

*Welcome to enjoy
the flavors of the North!
Our delicious reindeer pizza takes you
straight to the fells of Lapland, and
the meal is crowned by traditional bread
cheese served warm with cloudberry jam.*

RUDOLF 22,90 € | L

*Cold-smoked reindeer, bread cheese,
cranberries and cloudberry jam.*

ASSERIN TAIGA 11,00 € | G, L

*Tempered bread cheese,
cloudberry jam and vanilla ice cream.*



Oscar Haussmann Riesling Dry



STARTERS & SALADS



STARTERS & SALADS

STONE-BAKED BREAD WITH GARLIC 4,50 € | M



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Solmu Pale Ale

STONE-BAKED BREAD WITH GARLIC AND AURA BLUE CHEESE 5,00 € | L



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Kronenbourgh 1664 Blanc

STONE-BAKED BREAD WITH CRUDO E BUFALA 7,90 € | LL

Garlic, Mozzarella di Bufala, air-cured ham, basil and olive oil



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Kronenbourgh 1664 Blanc

CAPRESE 6,90 € | LL

Tomato, Mozzarella di Bufala, basil, citrus balsamic and olive oil.



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Peroni Nastro

ANTIPASTO PLATTER 15,00 € | LL

Mozzarella di Bufala, tomato, rocket, chorizo, semi dried tomato, kalamata olives, aioli, citrus balsamic and stone-baked garlic bread. Perfect for sharing between two people.



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Kronenbourgh 1664 Blanc

SIDE SALAD 5,00 € | M, V, G

Crispy salad, rocket and citrus balsamic.
Top your pizza or enjoy as a fresh side dish.



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Kronenbourgh 1664 Blanc

STARTERS & SALADS

CAESAR NATUREL 12,90 € | L

Fresh salad, caesar dressing, croutons and parmesan.

Choose a topping:

chicken 5.00 €, crispy bacon 5.00 € or crayfish tails 6.00 €



Drink recommendation:

19 Crimes Uprising White

Kronenbourg 1664 Blanc

PREFERITA SALAD 17,90 €

Crispy salad tossed in citrus balsamic M, V, G.

Choose two toppings: Mozzarella di Bufala LL, G, Blue cheese L, G, Feta LL, G, Goat cheese G, Chicken M, G, Crispy bacon M, G, Shrimps M, G, Cold-smoked rainbow trout M, G, Tuna M, G, Red onion M, V, G, Kalamata olives M, V, G, Semi dried tomato M, V, G, Artichoke M, V, G, Croutons M, V.

Choose preferred dressing:

Chili mayonnaise L, G, Caesar L, G or Aioli V, M, G.



Drink recommendation:

Lonclas Blanc de Blanc Extra Brut

Kronenbourg 1664 Blanc

L Lactose-free **G** Gluten-free **LL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

For more information about the allergens, please contact our staff.

PREMIUM CLASSICS



PREMIUM CLASSICS

1. VERDE MON DIEU! 17,50 € | L

Beetroot, Aura blue cheese, sunflower seeds, tomato sour cream, fresh rocket, honey and sesame sauce.



Drink recommendation:

Dig This! Shiraz Merlot

Brooklyn Stonewall Inn IPA

2. TRUFFO 17,50 € | L

Rocket, fresh champignon and shiitake mushrooms, red onions and truffle oil. This white pizza does not contain tomato sauce.

We recommend aioli as an additional topping +1,5 €



Drink recommendation:

Principe Corsini Camporsino Chianti

Peroni Nastro

3. CAESAR DELUXE 20,90 € | L

Chicken, Caesar salad, parmesan and crispy bacon on a white citrus balsamic base (does not contain tomatosauce).



Drink recommendation:

Cantine Paololeo Pinot Grigio

Staropramen Premium lager

4. PHANGAN LOVER 20,00 € | L

Hot salsa sauce, crayfish tails, tomatoes, red onions, jalapeño, chili mayo and fresh basil.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Staropramen Premium Lager

5. ALPEN WÜRSTER 19,50 €

Hot salsa sauce, raclette cheese, crispy bacon, bratwurst, pickled cucumber and horseradish sour cream. Ja voll!



Drink recommendation:

Oscar Haussmann Riesling Dry

Staropramen Premium Lager

6. SALMON RUCOLA 22,00 € | L

Cold-smoked salmon, red onion, caviar, sour cream and fresh rocket.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Kronenbourg 1664 Blanc

ORIGINAL CLASSICS



ORIGINAL CLASSICS

7. MARGOT & RITA 13,00 € | L

Fresh basil.

For extra topping, we recommend mozzarella di Bufala LL +3€



Drink recommendation:

Principe Corsini Camporsino Chianti

Peroni Nastro

8. BOLONA 2.0 18,90 € | LL

Finnish roasted minced beef, Mozzarella di Bufala and basil.



Drink recommendation:

Principe Corsini Camporsino Chianti

Kronenbourg 1664 Blanc

9. VEGAANO 18,00 € | V

Vegan cheese, grilled artichokes, semi dried tomato, fresh shiitake mushrooms, red onions and fresh basil.



Drink recommendation:

Dig This! Shiraz Merlot

Peroni Nastro

10. QUATRO FORMAGGI 19,00 €

Mozzarella di Bufala, raclette, Aura blue cheese, parmesan and fresh basil.



Drink recommendation:

Paololeo Passitivo Primitivo Organic

Staropramen Premium lager

11. FRANCES 19,50 € | L

Sauna-smoked ham, shrimps and fresh champignon.



Drink recommendation:

Paololeo Passitivo Primitivo Organic

Staropramen Premium lager

12. PROSCIUTTO 18,50 € | L

Air-cured ham, tomatoes and Aura blue cheese.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Peroni Nastro

ORIGINAL CLASSICS

13. COLORE 17,50 € | LL

Salami, feta cheese, fresh peppers and red onions.



Drink recommendation:

Dig This! Shiraz Merlot

Kronenbourg 1664 Blanc

14. PEPES 18,50 € | L

Pepperoni, tomatoes and Aura blue cheese.



Drink recommendation:

Paololeo Passitivo Primitivo Organic

Peroni Nastro

15. NO PEPES 18,90 €

Choose with vegan cheese V or mozzarella L, NoPepperoni, red onion and semi dried tomato.



Drink recommendation:

Dig This! Shiraz Merlot

Karhu Lage

16. CHORIZO AIOLI 19,50 € | L

Chorizo, red onion and aioli.



Drink recommendation:

Dig This! Shiraz Merlot

Karhu Lager

17. TUNANA 20,00 € | L

Tuna, shrimps, red onions and capers.



Drink recommendation:

Fournier F Sauvignon Blanc

Karhu Lager

18. HANGOVER 20,00 € | L

Hot salsa sauce, salami, crispy bacon, pickled cucumber and jalapeño.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Kronenbourg 1664 Blanc

ORIGINAL CLASSICS

19. HAMANOS 20,00 € | L

Sauna-smoked ham, Aura blue cheese and pineapple.



Drink recommendation:
Dig This! Shiraz Merlot
Karhu Lager

20. POLLO BARBEQUE 20,00 € | L

Chicken, crispy bacon, pineapple and BBQ-sauce.

We recommend Aura blue cheese as an additional topping. +3 €



Drink recommendation:
Cantine Paololeo Pinot Grigio
Solmu Pale Ale

21. POLLO PICANTI 20,00 € | LL

Hot salsa sauce, chicken, fresh pepper, jalapeño and Mozzarella di Bufala.



Drink recommendation:
Aldaba Blanco
Karhu Lager

22. RUCOLA CRUDO 20,00 €

Tomatoes, goat cheese and topping the warm pizza fresh rocket salad, air-cured ham and balsamic vinegar.



Drink recommendation:
Fournier F Sauvignon Blanc
Peroni Nastro

23. DAGENEFTER 18,90 € | L

Chorizo, tuna, rocket, chili flakes and honey.



Drink recommendation:
Dig This! Shiraz Merlot
Karhu Lager

23. PIZZA PREFERITA 20,90 €

Three toppings of your choice.

24. PIZZA BAMBINO 12,00 €

A smaller pizza for children. Two toppings of your choice.

L Lactose-free **G** Gluten-free **LL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

For more information about the allergens, please contact our staff.

TOPPINGS

MEAT 3 €

- Air-cured ham
- Bratwurst
- Crispy bacon
- Chicken
- Minced beef
- Pepperoni
- Sauna-smoked ham
- Salami
- Chorizo

SAUCE 1,50 €

- BBQ-sauce
- Chili mayo
- Truffle oil
- Aioli

CHEESE 3 €

- Aura blue cheese
- Feta cheese
- Grated mozzarella
- Goat cheese
- Mozzarella di bufala
- Raclette
- Vegan cheese

SEAFOOD 3 €

- Cold-smoked rainbow trout
- Shrimp
- Tuna
- Crayfish tails (5 €)

NON-MEAT 1,50 €

- Basil
- Capers
- Crispy salad
- Fresh champignon
- Fresh pepper
- Fresh shiitake mushroom
- Grilled artichoke
- Jalapeño
- Kalamata olive
- Pickled cucumber
- Pineapple
- Red onion
- Rocket salad
- Semi dried tomato
- Tomato
- NoPepperoni (3 €)

GARLIC 1 €

GLUTEN-FREE ILONA BAKERY PIZZA BASE 3 €

Our pizzas contain tomato sauce and mozzarella.

If the tomato sauce has been replaced this is mentioned in the description.

DESSERTS



DESSERTS

SORBET 5,90 € | V, G, M

Seasonal flavors.

ICE CREAM 5,90 € | L, G

Choose delicious chocolate or charming vanilla.

TIRAMISU GELATO 5,90 € | G

A delicious journey to Italian Tiramisu in ice cream form.

PISTAASI GELATO 6,90 € | L, G

Delicious, sophisticated and nutty pistachio ice cream.

PISTAASI AFFOGATO 7,90 € | L, G

Rich pistachio ice cream combined with intense espresso.
A perfect end to the meal.

DOLCE NERO 8,90 € | G, L

Warm mud cake and creamy vanilla ice cream.

CHEESE CAKE 9,90 €

Cheesecake pastry and raspberry melba.

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