



VANHA MYLLY

JÄMSÄNKOSKI

MENU

STARTERS & LIGHT BITES

MYLLY'S BREAD BASKET L 4,90

A selection of freshly baked breads with whipped butter flavoured with meadowsweet

CHANTERELLE & MILKCAP SOUP L, G 11,90

Creamy wild mushroom soup , crispy mushrooms and dill

Laurent Delayney Bourgogne Chardonnay, France

TOAST SKAGEN L, (G) 11,90

Mylly's prawn Skagen on toasted brioche

Der Vogelsang Riesling Trocken, Germany

GRILLED CHICKEN SALAD L, G 11,90

Grilled chicken and charred lettuce with' Green Goddess dressing and toasted seeds

La Falaise Blanche Sauvignon Blanc, France

RISOTTO OF THE DAY 1/2 L, G, (V) 11,90

FOR CHILDREN

LITTLE MYLLY'S BREAD L, (G) 13,90

Gratinated bread with tomato sauce and cheese, tender beef and crispy potatoes

STEAMED PIKE-PERCH L, (G) 13,90

Brown butter, potatoes, dill cream and seasonal vegetables

MYLLY'S MEATBALLS L 13,90

Mylly's homemade meatballs with mashed potatoes, pickled cucumber and lingonberries

Many of our dishes are available gluten-free. Please inform your server of any food allergies. Our staff can provide further information regarding food allergens and ingredients that cause intolerances. L = Lactose-free, G = Gluten-free, (G) = Gluten-free upon request, V = Vegan, (V) = Vegan upon request.



MAIN COURSES

SIRLOIN STEAK 200 G L, G 36,90

Garlic potatoes, grilled vegetables, lingonberry and Sichuan pepper purée, and creamy cognac sauce

Ripasso Superiore, Pegasus, Italy
Rouge Tinto Español 0 %, Spain

GRILLED CHICKEN BREAST L, G 22,90

Garlic potatoes, grilled vegetables, lingonberry and Sichuan pepper purée, and creamy cognac sauce

La Falaise Blanche Syrah, France
Rouge Tinto Español 0 %, Spain

MYLLY'S BREAD 2.0 L, (G) 18,90

Sourdough bread gratinated with cheese, served with a fresh salad, herb cream, pickled rhubarb and crispy potatoes.
– Meat version with slow-braised beef
– Vegetarian version with crispy oyster mushrooms

Langhe Rosso, G.D.Vajra, Italy

STEAMED PIKE-PERCH L, (G) 24,90

Brown butter, potatoes, dill cream and seasonal vegetables

Laurent Delayney Bourgogne Chardonnay, France

MYLLY'S MEATBALLS L 18,90

Mylly's homemade meatballs with mashed potatoes, pickled cucumber and lingonberries

La Falaise Blanche Syrah, France

MYLLY'S VEGAN BREAD L, (G), V 18,90

Crispy gratinated sourdough bread with vegan cream cheese, grilled vegetables and vegan feta.

Der Vogelsang Riesling Trocken, Germany
Kolonne/Null Riesling 0 %, Germany

MYLLY-STYLE BEEF LIVER L, G 24,90

Pan-fried beef liver with wholegrain mustard mashed potatoes, caramelised onion sauce and crispy bacon

Langhe Rosso, G.D.Vajra, Italy

THREE-COURSE MENU 39,90

RISOTTO OF THE DAY ½ L, (G, V)

STEAMED ZANDER L, (G) OR GRILLED CHICKEN BREAST L, G

ESPRESSO PANNA COTTA WITH FRESH RASPBERRIES L, G

THREE-COURSE MENU 49,90

RISOTTO OF THE DAY ½ L, (G, V)

SIRLOIN STEAK 200 G L, G

ESPRESSO PANNA COTTA WITH FRESH RASPBERRIES L, G

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DESSERTS

MYLLY'S ICE CREAM L, G

9,90

Madagascan vanilla ice cream with dark chocolate, crispy buckwheat, blueberry compote and lemon balm

CHOCOLATE BROWNIE L

9,90

Dark chocolate with a hint of porcini and vanilla cream

ESPRESSO PANNA COTTA L, G

9,90

With fresh raspberries

WARM DRINKS

IRISH COFFEE

10,80

Jameson, coffee, cream

COFFEE 43

10,80

Licor 43, coffee, cream

MONTE CRISTO

10,80

Cointreau, Kahlúa, coffee, cream

JALLUPLÖRÖ

10,80

Jaloviina, coffee

AMARETTO COFFEE

10,80

Amaretto, coffee, cream

COFFEE

COFFEE	3,90
ESPRESSO	3,90
DOUBLE ESPRESSO	4,50
CAPPUCCINO	4,50
LATTE	4,90
HOT CHOCOLATE	4,20

We use ethical and delicious coffee beans from Tampere-based Kahwe Roastery.

TEA 3,90

EARL GREY ORGANIC
ORGANIC ROOIBOS BOURBON VANILLA
THE GREEN WIZARD KOMBUCHA
STRAWBERRY TRUFFLE
CHINA MIST AND CLOUD TEA ORGANIC

Our selection includes high-quality loose-leaf teas from the Finnish brand TakeT.

LATE HARVEST WINE

GRAND TOKAJ LATE HARVEST

8cl · 8,90

Tokaj, Hungary · Furmint, Harslevelü

Sweet, aromatic scent with ripe peach and orange peel

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