

---

## 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 (Hot)

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



*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,*

*Eppu, Janne & Laura*

**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,*

**LIQUEUR**

	<b>4 cl</b>
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**

	<b>4 cl</b>
Ricard Pastis	10.00
Herbsaint	12.00
Armand Guy Anis	12.50
Pernod Absinthe	14.50

**VERMOUTH & FORTIFIED WINE**

	<b>8 cl</b>
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

<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 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

<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	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 Pomme Prisonniere	16.50
Grappa Tommasi	14.00

<b>TEQUILA &amp; AGAVE</b>	<b>4 cl</b>
Olmeca 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

<b>BITTER</b>	<b>4 cl</b>
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

## 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%** **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 Kulta 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*

**WINES****BUBBLES****Cava Brut Nature Reserva de la Música** 12cl / Bottle 10.00 / 60.00Jané Ventura  
Catalonia, Spain  
*Macabeu, Xarel-lo, Parellada***Pol Roger Brut Réserve** 16.00 / 100.00Champagne Pol Roger  
Champagne, France  
*Pinot Noir, Pinot Meunier, Chardonnay***Cuvée Un Jour de 1911** 139.00Champagne André Clouet  
Champagne, France  
*Pinot Noir***Billecart-Salmon Brut Rosé** 159.00Champagne Billecart-Salmon  
Champagne, France  
*Pinot Noir, Pinot Meunier, Chardonnay***Brut Initial Blanc de Blancs** 275.00Champagne Jaques Selosse  
Champagne, France  
*Chardonnay***WHITE WINE****Charles & Charles Riesling 2016** 12cl / Bottle 9.80 / 61.00Bieler Wines  
Washington State, USA  
*Riesling***Chablis Reserve de Vaudon** 10.80 / 68.00Joseph Drouhin  
Burgundy, France  
*Chardonnay***Sancerre Les Pierris 2016** 11.50 / 70.00Roger Champault  
Loire, France  
*Sauvignon Blanc***Verdicchio Dei Castelli Di Jesi 2017 (organic)** 52.00La Staffa  
Marche, Italy  
*Verdicchio***Txakoli 2017** 54.00Hiruzta  
Getariako Txakolina, Basque Country, Spain  
*Hondarribi Zuri, Gros Manseng***J2 Riesling Gau-Odernheim 2013 (organic)** 64.00Becker Landgraf  
Rheinhessen, Germany  
*Riesling***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**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  
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

## 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
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
Sipsmith VJOP	17.00
Makar Cherry Gin	17.00

### ROSÈ WINE

	12cl / Bottle
<b>Scalabrone Rosé 2016</b>	<b>10.00 / 60.00</b>
Tenuta Guado al Tasso Bolgheri, Tuscany, Italy <i>Cabernet Sauvignon, Merlot, Syrah</i>	

### RED WINE

	12cl / Bottle
<b>Whistling Track Pinot Noir 2017</b>	<b>9.00 / 56.00</b>
Off-Piste Wines South Eastern Australia <i>Pinot Noir</i>	

### Corriente 2015

	12.00 / 76.00
Compañia de Vinos Telmo Rodriguez Rioja, Spain <i>Tempranillo, Garnacha, Graciano</i>	

### Valpolicella Superiore Ripasso

	13.00 / 81.00
Monti Garbi 2014 Tenuta Sant'Antonio Veneto, Italy <i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	

### Charles & Charles Zinfandel 2014

	52.00
Bieler Wines Washington State, USA <i>Zinfandel, Merlot, Syrah</i>	

### Blaufränkisch 2015 (organic, vegan)

	56.00
Weingut Judith Beck Burgenland, Austria <i>Blaufränkisch</i>	

### Puydeval Rouge 2016 (vegan)

	62.00
Jeff Carrel Languedoc-Roussillon, France <i>Cabernet Franc, Syrah, Merlot</i>	

## BAR FOOD

### SNACKS

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

### SMALL BITES

<b>Tryffelisuolalla maustettuja rapeita perunoitaja aiolia</b> <i>Crispy potatoes with truffle salt and aioli</i>	<b>6.00</b>
<b>Roba´s Caesar naturell</b>	<b>6.00</b>
<b>Mehustettuja tomaatteja, frittikapriksia, timjamia ja Parmesania</b> <i>Tomatoes, crispy capers, thyme and Parmesan</i>	<b>6.00</b>
<b>Green Salad</b>	<b>4.00</b>
<b>French fries</b>	<b>4.00</b>

### SALADS

<b>Caesar Salad with Smoked Salmon</b>	<b>18.00</b>
Romaine-salaattia, Caesar-kastiketta, Parmesan-juustoa, krutonkeja ja lämminsavulohta. <i>Romaine lettuce, Caesar dressing, Parmesan cheese, croutons &amp; warm-smoked salmon.</i>	
<b>Country Style Salad</b>	<b>18.00</b>
grillattua maissikanaa, mansikoita, cashew-pähkinöitä ja balsamico-vinegretti <i>Country Style Salad with Grilled Corn Chicken, Strawberries, Cashews with Balsamico Vinaigrette</i>	
<b>Garden Salad</b>	<b>18.00</b>
Roban hummusta, avokadoa, mansikoita, cashew-pähkinöitä ja balsamico-vinegretti (vegan) <i>Garden Salad with Roba´s hummus, Avocado, Strawberries, Cashews and Balsamico Vinaigrette</i>	

## MAINS & BIG BITES

<b>Classic BLT Sandwich</b>	<b>18.00</b>
Pekonia*, salaattia, tomaattia, Dijon-majoneesia ja chipsejä. <i>Bacon*, lettuce, tomatoes, Dijon mayo &amp; chips.</i>	
<b>Burger</b>	<b>18.00</b>
Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta. <i>Hereford beef patty* with Cheddar cheese, BBQ sauce</i>	
<b>Veggie Burger</b>	<b>18.00</b>
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>	
<b>Steak</b>	<b>34.00</b>
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

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

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

Keittiö on avoinna ma-la klo 12-21