



*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*

### **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*

### **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,*

### **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*

### **VODKA MARTINI**

Smoother sibling of the classic gin-based Dry Martini. We combine Finnish-made Gustav Arctic Vodka with Martini Ambrato Vermouth and Angostura Orange bitters. Served up straight from the freezer.

*Round & Balanced*

<b>WINES</b>			<b>ROSE WINE</b>	<b>12cl / Bottle</b>
			<b>Scalabrone Rosé 2016</b>	<b>60.00</b>
			Tenuta Guado al Tasso	
			Bolgheri, Tuscany, Italy	
			<i>Cabernet Sauvignon, Merlot, Syrah</i>	
<b>BUBBLES</b>	<b>12cl / Bottle</b>		<b>RED WINE</b>	<b>12cl / Bottle</b>
<b>Cava Brut Nature Reserva de la Música</b>	<b>10.00 / 60.00</b>		<b>Whistling Track Pinot Noir 2017</b>	<b>9.00 / 56.00</b>
Jané Ventura			Off-Piste Wines	
Catalonia, Spain			South Eastern Australia	
<i>Macabeu, Xarel-lo, Parellada</i>			<i>Pinot Noir</i>	
<b>Pol Roger Brut Réserve</b>	<b>16.00 / 98.00</b>		<b>Corriente 2015</b>	<b>12.00 / 76.00</b>
Champagne Pol Roger			Compañía de Vinos Telmo Rodriguez	
Champagne, France			Rioja, Spain	
<i>Pinot Noir, Pinot Meunier, Chardonnay</i>			<i>Tempranillo, Garnacha, Graciano</i>	
<b>Cuvée Un Jour de 1911</b>	<b>139.00</b>		<b>Valpolicella Superiore Ripasso</b>	<b>13.00/ 81.00</b>
Champagne André Clouet			Monti Garbi 2014	
Champagne, France			Tenuta Sant'Antonio	
<i>Pinot Noir</i>			Veneto, Italy	
<b>Billecart-Salmon Brut Rosé</b>	<b>159.00</b>		<i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	
Champagne Billecart-Salmon			<b>Blaufränkisch 2015 (organic, vegan)</b>	<b>56.00</b>
Champagne, France			Weingut Judith Beck	
<i>Pinot Noir, Pinot Meunier, Chardonnay</i>			Burgenland, Austria	
<b>Brut Initial Blanc de Blancs</b>	<b>275.00</b>		<i>Blaufränkisch</i>	
Champagne Jaques Selosse			<b>Puydeval Rouge 2016 (vegan)</b>	<b>62.00</b>
Champagne, France			Jeff Carrel	
<i>Chardonnay</i>			Languedoc-Roussillon, France	
<b>WHITE WINE</b>	<b>12cl / Bottle</b>		<i>Cabernet Franc, Syrah, Merlot</i>	
<b>Charles &amp; Charles Riesling 2016</b>	<b>9.80 / 61.00</b>			
Bieler Wines				
Washington State, USA				
<i>Riesling</i>				
<b>Chablis Reserve de Vaudon</b>	<b>10.80 / 68.00</b>			
Joseph Drouhin				
Burgundy, France				
<i>Chardonnay</i>				
<b>Sancerre Les Pierris 2016</b>	<b>11.50/70.00</b>			
Roger Champault				
Loire, France				
<i>Sauvignon Blanc</i>				
<b>Verdicchio Dei Castelli Di Jesi 2017 (organic)</b>	<b>52.00</b>			
La Staffa				
Marche, Italy				
<i>Verdicchio</i>				
<b>Txakoli 2017</b>	<b>54.00</b>			
Hiruzta				
Getariako Txakolina, Basque Country, Spain				
<i>Hondarribi Zuri, Gros Manseng</i>				

## BEERS, CIDERS & LONG DRINKS

### BEER

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

**Lahden Erikois A IVA Lager 5,3%** 9.00 / 35 cl  
*Hartwall, Finland*

**Kalpea Kaartilainen Pale Ale 5,2%** 10.50 / 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*

**La Mer APA 4,3%** 10.00 / 33 cl  
*Mathildedalin Kyläpanimo, Finland*

**Einstök White Ale 5,2%** 10.50 / 33 cl  
*Einstök Brewery, Iceland*

**Seppä Stout 7,0%** 10.00 / 33 cl  
*Mathildedalin Kyläpanimo, Finland*

**Seasonal Beer** 9.50 / 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

**Lapin Kulta 0,0%** 5.00 / 33 cl  
*Hartwall, Finland*

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

## NON-ALCOHOLIC BEVERAGES

### VIRGIN GIN & TONICS

9.00

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

❖ Seedlip Garden 108 distilled non-alcoholic spirit,  
Fever Tree tonic water & fresh cucumber

### 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**

	<b>4 cl</b>
Gustav Arctic Vodka	10.00
Koskenkorva Vodka	10.00
Finlandia Vodka	10.50
Lágrimas de Cocodrilo Pineapple Vodka	13.00
Grey Goose Vodka	14.00
Russki Standart Platinum Vodka	14.00
Absolut Elyx Vodka	14.50
O.P. Anderson Original Aquavit	10.00
Ägräs Akvavit	12.50

**GIN LOCAL**

	<b>4 cl</b>
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**

	<b>4 cl</b>
Tanqueray	10.00
Beefeater	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
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
Köbenhavn Gin	16.00
Monkey 47	16.00
Sipsmith VJOP	17.00
Makar Cherry Gin	17.00

**BOURBON & RYE & TENNESSEE**

	<b>4 cl</b>
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**

	<b>4 cl</b>
Jameson Irish Whiskey	9.50
Jameson Black Barrel	11.00
Naked Grouse	11.00
Johnnie Walker Black Label	12.00
Johnnie Walker Red Rye Finish	12.00
Glenlivet 12 YO	14.00
Teeling Single Malt Irish Whiskey	14.00
Talisker 10 YO	15.00
Bunnahabhain 12 YO	15.50
Kilkerran 8 YO	16.00
Glenmorangie Quinta Ruban	16.50
Scarabus Islay Single Malt	16.50
Ardbeg 10 YO	16.50
Balvenie 12 YO	16.50
Glenfiddich 15 YO	16.50
Glenmorangie Nectar D'Or	17.00
Laphroaig Quarter Cask	17.00
Bowmore 15 YO	17.50
Hibiki Japanese Harmony	19.00
Macallan Double Cask 12 YO	19.00
Ardbeg Uigedail	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

<b>RUM &amp; CANE</b>	<b>4 cl</b>
Cachaca Ypioca Ouro	10.00
Havana Club 3 YO	11.50
Havana Club 7 YO	12.00
Bacardi Superior Heritage	14.00
Zacapa 23	14.50
Angostura 1824 12 YO	17.00
Kill Devil Guatemala 10 YO	18.00
Kill Devil Fiji South Pacific 14 YO	26.00

<b>COGNAC &amp; BRANDY</b>	<b>4 cl</b>
Jaloviina*	9.00
Pisco	10.00
Hennessy VS	13.00
Hennessy VSOP	16.00
H by Hine VSOP	16.00
Martell Cordon Bleu XO	25.00
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	13.00
Calvados Pomme Prisonniere	16.50
Grappa Tommasi	14.00

<b>TEQUILA &amp; AGAVE</b>	<b>4 cl</b>
Olmecca Reposado	12.50
Mezcal Union Uno	13.00
Arette Anejo	14.00
Los Tres Toños Anejo	17.00

<b>BITTER</b>	<b>4 cl</b>
Campari	9.00
Aperol	9.00
Gammel Dansk	9.00
Fernet Branca	9.50
Kyrö Pale Rye Bitter	10.00
Amaro Averna	10.00
Amaro di Angostura	10.00

<b>LIQUEUR</b>	<b>4 cl</b>
Bailey's	9.00
Galliano L'Autentico	9.00
Sambuca	9.00
Xante	9.50
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

<b>ABSINTHE &amp; ANIS</b>	<b>4 cl</b>
Ricard Pastis	10.00
Herbsaint	12.00
Armand Guy Anis	12.50
Pernod Absinthe	14.50

<b>VERMOUTH &amp; FORTIFIED WINE</b>	<b>8 cl</b>
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

## BAR FOOD

### SNACKS

**Perunalastuja / *Potato chips* 3.00**

### SMALL BITES

**Isot Ranskalaiset 8.00**  
*Large Fries*

**Mini Caesar-salaatti 6.00**  
*Mini Caesar Salad*

**Rapeita perunoita, aiolia ja tryffelisuolaa 6.00**  
*Crispy potatoes with truffle salt and aioli*

### SALADS

**Caesar Salad with Smoked Salmon 18.00**  
Romaine-salaattia, Caesar-kastiketta, Parmesan-juustoa, krutonkeja ja lämminsavulohta.  
*Romaine lettuce, Caesar dressing, Parmesan cheese, croutons & warm-smoked salmon.*

**Country-Style Salad 18.00**  
Grillattua maissikanaa, melonia, cashew-pähkinöitä ja balsamico-vinegretti.  
*Grilled chicken, melon, cashews & balsamic vinaigrette.*

**Garden Salad 18.00**  
Hummusta, avokadoa, melonia, cashew-pähkinöitä ja balsamico-vinegretti.  
*Hummus, avocado, melon, cashews & balsamic vinaigrette.*

## MAINS & BIG BITES

**Classic BLT Sandwich 18.00**  
Pekonia\*, salaattia, tomaattia, Dijon-majoneesia ja perunalastuja.  
*Bacon\*, lettuce, tomatoes, Dijon mayo & potato chips.*

**Burger 18.00**  
Hereford-jauhelihapihvi\*, Cheddar-juustoa, BBQ-kastiketta ja aiolia.  
*Hereford beef patty\* with Cheddar cheese, BBQ sauce and aioli.*  
Ranskalaiset / French Fries 4.00  
Vihersalaatti / Side Salad 4.00

**Veggie Burger 18.00**  
Beyond Burger -pihvi, Cheddar-juustoa, BBQ-kastiketta ja aiolia.  
Saatavana myös vegaanisena.  
*Beyond Burger patty with Cheddar cheese, BBQ sauce and aioli.*  
*Vegan version available upon request.*  
Ranskalaiset / French Fries 4.00  
Vihersalaatti / Side Salad 4.00

**Steak 34.00**  
Black Angus -härän ulkofilettä\*, rapeita perunoita ja bearnaise-kastiketta  
*Black Angus beef sirloin\* with crispy potatoes and Béarnaise sauce.*

### SWEETS

**Chocolate Cake 10.00**  
Suklaakakkua, passionia ja talon jäätelöä  
*Chocolate cake with passion fruit and house-made ice-cream*

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

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

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