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À LA CARTE MENU

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“ROOTS IN SCANDINAVIA –
INSPIRED BY THE WHOLE WORLD”

Kape Aihinen & Olli Kolu

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APERITIFS

ANTHONY BETOUZET CRÉATION BRUT NV, CHAMPAGNE,
FRANCE
16,8€ / 12 CL

WILLM CREMANT D'ALSACE BRUT ORGANIC NV, ALSACE,
FRANCE
13,2€ / 12 CL

ODD BIRD SPUMANTE 0%, VENETO, ITALY
7,8€ / 12 CL

AURA LAGER 0,4L
8,5€

BRYGGERI IPA 0,4L
9,5€

ADDITIONAL INFORMATION ABOUT ALLERGENS AND SPECIAL DIETARY
REQUIREMENTS IS AVAILABLE FROM THE STAFF



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MENU ROBUSTO

An insight into Robusto's food philosophy.
A five-course menu designed by the kitchen. Served only for the
entire table.

79€

A four-course menu 68€

(Available in a vegetarian or vegan version)

Wine pairing for the menu 65 € / 56 €





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STARTERS

BRIOCHE & BUTTER

Brioche bun and whipped browned butter

8€

TROUT & POTATOE

Cured trout, crispy potatoes and citrus smetana

19€

TOFU & TOMATOE

Tofu dumpling, Thai basil and tomato consommé

18€

BEEF & RAMSON

Beef tartar, ramson and caramelized onion creme

19€

CELERIAC & SPRUCE TIP

Roasted celeriac, spruce tip and pickled red currant

18€



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MAIN COURSES

BUTTERNUT SQUASH & BLACK LIME

Crispy butternut squash, black lime and Sherry apple dashi
29€

WHITE FISH & LOBSTER

Pan fried white fish, almond potatoes and lobster sauce
38€

DUCK & TRUFFLE

Grilled duck breast, black truffle and pear compote
37€

FOREST REINDEER & PARSNIP

Smoked forest reindeer, roasted parsnip and hazelnut
vinaigrette
41€



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DESSERTS

CARAMEL & LINGONBERRY

Caramel pudding, marinated lingonberries and vanilla ice cream
16€

WHITE CHOCOLATE & SEA BUCKTHORN

White chocolate mousse, licorice and sea buckthorn marmalade
16€

GOAT CHEESE & APPLE

Tomme de chevre, buckwheat waffle and Madeira gel
16€



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TO END WITH

WEIGNUT ANSELMANN ORTEGA BEERENAUSLESE 2022, PFALZ,
GERMANY
12€

GRAHAM'S 10YO TAWNY PORT, DOURO, PORTUGAL
13€

ESPRESSO MARTINI
15€

CALVADOS CHRISTIAN DROUIN LE DOMFRONTAIS
12€

HENNESSY VSOP
14€

MARTELL XO
25€