

BOTTLE OF WINES



BUBBLES

Taittinger Brut Rosé Réserve	124.00
Taittinger, Champagne, France	
Gosset Grand Blanc de Blanc	190.00
Gosset, Champagne, France	
Comtes De Champ Rosé 2008	340.00
Taittinger, Champagne, France	

WHITE WINE

Chablis Reserve de Vaudon, 75cl	107.00
Joseph Drouhin, Bourgogne, France	
Meursault 2019, 75cl	149.00
Joseph Drouhin, Bourgogne, France	

RED WINE

Amarone della Valpolicella Classico, 75cl	108.00
Ca' Leon, Veneto, Italy	
Mas la Plana 2018, 75cl	180.00
Torres, Penedés, Spain	
Pommard Les Cras 2019, 75cl	190.00
Camille Giroud, Bourgogne, France	
Ornellaia 2019, 75cl	390.00
Bolgheri, Tuscany, Italy	

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.
In this menu, we list all our wines, beers, spirits,
non-alcoholic beverages, and delicious bar food.
Please see our separate cocktail menu for
current selection.

Cheers!

Your bartenders at your service,
Samuli & Rico



@barlillae

#barlillae #youareinvited

BEERS, CIDERS & LONG DRINKS

DRAFT BEER

Aura Lager 4,5% 10.00/50 cl
Hartwall, Finland 7.00/30 cl

BOTTLED BEER

Helsinki Bryggeri Lager 4,7% 11.00/33 cl
Helsinki Bryggeri, Finland

Stadin Panimo New England IPA 5,5% 12.30/33 cl
Stadin Panimo

Mattson Admiral Imperial Porter 7,0% 11.00/33 cl
Hartwall, Finland

Lapin Kulta Pure Lager 4,5% 9.50/33 cl
(Gluten free)
Hartwall, Finland

CIDER & LONG DRINK

Strongbow Dry Apple Cider 5,0% 10.00/33 cl
Bulmers, England

Westons Vintage 8,2% 16.00/50cl
Westons Cider, England

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

Original Long Drink Pineapple 5,5% 10.00/33 cl
Hartwall, Finland

MARSKIN RYYPPY ("Marski's Shot")

10.00

From our specialty liquor tap 4 cl
Created by adjutant Ragnar Grönvall, by
request of Marshall Carl Gustaf Emil
Mannerheim. A military leader and a
statesman, this historic personality was
influenced by the culinary culture of Imperial
Russia.

SODA & JUICE

Pepsi / Pepsi Max / 7Up / Jaffa Orange 5.00
Ginger Ale
Vichy (salted sparkling mineral water)
Apple / Orange / Cranberry / Tomato juice

Red Bull 6.00
Fever Tree Tonic Water 6.00
Fever Tree Ginger Beer 6.00

Non-alcoholic GT 12.00

- Seedlip

COFFEE & TEA

Cup of filtered coffee 5.00

Our coffee brand is Löffbergs
Refill is included to the cup of filtered coffee

Espresso single/double 4.50 / 5.50

Americano 5.50

Cappuccino 6.00

Café latte 6.00

Hot chocolate 5.50

Tea Pot 7.00

Choose from teas & infusions

- Earl Grey Tea
- English Breakfast Tea
- Sencha Senpai Green Tea
- Bavarian Mint
- Chamomile
- Rooibos flavoured with vanilla and honey
aromas and sunflower petals

ABSINTHE & ANIS 4 cl

Ricard Pastis de Marseille	12.00
Chartreuse Verte/Jaune	14.00

AMARO, APERITIF & BITTER 4 cl

Amaro Averna	10.00
Aperol	10.00
Campari	10.00
Capitano	10.00
Fernet Branca	10.00
Gammel Dansk	10.00
Jägermeister	10.00
Jefferson Amaro	10.00
Nonino L'Aperitivo Botanical Drink	10.00
Suze	10.00

LIQUEUR 4 cl

Amaretto Disaronno	10.00
Bailey's	9.50
Cherry Heering	10.00
Choya Yuzu	10.00
Cointreau	10.00
Drambuie	10.00
Galliano Vanilla	9.50
Grand Marnier	13.00
Italicus Rosolio di Bergamotto	10.00
Limoncello	10.00
Kahlua	10.00
Licor 43	9.00
Luxardo Maraschino Originale	10.00
Sambuca	9.50
Xante	9.50

WINES BY THE GLASS

BUBBLES 12cl/Bottle

Chic Barcelona Cava Brut <i>Macabeu, Parellada, Xarel-lo</i> Pere Ventura, Catalonia, Spain	10.90 / 67.00
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Taittinger Brut Réserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i> Taittinger, Champagne, France	17.20 / 106.00
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WHITE WINE 12cl/Bottle

Hewitson Adventures <i>Riesling</i> Dean Hewitson, Adelaide, South Australia	10.80 / 66.00
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Bickel Stumpf Silvaner <i>Silvaner</i> Von Den Bergen, Franken, Germany	10.80 / 66.00
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Pazo Das Bruxas Albarino <i>Albarino</i> Torres, Galicia, Spain	12.90 / 79.00
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ROSÈ WINE 12cl/Bottle

Villa Wolf Rosé <i>Pinot Noir</i> Villa Wolf, Pfalz, Germany	10.80 / 66.00
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RED WINE 12cl/Bottle

Barbera d'Asti La Màta <i>Barbera</i> Tenuta Il Falchetto, Piemonte, Italy	10.80 / 66.00
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Norton Reserva Malbec <i>Malbec</i> Bodega Norton, Mendoza, Argentina	10.80 / 66.00
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Adventures Shiraz <i>Shiraz</i> Hewitson, Adelaide, South Australia	10.80 / 66.00
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Sandstone Merlot 2019 <i>Merlot, Petite Sirah, Petit Verdot, Cabernet Sauvignon</i> Wente, Livermore Valley, USA	13.20 / 81.00
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BAR FOOD

SNACKS

Pähkinäsekoitus 3.00
Mixed nuts

Perunalastuja 4.00
Potato chips

Marinoituja oliiveja 4.00
Marinated olives

FROM THE KITCHEN

*Kitchen is open From Monday To
Saturday, 5pm to 10pm*

SMALL BITES

Isot ranskalaiset 8.50
Big bowl of fries

Ranskalaiset valitsemallasi lisukkeella (L, G) 8.50
Loaded Fries with your choice of topping

- Kimchiä ja aioli
Kimchi & aioli
- Rapeaa pekonia, Peltolan Blue -juustoa ja
Chili-majoneesia
*Crispy bacon, Peltola Blue cheese & Chili
Mayonnaise*
- Parmesan -juustoa, mummonkurkkua ja aiolia
Parmesan cheese, pickled cucumber & aioli

Rapeat perunat ja aiolia 8.50
Crispy potatoes & aioli

Skagen (L, G) 16.00
Smørrebrød Skagen talon mallasleivällä, mätää ja
sitruunaa
*Shrimp toast Skagen on house made malt bread with
roe and lemon*

RUM & CANE

4 cl

Angostura 1824 12 YO 17.00
Discarded Banana Peel Rum 12.00
Havana Club 3 YO 12.00
Havana Club 7 YO 12.50
Hell or High-Water XO 16.00
Zacapa 23 15.00

GIN LOCAL

4 cl

Gustav Metsä 15.00
Helsinki Dry 14.00
Tenu Gin 15.00
Kyrö Dark 14.50
Kyrö Napue 14.50
Kyrö Pink 14.00

GIN IMPORTED

4 cl

Beefeater 12.50
Beefeater Zesty Lemon 11.00
Gin Mare 14.00
Hendrick's 14.50
Monkey 47 14.50
Opihr 13.00
Plymouth Navy Strength 16.00
Tanqueray 10 14.50

Vodka

Absolut 12.00
Absolut Elyx 16.00
Ketel One 12.00
Koskenkorva 10.00
Kyrö Vodka 12.00

WHISKY

4 cl

Ardbeg 10 YO	17.50
Ardbeg Uigeadail	20.00
Auchentoshan Three Wood Single Malt	16.00
Ballantine's Finest	12.00
Balvenie 12 YO	18.00
Bowmore 12 YO	19.00
Bunnahabhain 12 YO	17.00
Dalmore 15 YO	20.00
Glendronach 12 YO	17.00
Glenlivet 12 YO	15.00
Glenmorangie 18 YO	28.00
Glenmorangie Nectar D'Or	19.50
Glenmorangie Quinta Ruban	18.00
Glenmorangie Signet	39.00
Hibiki Japanese Harmony	20.00
Highland Park 30 YO	129.00
Jameson Irish Whiskey	11.00
Jameson Black Barrel	13.00
Johnnie Walker Black Label	13.00
Lagavulin 16 YO	22.00
Laphroaig 10 YO	15.00
Macallan Sherry Oak 12 YO	22.00
Talisker 10 YO	15.00
The Sovereign Strathclyde 30 YO Single Grain	42.00
Scarabus	17.00

BOURBON & RYE

4 cl

Jack Daniel's	11.00
Knob Creek Rye	16.00
Knob Creek 9yo	15.00
Kyrö Malt Rye	19.00
Kyrö Wood Smoke Malt Rye	19.00
Helsinki Whiskey Rye Malt	25.00
Maker's Mark Bourbon	12.00
Woodford Reserve Rye	15.00

BIGGER BITES

BLT Sandwich (L) 22.00

Rapeaa pekonia, salaattia, tomaattia ja aiolia
Tarjoillaan ranskalaisilla
Crispy bacon, salad, tomato & aioli
Served with fries

Strawberry - jäsenille 20.00 **for Strawberry members**

Toast Skagen (L) 20.00

Katkarapuja, majoneesia, talon mallasleipää ja salaattia
Shrimps, mayo, house malt bread & daily greens

Burger/Veggie Burger (L) 20.50

Hereford - jauhelihapihvi / Beyond Meat® - pihvi,
Cheddar - juustoa, salaattia, tomaattia, suolakurkkua,
marinoitua punasipulia, talon BBQ - kastiketta ja aiolia
Hereford beef patty / Beyond Meat® patty with
Cheddar cheese, salad, tomato, pickled cucumber,
marinated red onion, house BBQ sauce & aioli

Ranskalaiset / Side fries 4.50

Vihersalaatti / Side salad 4.50

Steak (L, G) 42.00

Rotukarjan Chateaubriand - pihvi (180g), juureksia, rapeita perunoita, karamellisoitua sipulia ja Punaviinikastiketta.
180g Chateaubriand Steak, Root vegetables,
caramelized onion, crispy potatoes & Red Wine
gravy.

Tartar 16.00

Härkä Tartar, Sieni - Soija Kreemiä, Semi kuivattua
Tomaattia, 30 kk kypsänyttä Parmesania
Beef Tartar, Mushroom - Soy Cream, Semi Dried
Tomatoes, 30kk Aged Parmesan

KROG ROBA'S MEATBALLS 24.00

Konjakilla maustettu pippuri - kermakastike, perunamuusia ja puolukkahilloa
Krog Roba's meatballs with cognac flambéd
pepper - cream sauce, potato pyre and lingonberry
jam

Strawberry - jäsenille 20.50 **for Strawberry members**

SALADS

Salaatti valintojesi mukaan 20.50
Salad based on your choices

Pohja
Base

- **Caesar -salaatti (L)**
Caesar Salad
Romaine -salaattia, Caesar -kastiketta, parmesan -juustoa ja krutonkeja
Romaine lettuce, Caesar dressing, Parmesan cheese & croutons
- **Puutarhasalaatti (L, G)**
Garden Salad
Salaatteja, hummusta, melonia, broccolini, marinoitua punasipulia, Pistaasi dukkah ja vinegrettiä
Lettuce, hummus, melon, broccolini, marinated red onion, pistachio dukkah, vinaigrette

Täyte
Topping

- **Grillattu kana**
Grilled chicken
- **Lämminsavulohi**
Warm -smoked salmon
- **Halloumi (price 19.50 €)**
Halloum cheese (price 19,50 €)
- **Paahdettu vuohenjuusto**
Roasted goat cheese

SWEETS

Porkkanakakku ja Tuorejuusto kreemi 12.00
Carrot Cake and pumpkin spice cream
(Sis. Mantelia / c. Almonds)

Cheese plate (L, G) 20.00
Valikoima juustoja, kauden hillokkeita ja Krogin siemennäkkäriä
Collection of cheeses, season's compotes & Krog's crispbread with seeds

Lihan ja kalan alkuperämaa
Origin country of the meat & fish
Burger -pihvi / *Burger patty* - Suomi / Finland
Hauki / *Pike* - Suomi / Finland
Härkä / *Beef* - Suomi / Finland
Kana / *Chicken* - Suomi / Finland
Katkarapu / *Shrimp* - Jäämeri, Norja / Arctic Ocean, Norway
Lohi / *Salmon* - Norja / Norway
Pekoni / *Bacon* - Eurooppa / Europe
Peura / *Venison* - Ruotsi / Sweden
Siika / *White fish* - Suomi / Finland

L=Lactose Free, G=Gluten Free

SPIRITS

SWEET & FORTIFIED WINE 8 cl

Antica Formula Vermouth	10.00
Cynar	9.00
Dow's Late Bottled Vintage Port 2018	11.10
Lillet Blanc	10.00
Mouton -Cadet Réserve Sauternes	10.30
Tio Pepe Sherry	9.00

COGNAC & BRANDY 4 cl

Hennessy Paradis	160.00
Hennessy VSOP	16.00
Hennessy XO	28.00
Hine Antique XO	38.00
Hine Mariage	190.00
Jaloviina *	9.00
Torres 20 YO	16.00
Armagnac Darroze 2002	26.00
Armagnac Darroze 8 YO	16.00
Calvados Pomme Prisonnière	16.50