

STARTERS & SALADS / FÖRRÄTTER & SALLADER

Snails with Gorgonzola flavoured garlic butter 11,50
Gorgonzolagratinerade sniglar i vitlökssmör

Baker 's plate / Bagarens förrätt 13,00
Wasabi marinated shrimps, Juustoportti goat cheese gruyere,
Serrano ham, oven-dried tomatoes, crouton
Wasabi marinerade jätteräkor, Juustoportti getost gruyere,
Serranoskinka, ugnstorkade tomater, krutonger.

Finnish salmon soup / Finsk laxsoppa 10,90 / 14,90

Traditionally creamy (G) or clear (L/G)
Traditionell gräddig (G) eller klar (L/G)

Fisher 's plate / Fiskarens tallrik 12,40

Juniper berry marinated whitefish, cold smoked salmon,
grilled salmon mousse (LL)
Enbärsgravad sik, kallrökt lax, hallstrad laxmousse (LF)

Steak tartare / Aasiatisk tar-tar biff 13,20

Asian style tartare, red onion compote, roasted onions, egg yolk (L/G)
Rödlökskompott, rostad lök, ägg gula (L/G)

Caesar salad / Caesar sallad (LL)

Original 7,50 / 11,00

Chicken / kyckling 10,00 / 16,90

Scampi / scampi 11,00 / 17,50

Goat cheese salad / Getost sallad 12,00 / 17,50

Goat cheese with pistachio nuts and honey on a crispy slice of bread,
marinated melon, cherry tomatoes, asparagus, ginger-jalopeno
chili vinaigrette and green salad (LL)
Pistage-honungsmarinerad getost på sprödstekt bröd, melon,
körsbärstomat, sparris, ingefära-jalapenovinegrette och grönsallad (LF)

Green salad / Grönsallad 6,60

Vinaigrette (L/G)



WATER SERVED WITH YOUR MEAL 1€ • VATTEN SOM MÅLTIDSDRYCK 1€

G = Gluten free / Glutenfri L = Lactose free / L = laktosfri LL = Low lactose / LF = Laktosfattig

VI ERBJUDER PRIMULAS NYBAKADE BRÖD PÅ BRÖDBORDET MED ALLA PORTIONER.

FRESHLY BAKED BREAD FROM THE PRIMULA BAKERY IS SERVED FROM THE BUFFET WITH ALL DISHES.

BAKER'S BURGERS

Each burger is served with chili hamburger roll tomato, iceberg lettuce and french fries (L)

Alla portioner serveras med chili hamburgar semla, tomat, isbergssallad och pommes frites (L)



Baker's Burger 16,50

200 g hamburger steak, cheddar cheese, pickled cucumber, red onion, Baker's pepper mayonnaise (LL)

200 g hamburgerbiff, cheddarost, saltgurka, rödlök, Baker's pepparmajonnäs (LL)



Lamb-bacon Burger /

Lamm-bacon Burger 16,80

Lamb hamburger steak, seasoned garlic cloves, cheese cream (LL)

Lammhamburgerbiff, rostade vitlösklyftor, ostkräm (LL)



Chicken goat cheese Burger / Kyckling getost Burger 16,00

Grilled chicken, goat cheese, Bakers mayonnaise, Devil's compote, red onion (LL)

Grillat kycklingbröst, getost, rödlök, djävulens kompott, Baker's majonnäs (LL)



Salmon Burger / Lax Burger 16,50

Grilled salmon, caesar mayonnaise, red onion compote (L)

Glödsteckt lax, Caesar majonnäs, rödlökskompott (L)



beef together!

BAKER'S B ARBEQUE, YOUR CHOICE!

VÄLJ SJÄLV FRÅN BAKER'S GRILL!

STEAK / BIFF

Brazilian Beef, Fillet steak / Brasiliansk Inrefilé av oxkött
150 g / 27,20 250 g / 38,00

Australian Black Angus, Fillet Steak / Inrefile av oxkött
180 g / 31,20

Australian Black Angus Entrecôte
200 g / 27,50

Meat doneness:

Rare red

Medium pink

Medium well dull pink

Well done dull gray, we don't recommend



SAUCE / SÅS

Baker's seasoned butter (LL/G)

Baker's kryddsmör (LF/G)

Red wine sauce / rödvinsås (L/G)

Sherry chanterelle sauce (LL)

Sherry-kantarellsås (LL)

Sweet pepper bacon sauce (LL/G)

Paprika-baconsås (LF/G)

Bearnaise sauce (LL/G)

Bearnaisesås (LF/G)

POTATO / SALAD POTATIS / SALLAD

French fries / Pommes frites (L/G)

Baked potato with juniper berry butter (LL/G)

Ugnspotatis med enbärsmör (LF/G)

Creamy garlic potatoes (LL/G)

Gräddig vitlökspotatis (LL/G)

Potato wedges (LL/G)

Klyftpotatis (LF/G)

Warm root vegetables & cherry tomatoes (L/G)

Varma rotfrukter & körsbärstomater (L/G)

Caesar salad / Caesar sallad (LL/LF)

MAIN COURSES / HUVUDRÄTTER

Pepper steak / Pepparbiff 31,20

Australian Black Angus Fillet of beef 180 g (6,3 oz), creamy pepper sauce with cognac and french fries (LL/G)

Inrefilé av oxen 180 g, gräddig pepparsås med konjak och pommes frites (LF/G)

Coeur de fillet provencale 76,00 (serves minimum for 2 / minst för två)

Coeur de fillet 500 g (17,6 oz), chili garlic butter, grilled tomato, red wine sauce and creamy garlic potatoes (LL/G)

Inrefilé av oxen 500 g, chili-vitlöksmör, grillad tomat, rödvinssås och gräddig vitlökspotatis (LL/G)

beef together!

Grilled reindeer / Grillad ren 29,00

Roast reindeer, blackcurrant sauce, baked potato with juniper berry butter (LL/G)

Rostbiff av renkalv, svart vinbärsås, ugnspotatis med enbärsör (LL/G)

Baker 's Ribs 19,00 (for one) / 35,00 (for two)

Grilled ribs with BBQ sauce, coleslaw, mayonnaise and french fries (LL/G)

Ribs grillade i BBQ-sås, kålsallad, majonnäs och pommes frites (LF/G)

Devil 's beef sirloin steak / Djävulens biffstek 26,00

Beef sirloin steak 180 g, Devil 's compote, red wine sauce and french fries (L/G)

Ox yttrefilé 180 g, djävulens kompott, rödvinssås och pommes frites (L/G)

Grilled Chicken / Grillat kyckling 20,50

Grilled chicken breast, sweet pepper bacon sauce, cajun potato wedges (LL/G)

Grillat kycklingbröst, paprika-baconsås, cajun-klyftpotatis (LL/G)

Smoked salmon / Rökt lax 22,50

Crayfish- pernod hollandaise sauce, asparagus, carrot risotto (LL/G)

Flodkräfs-Pernod-hollandaise, sparris, morots-risotto (LL/G)

Beetroot rosti patty / Rödbetsrostibiff 17,50

Mustard-cheese sauce, asparagus, warm cherry tomatoes, carrot risotto (LL/G)

Skärgårdssenaps-smältostsås, sparris, varma körsbärstomater, morots-risotto (LL/G)

FINNISH SPECIALTIES:

Finnish salmon soup 10,90 / 14,90

Fisher 's plate 12,40

Salmon Burger 16,50

Grilled reindeer 29,00

Smoked salmon 22,50

Blueberry cheese cake 8,00



DESSERTS / DESSERTER

Blueberry cheese cake (LL) 8,00

Blåbärs-ostkaka (LL)

Crème Catalonia, flavoured with mint and coffee (G) 8,00

Crème Catalonia, smaksatt med mynta och kaffe

Chocolate Brownie with passion fruit mousse 8,50

Choklad-browniepaj & passionsfrukt mousse

Baker's ice cream portion / Baker's glassportion 8,50

Chocolate ice cream, grandma's vanilla ice cream & mango sherbet with whipped cream

Choklad- och äkta vaniljglass, mangosorbet och vispad grädde

Scoop of ice cream / Glassboll 4,50

Licorice, chocolate or grandma's vanilla (G)

Lakrits, choklad eller äkta vanilj (G)

Scoop of sherbet / Sorbet 4,50

Sea buckthorn berry, blackberry or mango (L/G)

Havtornsbär, björnbär eller mango (LF/G)



Primula - Bakery & Restaurant Family Business since 1908



Pekka & Hilda Väyrynen
1.10.1908

Young baker Pekka Väyrynen returned to Finland in the spring of 1908 from his trip to America. At that time, Pekka's fiancée Hilda Lindroos was working at a small bakery called Kotileipomo Hembageriet Primula. The bakery was looking for a new bakery manager. Pekka got the job and soon the young couple in love bought the entire bakery. The deal was closed 1 October 1908, and on the same visit to the registry office Hilda and Pekka got married.

This is how the story of a Finnish family company began and the story continues with a strong respect for the traditions of the Primula founders. More than a hundred years old and run by Hilda's and Pekka's fourth-generation descendants, Primula is today a thriving bakery and restaurant family business.

We are pleased to have you as our guest. Enjoy!