



3.5.-23.6.2010

# Experience the flavour

## Starters

Creamy aubergine soup with tomato and olives  
9,00 €

Cold-smoked salmon with sour cream  
and soft boiled egg  
14,00 €

Carpaccio of Sällvik beef with spring  
vegetables and rocket  
13,00 €

Marinated asparagus with brioche  
and citrus mayonnaise  
10,00 €

## Main courses

Reindeer fawn from Kaldoaivi  
with creamed morels and thyme sauce  
29,00 €

Fried pike perch with spring onion-  
potato salad and tomato-butter sauce  
24,00 €

Mutton à la Masuuni with savoy cabbage  
and rosemary butter  
25,00 €

Kyyttö veal with braised onions and capers sauce  
25,00 €

Cooked asparagus with onion pie  
and tomato vinaigrette  
19,00 €

## Desserts

Local artisan cheeses  
7,00 € / 11,00 €

Vanilla ice cream with cinnamon  
flavoured cherry soup  
7,00 €

Beestings crème brûlée with  
strawberry sorbet  
11,00 €

Citrus pie with raspberries  
and vanilla foam  
11,00 €

Chocolate mousse with rhubarb  
pie and yogurt sorbet  
11,00 €

## MASUUNI'S MENUS

### Menu Tampere

Cold-smoked salmon with  
sour cream and vendace roe

Kyyttö veal with braised onions  
and capers sauce

Local artisan cheese

Beestings crème brûlée with  
strawberry sorbet

52 € / 49 € 

### Menu Elegant

Tomato soup and basil sorbet

Fried pike perch with spring  
onion-potato salad

Marinated asparagus with brioche  
and citrus mayonnaise

Reindeer fawn from Kaldoaivi  
with creamed  
morels and thyme sauce

Local artisan cheeses

Citrus pie with raspberries and  
vanilla foam

62 €

### Menu Enrique

Carpaccio of Sällvik beef with  
spring vegetables

Fried pike perch with spring  
onion-potato salad

Local artisan cheese

Vanilla ice cream with cinnamon  
flavoured  
cherry soup

45 € / 43 € 

### Menu Veggie

Creamy aubergine soup with  
tomato and olives

Cooked asparagus with onion pie

Local artisan cheese

Chocolate mousse with rhubarb  
pie  
and yogurt sorbet

38 € / 35 € 