

# Sump!

EST. 2021

## Chef's Surprise Menu 48€

This 4 course chef's surprise menu changes with seasons.  
Menu is also available as a vegetarian and vegan version.

Add the matching wines to go with the menu.

+ Finnish Cheese 8€

**Matching wines 45€      Small wines 27€**

### Snacks

**Sour dough bread & Spread 3**  
spelt wheat & sour dough 'Janne-Petteri' V

**Olives 4**  
marinated manzanilla & gordal olives V,G

**Popcorn 2**  
popcorn & truffle V,G

**Boquerones 6**  
baltic herring & horseradish M,G

### Starters

**Ahlberg 100yo. Salad 8**  
green salad from Ahlberg, Minna's basil  
vinegrette, radish & sprouts V,G

**Smoked Arctic Char 13**  
cucumber, yoghurt & lemon verbena L,G\*

**Baby Lamb Tartare 15**  
lovage, parmesan & pine nuts L,G

**Carrot 12**  
flax seeds & tarragon V,G

### Mains

**Beetroot 22**  
tofu & hemp seed V,G

**Pike Perch 28**  
roe & peas L,G

**Veal from Herrakunta 26**  
carrot & bearnaise L,G

**'Crispies' Chicken Burger 14**  
aioli, cheddar sauce, tomato,  
red onion & salad L

### Desserts

**Basil & Rhubarb 10**  
Basil cake & rhubarb 3x L

**Finnish Cheese 10**  
selection of Finnish cheese  
from Lentävä Lehmä L,G



@ravintolasump

L lactose free G gluten free V vegan D dairy free \*available

Ask more information about the allergines from our staff. Origin of meat: Finland.