

# Harbor City's BEST FLAVORS

*Aperitif*  
Glass of Sparkling Wine  
11 € 20CL  
Glass of Champagne  
12 € 10CL  
Ägräs Gin & Tonic  
14 €

## Vausti Style Enjoyment

We have abandoned classic separation between starters, main courses and desserts.  
You can now combine your favorite menu from offered courses.

All portions are served with best seasonal sides picked by our chef.  
Please tell us about your dietary needs and we will take care of them.

You can also enjoy a surprise menu!

Please pick your favorites from these:

### Vegetables

Goat Cheese & Rhubarb  
Spring Cabbage & Cauliflower  
False Morel & Nettle



### Meat

Lamb & Onion  
Chicken & Västerbottens Cheese  
Iberico Pork & Mango



### Fish and Shellfish

Rainbow Trout & Asparagus  
Pike & Pike Roe  
Scallop & Chorizo



### Sweet

Pear & Yoghurt  
White Chocolate & Rhubarb  
Almond & Quinoa

## Journey of Flavors

Vausti's surprising menus are here to stay.  
So, go ahead and make a surprising and exciting journey of flavors with best seasonal ingredients.

**Four Courses 61 € per person**  
**Six Courses 75 € per person**

Beverage package for the menus composed  
by the headwaiter  
four courses 39 € / person and  
six courses 45 € / person

We recommend to choose equal tasting menu for the whole group. Last menu orders at 8.30 pm. Please tell us about your special diet in advance and we are happy to take care of it.

## Prices

One course 28 €

Two courses 39 €

Three courses 50 € | Beverage package 30 €

Four courses 61 € | Beverage package 39 €

We are happy to recommend suitable drinks  
also by the glass.  
Wines 9 € 12CL / 12 € 16CL / 49 € 75CL

Dishes can be ordered in half size by 15 € each.

**VAUSTI**  
Ravintola | Restaurant

ALL YOU NEED IS FOOD & WIFI  
Vausti\_guest  
Password:  
Kotisirkka

*Say Cheese!*  
Piece of Cheese 8 €  
Selection of Cheese 15 €

*Ben's Umami Salmon*  
5 € / 30 g



## Vausti Goes Cricket!

Garnish your portion by deep fried crickets  
5 € / 10 g

**CRICKETS & POTATOE**  
Deep fried crickets with summer potatoe and aioli  
8 €

## White

9 € 12CL / 12 € 16CL / 49 € 75CL

### Château Ksara Blanc de Blancs

Libanon, Bekaa. Dry, hint of herbs, rich.

### Sepp Moser Grüner Veltliner

Austria, Krems. Dry, acidic, fruity.

### Schmitges Riesling feinherb

Germany, Mosel. Medium dry, fruity, elegant.

### Abadal Blanc

Spain, Catalonia. Dry, fruity, mineral.

### Don Thomas Chardonnay

Argentina, San Juan. Dry, long aftertaste, elegant.

### Kasaura Pecorino d'Abruzzo

Italy, Abruzzo. Dry, elegant, fresh.

### Wairau Pacific Sauvignon Blanc

Uusi-Seelanti, Marlborough. Dry, acidic, fresh.

## Some top picks from our wine cabinet

### Joseph Mellot Sancerre La Gravelière

France, Loire 60 €

### Cloudy Bay Sauvignon Blanc 2016

New Zealand, Marlborough 60 €

### Steininger Riesling Steinhaus Reserve 2015

Austria, Kamptal 60 €

### Meyer-Näkel Spätburgunder trocken 2016

Germany, Ahr 60 €

### KWV Cathedral Cellar Triptych 2013

South Africa, Western Cape 60 €

### Coma Vella 2008

Spain, Priorat 70 €

### Cloudy Bay Pinot Noir 2014

New Zealand, Marlborough 70 €

### Cantine Dei Vino Nobile di Montepulciano

Riserva Bossona 2011, Italy, Tuscany 75 €

Robert Paulig  
Roasteryn  
Vaustille  
valmistama  
kahvi!

## Dessert Wines

We are happy to recommend  
suitable sweet wines from our  
wide variety, starting from  
9 € / 8CL.

Finnish Assorted  
Handmade Chocolates  
5 € / 3 pcs.  
7 € / 5 pcs.

## Hot Drinks

Filter Coffee	4,00 €	Espresso	3,50 €
Double Espresso	4,50 €	Cappuccino	4,20 €
Cafe Latte	4,50 €	Americano	3,50 €
Brewed Tea	4,00 €	Irish Coffee	11 €

## Digestives

Here are a few examples from our wide selection.  
Please don't hesitate to ask more!

Pineau de Laborie	10 €	8CL
Burmester LBV	10 €	8CL
Burmester Tawny 10 yo	10 €	8CL
Lustau Pedro Ximénez	10 €	8CL

Sambuca Vaccari	8 €	4CL
Limoncello	8 €	4CL
Baileys Original	8 €	4CL
Amaretto DiSaronno	8 €	4CL
HDC Lingonberry-Gin	9 €	4CL

Rum Diplomatico 12 años	12 €	4CL
Grappa di Amarone	9 €	4CL
Poli Grappa Smooth	12 €	4CL

KWV Brandy 10yo	9 €	4CL
Torres Brandy 20yo	11 €	4CL
Remy Martin VSOP	14 €	4CL
Renault Carte Noire	14 €	4CL
Soerlie XO	17 €	4CL
Hennessy XO	27 €	4CL

Chateau du Breuil Fine Calvados	9 €	4CL
Chateau du Breuil VSOP Calvados	14 €	4CL
Calvados Domfrontais 12 ans	14 €	4CL
Pere Magloire XO	16 €	4CL

Ardbeg 10yo	14 €	4CL
Auchentoshan 12yo	14 €	4CL
Lagavulin 16yo	18 €	4CL
Glengoyne 18yo	17 €	4CL

## Red

9 € 12CL / 12 € 16CL / 49 € 75CL

### Ara Pinot Noir

New Zealand, Marlborough. Medium bodied,  
long aftertaste, fresh.

### Barramundi Pinot Noir 2016

Australia, Victoria. Medium bodied, nuanced, acidic.

### Kasaura Montepulciano d'Abruzzo

Italy, Abruzzo. Medium bodied, smooth, lively.

### Melini Governo

Italy, Tuscany. Full bodied, fruity, smooth.

### McPherson Curious Shiraz

Australia, Victoria. Full bodied, smooth, fruity.

### Toresanas Toro Orot Roble 2013

Spain, Toro. Full bodied, voluminous, with tannins.

### Laborie Cabernet Sauvignon

South Africa, Western Cape. Full bodied,  
long aftertaste, rich.

Please ask for our rosé wines.

Still water 1,50 €  
per person when no  
other beverages  
are served

Sparkling water  
2,90 € per person

## Bubbles

Glass of Sparkling Wine  
11 € 20CL

Glass of Champagne  
12 € 10CL

## Beers

### Takatalo & Tompuri, Virolahti, South-Eastern Finland

Kaski Rye Lager 4,6 % 0,33L 7 €

Kaski Cold Smoked Lager 4,6 % 0,33L 7 €

Kaski Oats Porter 4,6 % 0,33L 7 €

Kaski Double Hop Pils 5,5 % 0,33L 8 €

### Laitilan Wirvoitusjuomatehdas,

Laitila, South-Western Finland

Kukko Dark Lager 4,5 % 0,33L 7 €

### Malmgård Brewery, Malmgård, Southern Finland

Dinkel Speltbeer 4,9 % 0,33L 7 €

Emmer IPA 6,2 % 0,33L 8 €

X-Porter 7,0 % 0,33L 8 €

Red Ale 5,5 % 0,33L 8 €

Idaho Wheat IPA 5,5 % 0,33L 8 €

### Tenute Collesi Brewery, Italy

Collesi Bionda 6 % 0,50L 10 €

Collesi Ambrata 7,5 % 0,50L 10 €

## Cocktails

14 €

### Appetizers

#### Gin & Buckthorn

Napue Gin 4CL, buckthorn,  
vanilla syrup, lemon juice

#### Rye & Apple

Koskue Rye Gin 4CL, apple juice

### Sweet Endings

#### Strawberry & Lime

Lime Vodka 2CL, Limoncello 2CL,  
strawberry syrup, Red Soda

#### Punch & Peach

Punch 2CL, Chartreuse Verte 2CL,  
peach syrup

### Mood Raisers

#### Apple & Lemon

Calvados 3CL, Coinreau 1CL,  
lemon juice