

SUOMI 100 MENU 55€

PORCINI SOUP

Roasted onion & house bread.

SMOKED ROACH MOUSSE & POTATO FLAT BREAD

Pickled cucumber & vendace roe.

REINDEER ROAST

Malt-lingonberry bread, seleriac purée, house gin-cream sauce.

SEA BUCKTHORN PARFAIT & LICORICE SAUCE

White chocolate.

WALTRAUD RIESLING, SPAIN

0,75 l/12 cl
46€/8€

G.B. PICPOUL DE PINET, FRANCE

40€/7,50€

TOMMASI ARELE, VENETO, ITALY

49€/9€

BRACHETTO D'ACQUI, ITALY

8€/8 CL

WINE PACKAGE 32,50 €

CHEF'S MENU 44€

WHITEFISH ESCABECHE

Charred whitefish with pickled vegetables.

DUCK CONFIT

Beet root purée, blueberry syrup and cheese biscuit.

DOUBLE CHOCOLATE TERRINE

Ginger baba & pear.

MAS RABELL BLANCO, SPAIN

36€/6,50€

ZENATO ALANERA ROSSO, ITALY

46€/8€

ANGELORUM RECIOTO, ITALY

8€/4 CL

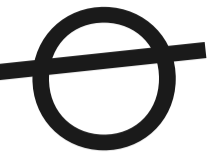
WINE PACKAGE 20,50 €

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 @isa_camillo
#isäcamillo

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ISÄ CAMILLO 
ravintola




STARTERS

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|---|--|--------------------|---|--|--------------------|
| 1 | PORCINI SOUP
Roasted onion & house bread. | 9 ⁵⁰ € | 4 | WHITEFISH ESCABECHE
Charred whitefish with pickled vegetables. | 10 ⁵⁰ € |
| 2 | SMOKED ROACH MOUSSE & POTATO FLAT BREAD
Pickled cucumber & vendace roe. | 10 ⁵⁰ € | 5 | PINTXO | 9 ⁵⁰ € |
| 5 | GARLIC SNAILS
With house bread. Gorgonzola or parmesan +1€ | 9 ⁵⁰ € | 6 | ISÄ CAMILLO ANTIPASTO
Main course for one or starter for two.

Pasta and bouillabaisse can also be served as a starter. | 16€ |

MAIN COURSES

Isä Camillo's bread 1,50€

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| 1 | GRILLED PORTOBELLO MUSHROOM 
Stuffed with vegan cheese. Served with beetroot risotto, cashew creme and roasted onion. | 20€ | 5 | REINDEER ROAST
Malt-lingonberry bread, seleriac purée, house gin-cream sauce. | 32€ |
| 2 | PASTA OF THE DAY
Ask the waiter. | 9 ⁵⁰ / 16 ⁵⁰ € | 6 | DUCK CONFIT
Beetroot purée, blueberry syrup and cheese biscuit. | 25€ |
| 5 | ISÄ CAMILLO BOUILLABAISSE
Saffron rouille & house bread. | 11 / 24€ | 7 | STEAK AU POIVRE
Flame grilled sirloin steak 180g, pepper-cognac sauce and french fries. | 30€ |
| 4 | PIKE PERCH FRIED IN HORSE RADDISH BUTTER
Garlic purée, root vegetables and beef jus. | 24€ | | | |

DESSERTS

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| 1 | CREME BRULEE | 9 ⁵⁰ € | 5 | DOUBLE CHOCOLATE TERRINE
Ginger baba & pear. | 9 ⁵⁰ € |
| 2 | SEA BUCKTHORN PARFAIT & LICORICE SAUCE
White chocolate. | 9 ⁵⁰ € | 4 | CHEESE
Enquire about our changing selection of cheese. | 4 ⁵⁰ € /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.