

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 (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	

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, Janne & Matti



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

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

WHITE NEGRONI

A modern classic from 2001 riffs the all-mighty Negroni. Beefeater Dry gin with Suze gentian bitter liqueur balanced with Lillet Blanc. Not for the amateurs..

Bittersweet & Boozy

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

"KOSSU-VISSY" (Vodka & Soda)

Classic, stylish. The one and only. There is no situation, this drink would not fit into. Gustav Arctic Vodka with Hartwall Black Label Vichy. Undeniably Finnish. Garnish? None.

Dry & refreshing,

LIQUEUR

4 cl

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
Ferrand Dry Curacao	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
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

RUM & CANE	4 cl
Cachaca Ypioca Ouro	10.00
Bacardi Carta Blanca	11.00
Havana Club 3 YO	11.50
Havana Club 7 YO	12.00
Plantation Pineapple	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

COGNAC & BRANDY	4 cl
Jaloviina*	9.00
Pisco	10.00
Torres 15 YO	10.00
Braastad VS	11.00
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

TEQUILA & AGAVE	4 cl
Olmecca Altos Plata	12.00
Olmecca Altos Reposado	12.50
Mezcal Union Uno	13.00
Arette Anejo	14.00
Los Tres Toños Anejo	17.00

BITTER	4 cl
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

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*~~

Fiskars Fixer Upper APA 3,5% **9.50 / 33 cl**
Fiskarsin Panimo, Finland

Goose Island IPA 6,0% **10.50 / 33 cl**
Goose Island Beer Company, USA

Blue Moon Belgian White 5,4% **10.00 / 33 cl**
Blue Moon Brewing Company, USA

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

Tin Soldier's Hard Cider 7,5% **10.50 / 33 cl**
Suomenlinnan Panimo, Finland

"Lonkero", Original Gin Long Drink 5,5% **10.00 / 33 cl**
Hartwall, Finland

LOW & NON-ALCOHOLIC BEER AND CIDER

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

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

Galipette Cidre Brut 0,0% **6.50 / 33 cl**
Galipette Cidre, France

WINES

BUBBLES

12cl / Bottle

Cava Brut Nature Reserva de la Música 10.00 / 60.00

Jané Ventura
Catalonia, Spain
Macabeu, Xarel-lo, Parellada

Pol Roger Brut Réserve 16.00 / 98.00

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 199.00

Champagne Jaques Selosse
Champagne, France
Chardonnay

WHITE WINE

12cl / Bottle

Seasonal White Wine 10.00 / 58.00
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Ask the bartender for current one!

Riesling Qualitätswein Trocken 9.80 / 61.00

Schloss Vollrads
Rheingau, Germany
Riesling

Chablis Reserve de Vaudon 10.80 / 68.00

Joseph Drouhin
Burgundy, France
Chardonnay

Sancerre Les Pierris 2016 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

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	9.50
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

SPIRITS

VODKA & AQUAVIT

	4 cl
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

GIN LOCAL

	4 cl
Káska Casual Spirit	12.00
Kyrö Pink Gin	12.00
Helsinki Dry	14.00
Pyygin	14.00
Kyrö Napue	14.20
Arctic Blue	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	10.00
Beefeater Pink	11.00
Bombay Sapphire	12.00
Tanqueray Rangpur	12.00
Tanqueray Seville Orange	12.00
Skagerrak	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
Hernö	15.00
Stockholms Bränneri	16.00
Monkey 47	16.00
Sipsmith VJOP	17.00
Makar Cherry Gin	17.00

ROSE WINE

12cl / Bottle

Minuty M Rosé 2018

10.00 / 60.00

Château Minuty
Côtes de Provence, France
Cinsault, Grenache, Syrah

RED WINE

12cl / Bottle

Seasonal Red Wine

10.00 / 58.00

Ask the bartender for current one!

Whistling Track Pinot Noir 2017

9.80 / 61.00

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

81.00

Monti Garbi 2014
Tenuta Sant'Antonio
Veneto, Italy
Corvina, Corvinone, Rondinella, Croatina, Oseleta

Blaufränkisch 2015 (organic, vegan)

56.00

Weingut Judith Beck
Burgenland, Austria
Blaufränkisch

BAR FOOD

SNACKS

Pähkinöitä / <i>Mixed Peanuts</i>	2.00
Perunalastuja / <i>Potato chips</i>	3.00
Marinoituja oliiveja / <i>Marinated Olives</i>	5.00

SMALL BITES

Toast Skagen	12.00
Katkarapuja, majoneesia, talon leipää <i>Shrimps, mayo, house bread</i>	
Isot ranskalaiset	8.00
<i>Big Bowl of Fries</i>	
Ranskalaiset, kimchiä ja aiolia	7.00
<i>Loaded Fries with kimchi & aioli</i>	
Ranskalaiset, sydänsalaattia ja tryffelimajoneesia	7.00
<i>Loaded Fries with baby gem salad & truffle mayo</i>	
Ranskalaiset, parmesan-juustoa, mummonkurkkua ja aiolia	7.00
<i>Loaded Fries with parmesan cheese, pickled cucumber & aioli</i>	

SALADS

Maalaissalaatti grillatulla kanalla	19.00
<i>Country-Style Salad with grilled chicken</i>	
Grillattua kanaa, melonia, cashew-pähkinöitä, salaattia, vinegretteä ja leipää <i>Grilled chicken, melon, cashews, salad, vinaigrette with side of bread</i>	
Maalaissalaatti lämminsavulohella	19.00
<i>Country-Style Salad with Smoked Salmon</i>	
Lämminsavulohta, melonia, cashew-pähkinöitä, salaattia, vinegretteä ja leipää <i>Warm-smoked salmon, melon, cashews, salad, vinaigrette with side of bread</i>	
Puutarhasalaatti	19.00
<i>Garden Salad</i>	
Hummusta, avokadoa, melonia, cashew-pähkinöitä, balsamico-vinegrettiä ja leipää <i>Hummus, avocado, melon, cashews, balsamic vinaigrette with side of bread</i>	

MAINS & BIG BITES

Burger	19.00
Hereford-jauhelihapihvi*, Cheddar-juustoa, BBQ-kastiketta ja aiolia. <i>Hereford beef patty* with Cheddar cheese, BBQ sauce and aioli.</i>	
Ranskalaiset / <i>French Fries</i>	4.00
Vihersalaatti / <i>Side Salad</i>	4.00
Veggie Burger	19.00
Beyond Burger -pihvi, Cheddar-juustoa, BBQ-kastiketta ja aiolia. Saatavana myös vegaanisena. <i>Beyond Burger patty with Cheddar cheese, BBQ sauce and aioli.</i>	
<i>Vegan version available upon request.</i>	
Ranskalaiset / <i>French Fries</i>	4.00
Vihersalaatti / <i>Side Salad</i>	4.00

Steak	36.00
Black Angus -härän ulkofilettä*, rapeita perunoita ja aiolia <i>Black Angus beef sirloin* with crispy potatoes and aioli.</i>	

SWEETS

Chocolate Cake	10.00
Suklaakakkua ja vadelmasorbettia <i>Chocolate cake with raspberry sorbet</i>	

Snacksit saatavilla baarin aukioloaikoina.
Menun muut annokset keittiön aukioloaikoina.
Snacks are available according to bar opening hours. Other items on the menu according to kitchen opening hours.

* Lihan alkuperämaa / *Origin country of the meat*
Burger-pihvi / *Burger patty* – Suomi / *Finland*
Härkä / *Beef* – Uruguay