailor's	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
Opihr	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
Sipsmith VJOP	17.00
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
Scarabus Islay Single Malt	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

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
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

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
Cynar	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

WINES

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>			
J2 Riesling Gau-Odernheim 2013 (organic)	64.00		
Becker Landgraf			
Rheinhessen, Germany			
<i>Riesling</i>			

BAR FOOD

SNACKS

Lilla e:n pähkinät / Lilla e. mixed nuts	2.00
Perunalastuja / Potato chips	3.00
Marinoituja oliiveja / Marinated olives	5.00
Käsintehtyjä vaahtokarkkeja / Hand-made marshmallows	6.00

SMALL BITES

French Fries	8.00
Maalaisranskalaisia, ketsuppia ja majoneesia. <i>Country-style fries with ketchup & mayonnaise.</i>	
Cheese Plate	17.00
Suomalaista juustoa, hilloketta ja leipää <i>Finnish cheese, compote & bread</i>	
Skandipasto	19.50
Kylmä tapas-lautanen pohjoismaiseen tapaan. <i>Cold tapas-style selection of savory bites in Nordic spirit.</i>	

SALADS

Vegan Salad	18.00
Päivän vihreitä, kvinoa, hummusta, avokadoa ja pikkelöityjä kasviksia. <i>Daily greens, quinoa, hummus, avocado & pickled vegetables.</i>	
Goat Cheese Salad	18.00
Päivän vihreitä, vuohenjuustoa, punajuurta ja paahdettuja pähkinöitä. <i>Daily greens, goat cheese, beetroots & roasted nuts.</i>	
Caesar Salad Naturel	16.00
Romaine-salaattia, Caesar-kastiketta, Parmesan-juustoa ja krutonkeja. <i>Romaine lettuce, Caesar dressing, Parmesan cheese & croutons.</i>	
Caesar Salad with Smoked Salmon	18.00
Romaine-salaattia, Caesar-kastiketta, Parmesan-juustoa, krutonkeja ja lämminsavulohta. <i>Romaine lettuce, Caesar dressing, Parmesan cheese, croutons & 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 & country style French fries.</i>	
Burger	22.00
Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia. <i>Hereford beef patty* with Cheddar cheese, BBQ sauce & country style French fries.</i>	
Veggie Burger	22.00
Beyond Burger -pihvi, Cheddar-juustoa, BBQ-kastiketta ja maalaisranskalaisia. Saatavana myös vegaanisena. <i>Beyond Burger patty with Cheddar cheese, BBQ sauce & country style French fries. Vegan version available upon request.</i>	
Gravlax Sandwich	22.00
Graavilohta, Dijon-manjoneesia, mummonkurkkua ja salaattia. <i>Open-top sandwich with cured salmon, Dijon-mayonnaise, pickled cucumber & salad</i>	
Steak	34.00
Black Angus -härän ulkofilettä*, maalaisranskalaisia ja aiolia. <i>Black Angus beef sirloin* with country style French fries & aioli.</i>	
SWEETS	
Pannacotta	10.00
Kardemummaa, mantelia ja kirsikkaa <i>Cardamom, almonds ja cherries</i>	
Chocolate Cake	10.00
Suklaakakkua, suklaakreemiä ja kinuskia. <i>Chocolate cake with chocolate cream & salted caramel.</i>	
Macarons	10.00
Valikoima macarons-leivoksia. <i>Selection of Macarons.</i>	

Keittiö on avoinna vuoden jokaisena päivänä klo 11.30–23.00. Muina aikoina tiedustelkaa pikkusuolaista baarimestareilta

Kitchen is open every day from 11.30 am until 11.00 pm. Please consult the bartender for bar snacks outside these times.

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