

STARTERS

Pike-perch cheeks with cocnut-lime-chili
sauce & cauliflower puré

€15 (L, G)

Winzer Krems Grüner Veltliner 12cl €8,30

Hash browns with whitefish roe, onion &
sour cream

€15 (L, G, *V)

Becker Landgraf J2 Riesling 12cl €9

Small shrimp sandwich, Åland blackbread,
egg, seaweed caviar & aioli

€14,50 (L *)

Kallas white Chardonnay/Moscatel de Alejandria 12cl €7,20

Deep fried giant prawns, cabbage salad &
chimichurri mayonnaise

€12,50 (L)

Blue fish Gewürztraminer 2020 12cl €7,50

MAIN COURSES

Chèvre chaud with roasted
beetroots, walnuts, balsamico,
cocktail tomatoes & honey

€22,50 (V, L, G)

Onkel Doktor Scheurebe/Riesling 16cl €10

Perch plank with Sandösund sauce
& duchesse potatoe

€33 (AX, L *)

*Kallas white Chardonnay/Moscatel de Alejandria
16cl €9,50*

Fillet of Beef with Provençale
butter, red wine sauce
& deep fried potatoe wedges

€37 (FI, L, G)

Contrappasso rosso di Toscana 2022 16cl €13,50

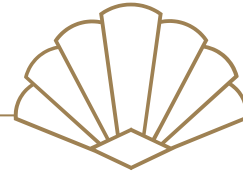
* Can be made glutenfree



KALLAS

STADSKROG

1927



KALLAS SPECIAL

Shrimp sandwich
with hand-peeled shrimps,
Åland black bread, aioli, egg,
seaweed caviar & salad

€24,50 (L *)

Kallas white Chardonnay/Moscatel de Alejandria 16cl €9,50

Deep fried giant shrimps, cabbage
salad, kimchi rice & chimichurri
mayonnaise

€21 (L)

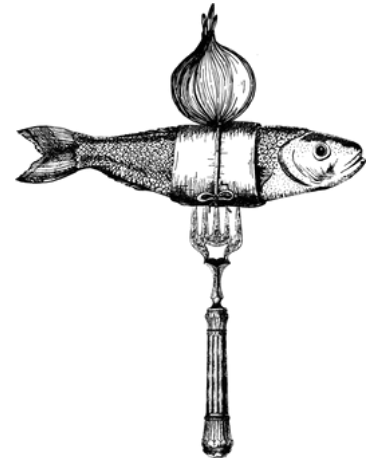
Blue fish Gewürztraminer 2020 16cl €10,00

LIGHTER DISHES

Mixed salad
€5 (V, L, G)

Buffalowings
€9 (L)

French fries
with dip
€5 (L, G)



DESSERTS

Old fashioned vanilla ice cream,
meringue & chocolate- or caramel sauce,
1 or 2 scoops
€6/€10 (L, G)

Chokladfudge cake with orangecaramelized
walnuts & whipped cream
€12 (L)

Maidera H&H 8 cl €6,50

Sorbet med marinated fresh pineapple &
roasted almonds
€8 (L, G)

McGuigan black label Moscato 8cl €6

Pralines from Mercedes chocolaterie
€4/piece (AX, G)