

ROBUSTO

Group Menus

1 Sep–22 Dec

A cozy à la carte restaurant by top chefs Kari "Kape" Aihinen and Olli Kolu located in the Merikortteli district of Punavuori. Our seasonally evolving menu and exceptionally wide wine selection ensure there is always something fresh on the plate and something surprising in the glass – always with a good taste.

Robusto offers an impressive setting for larger groups and private occasions. Our 70-seat dining room and 14-seat private dining room are ideal for corporate events, group dinners and a wide range of celebrations.

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www.robusto.fi



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SET MENUS

Menu Robusto (5 courses) – 65 €

A five-course journey through Robusto's culinary philosophy, showcasing the best ingredients of the season.

Wine pairing for the menu – €62



Robusto Selections (4 courses) – 57 €

A balanced and surprising journey through the most exciting flavours of the season.

Wine pairing for the menu – €52



Robusto Classics (3 courses) – 49 €

A well-crafted, honest and refined three-course menu.

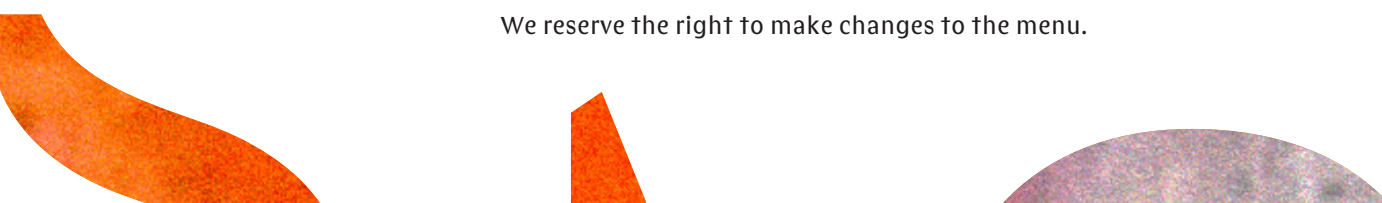
Wine pairing for the menu – €42

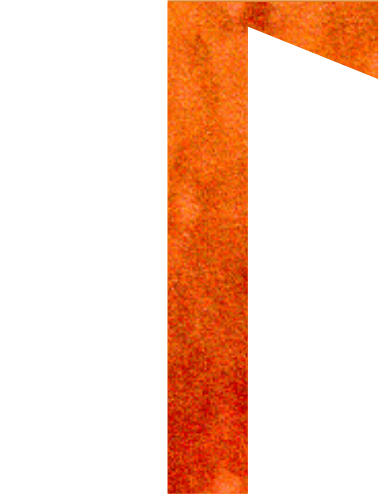
DIETARY REQUIREMENTS AND ALLERGIES

Robusto's great flavours are for everyone. We are happy to tailor and adapt our menus to accommodate individual dietary requirements, allergies and preferences.

Please let us know about any dietary requirements or allergies when making your group booking. This allows us to prepare in advance and ensure an equally great dining experience for every guest.

We reserve the right to make changes to the menu.





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COMPLETE YOUR EXPERIENCE

Complete your group's evening and share the experience around the table.

Starters



Crayfish soup & crayfish salad | €12
(Available 1 September–31 October)

Lobster soup & shrimp salad | €12
(Available 1 November–22 December)

Mid-course

Warm Parmesan risotto | €10

Sides to share



Crispy fried potatoes & aioli | €7

Brioche & butter | €8

Green salad & Dijon vinaigrette | €7
(Available 1 September–31 October)

Green salad & black lemon vinaigrette | €7
(Available 1 November–22 December)

Selection of cheeses & accompaniments | €16

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DRINKS

To Start With

Champagne Francis Orban Brut Réserve "Vieilles Vignes" NV | Leuvrigny, France | €18.60

Willm Crémant d'Alsace Brut Organic NV | Alsace, France | €13.50

Robusto 24 – Our house classic to start the evening | €15

Gin, Prosecco, peach, lime

Sekthaus Raumland Zerozezzante 0% | Rheinhessen, Germany | €8.90

Recommended wines

WHITE WINES

Dautel Riesling 2024 | Germany | €13.20 / €73

Domäne Wachau Grüner Veltliner Pichlpont 2024 | Austria | €13.20 / €73

La Magia Vermentino 2024 | Italy | €15.60 / €85

Weingut Riffel Zero Riesling 0% | Germany | €8.40 / €45

RED WINES

Louis Latour Chénas 2024 | France | €13.80 / €75

Terre del Barolo Nebbiolo d'Alba Biologico 2022 | Italy | €12 / €66

Casa Rojo Enemigo Mio 2024 | Spain | €13.80 / €75

Cero Zinfandel 0% | USA | €9 / €48

To End With

Limoncello | €11

Christian Drouin Calvados VSOP | €12.50

Hennessy VSOP / Martell XO | €14 / €27

Château de Fesles Coteaux du Layon 2022 | €10 / 8 cl

Coffee or tea | €4

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@robustohelsinki

ROBUSTO HELSINKI
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