

FOOD MENU

Burrata Mozzarella 10€

with beetroot pesto and extra virgin olive oil

Smoked Salmon bowl 14€

Pickled seasonal mushrooms, boiled egg and fresh salad leaves

Soft shell crab taco 14€

Cilantro sour cream and corn and lime salsa

Tartar 16€

Lightly smoked beef tartar with smoked organic egg yolk and black garlic- oyster sauce aioli

MAIN COURSE

Roasted Butternut Squash 22€

With Puy lentils and candied beetroot served on kale with an aquavit butter sauce

Fish of the Day

Daily changing fish from Tukutorin kala

Priced daily

Grand Distillery Burger 22€

180g organic beef patty served in a potato bun, grilled cheddar, caramelized onions, house remoulade with whiskey served with our homemade fries

Beyond Beef Burger 22€

Plant-based Beyond beef patty served in a potato bun, grilled cheddar, caramelized onions, house remoulade with whiskey served with our homemade fries

Dessert

Sweet mess 12€

Caramel chocolate ganache, fresh berries and meringue

Cheeses from the Hakaniemi market hall 12€

House compote and crisp bread of the house

3 COURSE DINNER MENU

Burrata Mozzarella

with beetroot pesto and extra virgin olive oil

Fish of the Day

*Daily changing fish from Tukktorin kala
Priced daily*

Sweet mess

Caramel chocolate ganache, Fresh berries and meringue

44€

Or

5 COURSE DINNER MENU

Burrata Mozzarella

with beetroot pesto and extra virgin olive oil

Tartar

Lightly smoked beef tartar with smoked organic egg yolk and black garlic- oyster sauce aioli

Roasted Butternut Squash

With Puy lentils and candied beetroot served on kale with an aquavit butter sauce

Fish of the Day

Daily changing fish from Tukktorin kala

Sweet mess

Caramel chocolate ganache, Fresh berries and meringue

59€

COCKTAIL MENU

There are only six cocktails that encompass the magic world of cocktails, six identifiable templates that serves as “root recipe” for hundreds of others:

THE OLD-FASHIONED

An old-fashioned is spirit driven, balanced by a small amount of sweetness and seasoned with bitters and garnish.

THE MARTINI

A martini is composed of gin or vodka and aromatized wine. A martini’s garnish has big impact on the overall flavor and experience of the drink.

THE DAIQUIRI

A daiquiri is composed of a spirit, citrus and sweetener, typically rum, lime juice and simple syrup.

THE SIDECAR

A sidecar’s core flavor is composed of a spirit and a substantial amount of flavorful liqueur.

The predecessor of the sidecar was a drink known as the ‘Brandy Crusta’ (1862).

THE WHISKY HIGHBALL

A highball is composed of a core spirit that also provides the backbone and is balanced by a nonalcoholic mixer.

A highball’s core can be split between numbers of spirits, wine, fortified wine.

THE FLIP

A flip’s flavor arises from the combination of a core spirit or fortified wine and a rich ingredient such as coconut milk, dairy, eggs.

House old fashioned 13

Raisins - walnuts infused Helsinki Moonshine, house bitters, maple, orange, lemon

Barry White 13

Helsinki Applejack, bourbon, white cacao, apple cordial, house bitters

Pineapple-Coffee Julep 15

Pineapple infused bourbon, Helsinki Whiskey, coffee tincture, mint

Penicillin 13

Helsinki Moonshine, blended scotch, honey-ginger syrup, lemon, angostura

Gin Martini 15

Gaijin Gin, Pear Moonshine, Noilly Prat vermouth

Manhattan 15

Helsinki Rye Malt, bourbon, sweet vermouth, PX sherry, house bitters

Martinez 15

Cask Gin, Old Tom Gin, Applejack double oak, sweet vermouth, Luxardo Maraschino, angostura

Barrel-Aged Boulevardier (aged for 6 months) 14

Clear Smoked Single Malt, Campari, sweet vermouth

Daiquiri 13

Helsinki Aquavit, light rum, Rhum Agricole, lime

Jack Rose 13

Helsinki Applejack, Calvados 3 y.o, lime, house grenadine

Smokescreen 15

Helsinki Rye Malt, blended scotch, Islay scotch 10 y.o, green Chartreuse, mint, lime

Zombie 16

Over proof rum, light rum, dark rum, Helsinki Puolukka liqueur, lime, Don's Mix, absinthe, house grenadine

Sidecar 15

Cognac, Grand Marnier, Helsinki Tyrni liqueur, lemon

Blood And Sand 15

Blended scotch, Finnish blueberry wine, Cherry heering, Sweet vermouth, fresh orange

Corpse Reviver 13

Rhubarb Gin, Absinthe, Aperol, Grand Marnier, lemon

Mezcal Margarita 14

Helsinki Sea buckthorn grappa, Mezcal, Tyrni gin liqueur, lemon

House Highball 13

Helsinki Rye Malt, Monkey Shoulder, sparkling water

Celery And Silk 13

Helsinki Aquavit, yellow Chartreuse, caraway syrup, citrus, sparkling water

Helsinki Spritz 11

Helsinki Lingonberry Gin Liqueur, tonic water, sparkling wine

Bloody Mary 15

House Bloody Mary Mix, Aquavit, caramelized garlic, salt with herbs, tabasco, pepper, vegetable stock, Worchester

Brandy Alexander (Flip) 13

Applejack, hazelnut liqueur, Oloroso sherry, cream

Pina Colada 16

Over proof rum, dark rum, light rum, Helsinki gin liqueur, roasted almond milk, coconut cream, lime, pineapple juice

Gin Fizz 13

Cask Gin, hopped grapefruit bitters, lemon, egg white, sparkling water

Finnish-Irish Coffee 13

Sea buckthorn grappa, Irish whiskey, house stout syrup, filter coffee, cream

Gin and Tonic 11€
(16.00–18.00: 8€)

Dry Gin 47%
Pink grapefruit, lingonberry

Cask Gin 47%
Ginger, lemongrass

Navy Strength Gin 57,2%
Lime, raspberry

Rhubarb Gin 45%
Pink grapefruit, raspberry

Lingonberry Gin 26%
Lime, lingonberry

Sea Buckthorn Gin 26%
Pink grapefruit, sea-buckthorn

Tunnel Vodka 40%
Lemon, celery

Tastings

WHISKEY

Rye malt 47,5%
100% rye malt 47,5%
Single malt 56,6%

MOONSHINE

Applejack 43%
Sea buckthorn 41,7%
Raw whiskey 60,5%

DRY GIN

Gin 47%
Rhubarb gin 41,5%
Cask gin 47%
Navy strength gin 57,2%

AKVAVIT

Akvavit 41,5%

SPECIAL

Lingonberry gin 26%
Sea buckthorn gin 26%