Harbor City's BEST FLAVORS

Aperitif

Glass of Sparkling Wine 11 € 20CL

Glass of Champagne 12 € 10CL

Arctic Blue 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

Beetroot & Farm Cheese Broad Beans & Crickets Celeriac & Broccolini



Meat & Game

Baby Lamb & Pumpkin Duck & Mushrooms Pork & Nuts



Fish

Pike Perch & Herbs Rainbow Trout & Leek King Prawns & Tomato



Sweets

Pineapple & Grapefruit Milk Chocolate & Toffee Almond & Ice Cream

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.



TASTE OF MOCKTAILS

Our staff has designed tasty nonalcoholic drinks to be enjoyed as an aperitif, during the evening or after dinner. Ask more about the waiter.

6€

How about a trendy Gin & Tonic? Our bar offers a wide selection, almost a dozen

Our bar offers a wide selection, almost a dozen different, of Gins from Finland and around the world. Please don't hesitate to ask more.

Gin & Tonic from selected artesan Gin and high quality Tonic Water 14 €.

Our recommendations of Gins: Arctic Blue Gin Ägräs Gin

Helsinki Dry Gin Tenu Gin Cruxland Gin

White

9 € 12CL / 12 € 16CL / 49 € 75CL

Parlemont les Maries

France, Languedoc-Roussilon. 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.

Maximin Grünhaus Riesling Feinherb

Germany, Mosel. Riesling.
Medium sweet, fresh, nuanced, soft.

Sweet

9€/8CL

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, Piemonte. Barbera.
Medium bodied, fresh, nuanced, long aftertaste.

Dominio de Tares Baltos

Spain, Bierzo. Mencia. Medium bodied, well balanced, rich, hint of spicy.

Montes Malbec

Chile, Colhagua. Malbec.
Full bodied, soft, well balanced, toasted.

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.

Grover Zampa Cabernet Shiraz

India, Nandi Hills. Cabernet Sauvignon, Shiraz. Full bodied, tannins, spicy, nuanced.

Beers

0,33 L

Takatalo & Tompuri, Virolahti, South-Eastern Finland

Kaski Rye Lager 4,6 %7 €Kaski Cold Smoked Lager 4,6 %7 €Kaski Oats Porter 4,6 %7 €Kaski Double Hop Pils 5,5 %8 €

Malmgård Brewery, Malmgård, Southern Finland

Dinkel Speltbeer 4,9 % 7 € Emmer IPA 6,2 % 8 €

Hot Drinks

Vausti's own

coffee from Robert Paulig Roastery, Porvoo.

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
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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
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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!

Vausti_guest
password:
Konserttitalo



Finnish Assorted Handmade Chocolates

5 € / 3 pcs. 7 € / 5 pcs.