



SUOMI 100 MENU **53€**

CHAR CEVICHE

Horseradish mayo.

ROAST OF REINDEER

Smoked bacon-vegetable pure & shalot-chantarelle sauce.

BUTTERSCOTCH-ALMOND ICE CREAM

White chocolate cookie and rhubarb.

MARIETA ALBARIÑO, RIAS BAIXAS, SPAIN

0,75 l/12 cl
39€/7€

MISSETTI APPASSIMENTO, PUGLIA, ITALY

39€/6,50€

BLANDYS SANTA LUCIA MADEIRA, PORTUGAL

7,50€/8 CL

WINE PACKAGEI 21,- €

CHEF'S MENU **43€**

SEASON'S VEGATABLE SALAD

Parmesan and dijon-tarragon vinaigrette.

PIKE PERCH

Beurre blanc sauce and vegetables. Gratinated with spring onion pesto.

LEMON TART

Meringue & strawberries.

JARDINS BLANC, CATALONIA, SPAIN

35€/6€

MARIETA ALBARIÑO, RIAS BAIXAS, SPAIN

39€/7€

BRACHETTO D'ACQUI, ITALY

7,50€/8 CL

WINE PACKAGE 21,50€

 /ravintolaisacamillo

 @isa_camillo
#isäcamillo

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ISÄ CAMILLO 
ravintola



STARTERS

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|---|-------------------------|--|--------------------|
| <p>1 SEASONAL VEGATABLE SALAD
Parmesan and dijon-tarragon vinaigrette.</p> | <p>9⁵⁰€</p> | <p>4 GREEK SALAD
Feta, salad, olives, red onion, tomato and cucumber.</p> | <p>10/
17€</p> |
| <p>2 CHAR CEVICHE
Horseradish mayo.</p> | <p>10⁵⁰€</p> | <p>5 ISÄ CAMILLO'S TAPAS
Main course for one or starter for two.</p> | <p>16€</p> |
| <p>5 GARLIC SNAILS
With house bread. Gorgonzola or parmesan +1€</p> | <p>9⁵⁰€</p> | <p>[KLASSIKKO]
Pasta, risotto and bouillabaisse can also be served as a starter.</p> | |

MAIN COURSES

Isä Camillo's bread 1,50€

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|--|---|--|-------------------------|
| <p>1 PORCINI RISOTTO</p> | <p>10/
17€</p> | <p>5 GRILLED PORK PLUMA
Green salad, citrus mayo & country style french fries.</p> | <p>21⁵⁰€</p> |
| <p>2 PASTA OF THE DAY
Ask the waiter.</p> | <p>9⁵⁰/
16⁵⁰€</p> | <p>6 LAMB STIFADO
Feta gratinated vegetables.</p> | <p>24⁵⁰€</p> |
| <p>5 ISÄ CAMILLO BOUILLABAISSE
Safron rouille & house bread.</p> | <p>[KLASSIKKO]
11/
24€</p> | <p>7 ROAST OF REINDEER
Smoked bacon-vegetable pure & shalot-chantarelle sauce.</p> | <p>33€</p> |
| <p>4 PIKE PEARCH
Beurre blanc sauce and vegetables. Gratinated with spring onion pesto.</p> | <p>24⁵⁰€</p> | <p>8 STEAK AU POIVRE
Flame grilled fillet steak 180g, pepper-cognac sauce and roasted new potatoes.</p> | <p>30€</p> |

DESSERTS

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|---|------------------------|---|------------------------|
| <p>1 CREME BRULEE
[KLASSIKKO]</p> | <p>9⁵⁰€</p> | <p>5 CATALAN NOUGAT CAKE
Espresso syrup and nuts.</p> | <p>9⁵⁰€</p> |
| <p>2 LEMON TART
Meringue & strawberries.
[KLASSIKKO]</p> | <p>9⁵⁰€</p> | <p>4 BUTTERSCOTCH-ALMOND ICE CREAM
White chocolate cookie and rhubarb.</p> | <p>9⁵⁰€</p> |

WE ALSO HAVE A SELECTION OF CHEESES WITH JAM, 4,50/A CHEESE.

The kitchen prepares main course dishes for children at 40 % discount.

We use organic Conca d'Oro –extra virgin olive oil from Ascoli. It is also for sale 15€/0,5 ltr bottle.