

COFFEES & TEAS

Espresso / Lungo / Gran Cafe	3
Cappuccino / Latte	4
Caffe all'Amaretto Disaronno	9
Tea (Black, Green)	3,5
Infusions: camomille, verbena, mint flower	3,5

DESSERTS

Finnish mummo visits Brussels	9
Grandmother's secret wild blueberry pie recipe	
Speculoos tiramisù	9
Iconic Belgian spice biscuits, excellent with coffee	
Dame Finlandaise	9
Vanilla ice cream with salty liquorice sauce and berries	
Colonel	9
Lemon sorbet and Koskenkorva Vodka	
Café Gourmand	10
A tasting of our best desserts with coffee	
Chocolate Terrine	9
Terrine with pistachios and biscuits	
Dessert du jour	x

DIGESTIVES

Koskenkorva Salmiakki 32% (vodka with salty liquorice)	9
Koskenkorva Vodka 38%	9
Jaloviina 38% (Finnish brandy)	9
Calvados Fine Coquerel 40%	9
Limoncello 30%	6
Grappa 40%	6
Amaretto Disaronno 28%	7
Amaro Averna 29%	7
Whisky 40%	9
Southern Comfort 35%	7

atrio

FINNISH-ITALIAN RESTAURANT

APERITIVES

Helsinki/ Kyrö Distillery Gin & Tonic	13
Kir / Kir Royal	6,5 / 10
Aperol Spritz	8
Campari Orange	8
Martini (red/ white)	6
House aperitive (Champagne with cloudberry or blueberry liqueur)	9
Prosecco	8
Lonkero (long drink with gin and grape)	7,5
Crodino 0% (Italian alcohol-free aperitif)	4

BEERS

ON TAP : SAS Pils 5,2% 25cl/ 33cl/50cl	3,5/4,5/6,5
ON TAP : King Mule IPA 5,7% 33cl	5,5
Lindemans Kriek 3,5% 25cl	4,5
Watou Blanche 4,8% 25cl	4,5
Carlsberg 0% 25cl	4

WATER & SOFTS

San Pellegrino / Acqua Panna 50cl	5
Juices (apple / peach / apple-raspberry) 33cl	3,5
Soft	3
Lemonade home- made 50 cl	8

WINES BY THE GLASS

Bubbles :

Prosecco Extra Dry Vinoré 8
Refreshing all day every day

Champagne "Grande Réserve" Brut Chanoine 12
Pinot Noir – Chardonnay – Pinot Meunier

White :

Soave Corte Giacobbe 7
A suave and fruity white, aromas of melon and pear

"Falia" Salvaterra 6
A dry white with passion fruit, a mix of 5+ grape varieties

Red :

Il Cilentano 7
100% Aglianico, produced by the Chef , very fruity

Bordeaux "La Chapelle" Château la Grande Métairie 6
A typical Bordeaux red, round and easy to approach

IGT Paestum "Primus" Società Agricola Terre del Cilento 9
A bold and unique red, 100% Aglianico

Rosé :

IGP Sable de Camargue "Dune" Caveau Les Sablons 7
Rosé, Médaille d'Or Paris 2020

FOR SHARING & WITH A DRINK

Bruschetta Finlandese (V) 12
Smoked salmon, goat's cheese and beetroot on Finnish bread

Bruschetta Italiana (V) 10
Red peppers, rocket pesto et buffalo mozzarella

Antipasti à la Chef Pino (V) 16
Mozzarella di bufala, grilled vegetables and salumi

Platter of cold cuts 12
Italian salumi, add smoked reindeer +3€

STARTERS

Eggplant Parmigiana (V) 14
Mozzarella and tomato sauce

Burrata with seasonal fruit (V) 13
Roasted walnuts, honey

Finnish salmon soup 12/18
Fresh herbs, rye bread

RISOTTOS & PASTAS

Wild mushroom risotto with smoked reindeer (V) 25
Pickled fennel, lingonberries

Fusilli d'Orria 22
Italian sausage, veal ragù, buffalo mozzarella

Artisan truffle ravioli alla nonna siciliana (V) 24
Ricotta and black truffles, parmesan sauce

FISH & MEAT

Our speciality, fresh salmon, is hot smoked in our garden. Its taste will make you travel to the tiny islands in the northern part of the Baltic Sea where artisans use alder and pine flakes to perfume the fish. We proudly follow this authentic Finnish tradition.

Hot smoked salmon with a choice of: 28
→ Lemon risotto
→ Seasonal vegetables and dill aioli
→ Oven-roasted potatoes

Smoked salmon ciabatta « Jyrki Katainen » 20
Grilled courgettes, marinated red onion, dill aioli

Irish beef tournedos 24
Pepper sauce, seasonal vegetables

Reindeer filet from Lapland 35
Red wine butter sauce, porcini risotto, lingonberries

SALADS

Fresh goat's cheese salad (V) 19
Roasted root vegetables, pine nuts, balsamic reduction

Smoked salmon salad 19
Pickled cucumber, hard-boiled egg

(V) = vegetarian or available as a vegetarian version

Please communicate any allergies to our staff at the beginning of your meal.