

Harbor City's BEST FLAVORS

Aperitif
Glass of Sparkling Wine
11 € 20CL
Glass of Champagne
12 € 10CL
Ägräs Gin & Tonic
14 €
Vermut Lustau
8 € 8CL

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 & Crickets

Chanterelle & Jerusalem Artichoke
Root Celery & Kale
Crickets & Cabbage



Fish

Arctic Char & Beetroot
Pike Perch & Horn Chanterelle



Meat & Game

Reindeer & Cranberry
Wild Duck & Boletus
Elk & Onion



Sweets

Blueberry & Vanilla
Chocolate & Chili
Ice Cream & Apple

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 & WINE!
Vausti_guest
password:
Konserttitalo

APPETIZERS

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

SWEET ENDING

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

14 €



*Finnish Assorted
Handmade Chocolates*

5 € / 3 pcs.
7 € / 5 pcs.

White

9 € 12CL / 12 € 16CL / 49 € 75CL

Parlemont les Maries

France, Languedoc-Roussillon. Gros Manseng, Sauvignon Blanc.

Dry, fresh, fruity, citric.

Falia Bianco

Italy, Garda. Chardonnay, Sauvignon Blanc, Trebbiano, Garganega Pinot Grigio.

Dry, fruity, acidic, nuanced.

Pieropan Soave Classico Organic

Italy, Veneto. Garganega, Trebbiano.

Dry, balanced, fresh, long aftertaste.

Spy Valley Gewürztraminer

New Zealand, Marlborough. Gewürztraminer.

Medium sweet, fruity, rich of aromas.

Wente Morning Fog Chardonnay

USA, California. Chardonnay.

Dry, minerality, fresh, acidic.

Kahurangi Estate Riesling

New Zealand, Nelson. Riesling.

Dry, fresh, acidic, hint of herbs.

Rosé

Abadal Rosat

Spain, Catalonia. Cabernet Sauvignon.

Dryish, fresh, with berries, elegant.

Sweet

9 € / 8 CL

Chapoutier Banyuls Rimage

France, Banyuls.

Santa Sofia Recioto

Italy, Veneto.

Le Petit Guiraud Sauternes

France, Bordeaux.

Xavier Muscat Beaumes de Venise

France, Rhône.

Bubbles

Glass of Sparkling Wine
11 € 20CL

Glass of Champagne
12 € 10CL

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

Sparkling water
2,90 € per person

Red

9 € 12CL / 12 € 16CL / 49 € 75CL

Joseph Drouhin Moulin-à-Vent

France, Bourgogne. Gamay.

Medium bodied, rich, nuanced, soft.

Chapoutier Cotes du Rhône

France, Rhône. Grenache, Syrah.

Medium bodied, rich, spicy, elegant.

Falia Rosso

Italy, Garda. Cabernet Sauvignon, Corvina, Merlot, Rondinella, Teroldego.

Medium bodied, soft, hint of berries and spices.

Conte Ricci Barbera

Italy, Toscana. Barbera.

Medium bodied, fresh, nuanced, long aftertaste.

Dominio de Tares Baltos

Spain, Bierzo. Mencía.

Medium bodied, well balanced, rich, hint of spicy.

McPherson Princess Butterfly

Australia, Victoria. Shiraz, Tempranillo.

Full bodied, rich, spicy, fruity.

Parducci Small Lot Cabernet Sauvignon

USA, California. Cabernet Sauvignon.

Full bodied, soft, spicy, rich of aromas.

Callia Alta Shiraz-Malbec

Argentina, San Juan. Malbec, Shiraz.

Full bodied, fruity, soft, long aftertaste.

Montes Alpha Syrah

Chile, Colchagua Valley. Syrah, Cabernet Sauvignon, Viognier.

Full bodied, strong, nuanced, spicy.

Vausti's own
coffee from Robert
Paulig Roastery,
Porvoo.

Hot Drinks

| | | | |
|-----------------|-----|--------------|------|
| Filter Coffee | 4 € | Espresso | 4 € |
| Double Espresso | 5 € | Cappuccino | 5 € |
| Cafe Latte | 5 € | Americano | 4 € |
| Brewed Tea | 4 € | Irish Coffee | 11 € |

Digestives

Here are a few examples from our wide selection.

Please don't hesitate to ask more!

| | |
|-----------------------|------------|
| KWV Cape Tawny | 8 € 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 |

| | |
|-------------------------|------------|
| 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 |
| 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 |

Some top picks from our wine cabinet

Chateau Musar 2006 85 €
Lebanon, Bekaa.

Pio Cesare Barbaresco 105 €
Italy, Piemonte.

Abadal 3.9 70 €
Spain, Catalonia.

Please don't
hesitate to ask other
wines from our
wine cabinet!

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 €

Malmgård Brewery, Malmgård, Southern Finland

Dinkel Speltbeer 4,9 % 0,33L 7 € / 0,5L 9 €

Emmer IPA 6,2 % 0,33L 8 €

Glogg Season

Vausti's alcohol free glogg 4 € / 16CL

Vausti's glogg 8 % 6 € / 16CL

We recommend to add 2CL KWV Cape Brandy or Coeur du Breuil by 4 €