

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

OLD FASHIONED

Classic, stylish. The one and only. There is no situation, this drink would not fit into. Some sugar, some angostura a good whiskey, ice... Enjoy.

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 & Laura

BEERS, CIDERS & LONG DRINKS

BEER

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

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

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

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

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

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

Porter 9.50 / 33 cl
Various breweries, Finland

Seasonal Beer 9.00 / 33 cl
Various breweries, Finland

CIDER & LONG DRINK

Strongbow Dry Apple Cider 5,0% 9.00 / 33 cl
Bulmers, England

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

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

LOW & NON-ALCOHOLIC BEER & CIDER

Lapin Kultta Arctic Malt 0,0% 5.00 / 33 cl
Hartwall, Finland

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

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

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

NON-ALCOHOLIC BEVERAGES

VIRGIN COCKTAILS 9.00

“GIN” & TONIC

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

Seasonal options may be inquired from the staff

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 16.00 / 100.00
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

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

ROSÈ 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 |
| 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 |
| 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 |
| 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 |

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 15 YO | 17.50 |
| Hibiki Japanese Harmony | 18.00 |
| Macallan Triple Cask 12 YO | 19.00 |
| Ardbeg Uigedail | 19.50 |
| Dalmore 15 YO | 20.00 |
| 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 |

| | |
|-------------------------------------|-------------|
| 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 |
| 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 |
| Mezcal Union | 13.00 |
| Arette Anejo | 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 |

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

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

BAR FOOD

SNACKS

| | |
|---|-------------|
| Lilla e:n pähkinät / Lilla e. mixed nuts | 2.00 |
| Perunalastuja / Potato chips | 3.00 |

SMALL BITES & SIDE DISHES

| | |
|------------------------------------|-------------|
| Ranskalaiset / French Fries | 3.00 |
|------------------------------------|-------------|

| | |
|-----------------------------|-------------|
| Mini Caesar-salaatti | 6.00 |
| <i>Mini Caesar Salad</i> | |

| | |
|--|-------------|
| Rapeita perunoita, aiolia ja tryffelisuolaa | 6.00 |
| <i>Crispy potatoes with truffle salt and aioli</i> | |

SALADS

| | |
|--|--------------|
| 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> | |

| | |
|---|--------------|
| Country Style Salad | 18.00 |
| grillattua maissikanaa, melonia, cashew-pähkinöitä ja balsamico-vinegretti <i>Country Style Salad with Grilled Corn Chicken, melon, Cashews with Balsamico Vinaigrette</i> | |

| | |
|---|--------------|
| Garden Salad | 18.00 |
| Roban hummusta, avokadoa, melonia, cashew-pähkinöitä ja balsamico-vinegretti (vegan) <i>Garden Salad with Roba's hummus, Avocado, melon, Cashews and Balsamico Vinaigrette</i> | |

MAINS & BIG BITES

| | |
|--|--------------|
| Classic BLT Sandwich | 18.00 |
| Pekonia*, salaattia, tomaattia, Dijon-majoneesia ja perunalastuja. <i>Bacon*, lettuce, tomatoes, Dijon mayo & potato chips.</i> | |

| | |
|--|--------------|
| Burger | 18.00 |
| Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta. <i>Hereford beef patty* with Cheddar cheese, BBQ sauce</i> | |
| Ranskalaiset / French Fries | 4.00 |
| Vihersalaatti / Side Salad | 4.00 |

| | |
|--|--------------|
| Veggie Burger | 18.00 |
| Beyond Burger -pihvi, Cheddar-juustoa, BBQ-kastiketta Saatavana myös vegaanisena. <i>Beyond Burger patty with Cheddar cheese, BBQ sauce.</i> <i>Vegan version available upon request.</i> | |
| Ranskalaiset / French Fries | 4.00 |
| Vihersalaatti / Side Salad | 4.00 |

| | |
|--|--------------|
| Steak | 34.00 |
| Black Angus -härän ulkofilettä*, marinoitua tomaattia, rapeita perunoita ja bearnaise-kastiketta <i>Black Angus beef sirloin* with tomato, crispy potatoes and Béarnaise sauce.</i> | |

SWEETS

| | |
|--|--------------|
| Chocolate Cake | 10.00 |
| Suklaakakkua, mustikkajäätelöä <i>Chocolate cake with blueberry ice cream</i> | |

Keittiö on avoinna
pe-la klo 12-22
ti-to 12-21

Kitchen open
Fri-Sat 12am-22pm
Tue-Thu 12am-21pm

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