

# ÅLAND DISTILLERY

## M E N U

### S O M E T H I N G

#### S M A L L :

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Pea veloute, focaccia, green apple, mint, creme fraiche, 10€

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Arancini with blue cheese, Prostina cheese & herb dipp, 12€

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Classic bruschetta, 8€

### M A I N

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Ox filé with mashed potato, pea puré, asparagus, baby spinach, garlic & mushrooms sauce, 30€

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Åland trout with pea risotto, Prostina cheese chips, chive oil & lemon, 30€

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Creamy shrimp pasta with Prostina cheese, cherry tomato, soja beans & pesto 25€

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Cauliflower steak with herb infused browned butter sauce and baby mix greens with mint and basil (possible to get as a vegan dish), 28€

### S N A C K S

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Charcuterie tray

Prostina cheese, cold cuts, pesto & bread, 15€/ 2 pers, 20/ 4pers

Garlic bread, 6€

Chips w. herb dip, 5€

Smoked shrimp

served w. aioli & bread, 15€/fist

French fries

with Prostina & parsley, 6€

### D E S S E R T

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GT sorbé, 5€

Åland Pancake, 5€

Apple crumble with vanilla cream, 12€

Ice cream with brownie crumble, kinuski & the sea buckthorn, 12€

Mattas Gårdsmejeri ice cream  
Please ask your waiter what flavour we offer today, 4,50€

# BAR

## COCKTAILS

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### SIGNATURE GT

4c1 ÅD's GIN, SEA BUCKTHORN,  
LIME, FEVER TREE TONIC

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### ROSA FLUFF

4c1 ÅD's ROSÈ GIN, LEMON, PINK  
TONIC

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### NEGRONI

2c1 ÅD's GIN, 1c1 CAMPARI, 3c1  
RED VERMOUTH

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### DRY MARTINI

3,5c1 ÅD's GIN, 0,5c1 DRY  
VERMOUTH

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### SMOKY CUCUMBER SOUR

4c1 ÅD's GIN, LIME, CUCUMBER  
SIRUP, SMOKED ROSEMARY

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### 3x APPLE

2c1 APPELBRAND, 2c1 APPELAUD,  
LOCAL APPLE JUICE

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### MUNKENS SOUR

4c1 BOURBON, MUNKCIDER, LIME

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### ÅD MOJGINO

4c1 ÅD's GIN, MINT, SIMPLE  
SIRUP

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### CLOVER CLUB

3,5c1 ÅD's GIN, 0,5c1 DRY  
VERMOUTH, RASBERRY SIRUP

PRICE: 10,50€ / drink

# **B A R**

## **COCTAILS**

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**PRICE: 10,50€ / drink**

# BAR

## LONG DRINK

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BLOOD ORANGE & BASIL with ÅD's  
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STRAWBERRY & LIME with ÅD's  
ROSÈ GIN

PRICE: 6,50€ / bottle

## WINE

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PROSECCO  
EXTRA DRY, ITALY

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RISLING GEWÜRZTRAMINER  
2019, SOUTH AUSTRALIA, 8/32

PINOT GRIS  
2020, ALSACE, FRANCE, 13/52

CHARDONNAY  
2017, WASHINGTON STATE, USA,  
13/52

M.B GRÜNER VELTLINER  
2021, AUSTRIA, 10/40

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SHIRAZ CABERNET  
2017, SOUTH AUSTRALIA, 8/32

TEMPRERANILLO  
2020, SPAIN, 8/32

MALBEC  
2020, ARGENTINA, 13/52

M.B MORETO TRINCADEIRA ALCHEIRO  
2020, PORTUGAL, 10/40

# BAR

## BEER

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KARHU 4,3%  
draft, 50cl, 6

BROOKLYN  
draft, 40cl, 7

OPEN WATER BREWERY  
bottle, as waiter what's kind,  
7

## COFFEE

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COFFEE, 2,50

TEA, 2,50

ESPRESSO, 3

DOUBLE ESPRESSO, 4

CAPPUCIONO, 4

LATTE, 4,50

COLD BREW, 5

ROIBOS ICE TEA WITH LEMONGRASS  
& RHUBARB, 6

+ sirup (vanilla or cinnamon) 1

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IRISH COFFEE

4cl BUSHMILLS WHISKY, AMARETTO  
CREAM, 14

AMARETTO COFFEE, 10,50

WHISKY COFFEE, 10,50

Ö ROM, 10,50