



HOTELLI KAUAJOEN  
***KROUVI***  
**RUOKA- JA VIIHDERAVINTOLA**

# DRINKS

## APERITIFS:

### RHUBARB SPRITZ 9.00 €

- 4 cl De Kuyper Sour Rhubarb -liqueur
- 4 cl white wine
- Orange slices
- Soda

### CAIPIROSKA 10.00 €

- 4 cl Vodka
- Lime
- Sugar

### DRY MARTINI 10.00 €

- 4 cl Gordon's Gin
- 1cl Martini Extra Dry
- Green olives

### NAPUE TONIC 12.00 €

- 4 cl Napue Gin
- Tonic
- A sprig of rosemary
- Cranberries

### MOJITO 10.00 €

- 4 cl Bacardi White Rum
- Lime, mint, cane sugar
- Soda

### NEGRONI 10.00 €

- 2 cl Gin
- 2cl Campari
- 2 cl Vermutti
- Orange slice

## DESSERT BEVERAGES:

### COSMOPOLITAN 10.00 €

- 2 cl Vodka
- 2 cl Cointreau
- 1 cl Lime juice
- 3 cl Cranberry juice

### CRANBERRY SOUR 10,00 €

- 2 cl Vodka
- 8 cl White wine
- Cranberry juice
- Sugar, lime juice
- A sprig of rosemary
- Cranberries

### PINA COLADA 10.00 €

- 4cl Bacardi White Rum
- Coconut milk
- Pineapple juice
- Fresh pineapple, cane sugar

### FROZEN STRAWBERRY-MARGARITA 10.00 €

- 2 cl Tequila
- 2 cl Cointreau
- 1 cl Lemon juice
- 4 cl Strawberry puree

### IRISH COFFEE 10.00 €

- 4 cl Jameson
- Coffee
- Brown sugar
- Cream

### HOT CHOCOLATE WITH MINT 10.00 €

- 4 cl Peppermint liquor
- Hot Chocolate
- Cream

### COFFEE LIQUEUR 6.00 €

### BAILEYS LIQUEUR 6.00 €

## WHISKEYS:

- Seagrams VO 7.00 €
- Jameson 7.50 €
- Jack Daniels 7.50 €
- Lagavulin 14.50 €

## COGNACS:

- Meukow VS 7.50 €
- Meukow V.S.O.P 9.00 €
- Hennessy V.S.O.P 10.00 €
- Meukow XO 16.00 €
- Napoleon V.S.O.P Brandy 7.00 €

# BEVERAGES

## SOFT DRINKS:

Sparkling Water, Pepsi, Pepsi Max, Jaffa, 7Up sugar free,  
Raspberry- and Pear soft drink  
Small 0.33 L 3.50 €    Large 0.4 L 4.50 €

## BEERS:

III Lapin Kulta 4,5% Pure Luomu (G) 0,315L bottle	6.00 €
III Karhu 4,6% 0,33L bottle	6.00 €
Heineken 5,0% 0,33L	6.50 €
Sol 4,5% 0,33L	6.50 €
IV Karjala 5,2% 0,33L	6.50 €
BrewDog Punk IPA 5,4% 0,33L	8.00 €
Kronenbourg K1664 Blanc 5,0 % 0,33L	8.00 €
Leffe Brune 6,5% 0,33L	8.50 €
Leffe Blonde 6,6% 0,33L	8.50 €
Guinness Draught Stout 4,2% 0,44L	9.00 €
Krušovice Pale Lager 5,0% 0,5L	9.00 €
Franziskaner Hefe-Weissbier 5,0% 0,5L	9.00 €

## DRAFT BEERS:

III Aura 0,4L	6.50 €
III Aura 0,5L	7.50 €
IV Heineken Extra Cold 5,0% 0,25L	5.50 €
IV Heineken Extra Cold 5,0% 0,5L	9.00 €
Kronenbourg K1664 Blanc 5,0 % 0,5L	9.00 €

## CIDERS:

Happy Joe Dry Apple 4,7% 0,33L	7.00 €
Somersby Apple / Pear 4,5% 0,33L	7.00 €
Strongbow British Dry 5,0% 0,33L	8.00 €

## LONG DRINKS:

Original Long Drink 5,5% 0,33L	7.00 €
Original Long Drink 5,5% 0,4L	8.00 €
Original Long Drink Cranberry 5,5% 0,33L	7.00 €
Original Long Drink Vodka-Lime 5,5% 0,33L	7.00 €
Original Long Drink Pineapple 5,5% 0,33L	7.00 €
Smirnoff ICE 4,0% 0,275L	7.50 €
Breezer 4,0% 0,275L Lime, Orange, Watermelon	7.50 €

## ALCOHOL-FREE:

Brooklyn Hopy Lager 0,4% 0,33L	5.50 €
Heineken 0,0% 0,33L	5.00 €
Happy Joe Dry Apple 0,0% 0,275L	5.50 €

# RED WINES

**HOUSE RED WINE,  
PERLAGE PRIMITIVO, ITALY**  
100% Primitivo ORGANIC, VEGAN  
Medium-bodied, soft, spicy, berry  
€6,50 /12 cl €33,00 /bottle

**FREIXENET CABERNET SAUVIGNON, SPAIN**  
100% Cabernet Sauvignon VEGAN  
Medium-bodied, medium-tannic, silky, cherry,  
plum, hint of mocha and vanilla, light spicy  
€6,50 /12 cl €33,00 /bottle

**MARQUÉS DE CÁCERES GRAN VENDEMA CRIANZA, SPAIN**  
100% Tempranillo VEGAN  
Full-bodied, medium-tannic, raspberry, strawberry, cherry, vanilla  
€6,50 /12 cl €33,00 /bottle

**[YELLOW TAIL] MERLOT, AUSTRALIA**  
100% Merlot  
Full-bodied, medium tannic, redcurrant jam, cherry, vanilla  
€6,50 /12cl €33,00 /bottle

**TORRES NATUREO SYRAH, FRANCE**  
100% Syrah  
Rich, soft, fruity and balanced  
€15,00 / 37,5 cl bottle

Non-Alcoholic

# WHITE WINES

## HOUSE WHITE WINE

### HOCHHEIMER DAUBHAUS RIESLING, GERMANY

100% Riesling

Semi-dry, acidic, fruity, aromatic, mildly spicy

€6,50 /12cl €32,00 /bottle

## FREIXENET MIA BLANCO, SPAIN

50% Macabeo, 25% Parellada, 15% Moscatel, 10% Xarel-lo

Semi-sweet, medium sour, peach, pear, citrus, light floral

€6,50 /12cl €32,00 /bottle

## MARQUÉS DE CÁCERES RUEDA VERDEJO, SPAIN

100% Verdejo VEGAN

Dry, tart, citrus, green apple, herbal, slightly mineral

€6,50 /12cl €33,00 /bottle

## TORRES NATUREO MUSCAT, FRANCE

100% Muscat

Fresh, lively and elegant taste

€15,00 / bottle of 37,5cl

Non-Alcoholic

# SPARKLING WINES

## FREIXENET XPERIENCIA CAVA SECO, SPAIN

50% Parellada, 30% Macabeo, 20% Xarel-lo

Semi-dry, acidic, with gentle notes of pear, peach and clementine

€32.00 /bottle

## FREIXENET CARTA NEVADA CAVA SEMI SECO, SPAIN

Macabeo, Xarel-lo, Parellada

Semi-dry, medium acidic with notes of ripe citrus, peach, dandelion and lovage

€9.50 /bottle of 20 cl

## FREIXENET 0.0% ALCOHOL FREE SPARKLING

Moscatel

Semi-sweet, medium acidic with notes of ripe citrus, apricot and pear

€8.00 /bottle of 20 cl

Non-Alcoholic

# STARTERS

**ESCARGOTS WITH GARLIC AND BLUE CHEESE €12.50 L(G)**

Escargots with garlic and blue cheese, served with toasted bread

**CHILI PRAWNS €12.50 M(G)**

Grilled prawns, arugula, cherry tomatoes, lemon mayonnaise and toast

**CHEF'S SALAD L(G)**

Lettuce, cucumber, cantaloupe, peach, strawberries,  
croutons, herb oil and lingonberry syrup

**With chicken fillet €15.00/17.00**

**With salmon fillet €16.50/18.50**

**With bread cheese €13.50/15.50**

**TRADITIONAL SALMON SOUP €13.50 / €15.50 L(G)**

Creamy salmon soup, served with rye bread

---

We use 100% domestic fresh meat.  
We strive to use lactose-free products subject to availability.

Please tell our staff about any special diets you may have,  
we make products just right for you.

L = lactose-free   LL = low lactose   M = milk-free   G = gluten-free   V = vegan

# CHICKEN DISHES

## **GARLIC CHICKEN €22.00 L,G**

Chicken breast fillet in garlic cream sauce

## **FRUITY CHILI CHICKEN €22.00 L,G**

House chili butter sauce, pineapple and cantaloupe

## **CHICKEN WITH GOAT CHEESE €22.00 L,G**

Chicken breast fillet with goat cheese, blackcurrant jam and house blackcurrant sauce

# SALMON DISHES

## **SALMON AND PRAWNS €26.50 M,G**

Salmon fried in butter, chili-marinated prawns, herb oil and lemon mayonnaise

## **CHANTERELLE SALMON €26.50 L,G**

Sesame crusted salmon with house chanterelle sauce

## SIDES

French fries

Sliced potatoes

Sweet potato fries

Blue cheese potatoes

Cream cheese potatoes

Garlic potatoes

Rice

Vegetables

House salad

# MEAT DISHES

## **PORK FILLETS WITH PEPPER €21.00 L,G**

Pork fillets (140 g) with creamy pepper sauce

## **PORK FILLETS WITH SEASONED BUTTER €21.00 L,G(M)**

Pork fillets (140 g) with blackcurrant sauce and pepper butter

## **HUNTER'S PORK €21.00 L,G**

Pork fillets (140 g) with house chanterelle sauce

## **GRILLED STEAK WITH SEASONED BUTTER €27.50 L,G(M)**

Beef sirloin steak (150 g) served with pepper butter, grilled tomatoes and herb oil

## **DEVIL'S STEAK €27.50/35.00 L,G**

Beef sirloin steak (150 g) or beef tenderloin steak (160g), grilled goat cheese, devil's jam and dark blackcurrant sauce

## **HOUSE PEPPER STEAK €35.00 L,G**

Beef tenderloin steak (160 g) with creamy cognac-pepper sauce

## **CHEF'S STEAK €35.00 L,G**

Beef tenderloin steak (160 g), bacon and house chili butter sauce

## SIDES

French fries

Sliced potatoes

Sweet potato fries

Blue cheese potatoes

Cream cheese potatoes

Garlic potatoes

Rice

Vegetables

House salad



# WE ALSO RECOMMEND

## **SPICY BEEF STEW €18.50 L(G)**

Beef strips stewed in mild spicy cream sauce,  
served with French fries

## **MEXICAN STYLE BREADED PINEAPPLE €17.50 M,G,V**

Grilled, corn-crusted pineapple with braised bell peppers, onions and  
kidney beans, cashew nuts and French fries

## **HOUSE PASTA L**

Fresh penne pasta, spinach, tomato, onion and cashew nuts

**With chicken fillet €22.00**

**With grilled prawns €23.00**

**With salmon fillet €26.50**

**With bread cheese €19.50**

## **HOT WINGS L**

**10 pcs €14.50 16 pcs €18.50**

Chicken wings served with medium or hot sauce,  
carrot and celery sticks and blue cheese dip

# HOUSE BURGERS

## **BEEF BURGER €18.50 L(G)**

Beef patty (120 g), cheddar cheese, a strip of bacon, green ice lettuce, tomato slice, marinated red onion and bell pepper mayonnaise in a brioche from the local bakery, served with French fries

## **CHICKEN AND GOAT CHEESE BURGER €18.50 L(G)**

Chicken breast fillet, goat cheese, devil's jam, beefsteak tomato, lettuce, garlic mayonnaise in a brioche from the local bakery, served with Persillade-seasoned French fries

## **GOAT CHEESE BURGER €17.00 L(G)**

Goat cheese, devil's jam, beefsteak tomato, pineapple, lettuce and marinated red onion in a brioche from the local bakery, served with Persillade-seasoned French fries

### **EXTRAS**

Extra patty €4.00

Bacon €1.50

Blue cheese €1.50

Extra cheddar cheese €1.50

Egg €2.00

Extra potatoes €4.00

### **DIPS €2.00**

Mayonnaise

Garlic mayonnaise

Sweet chili mayonnaise

Blue cheese dip

Bell pepper mayonnaise

Curry mayonnaise

Lemon mayonnaise

# HOUSE STONE-BAKED PIZZA

## REGULAR OR DEEP-PAN PIZZA €15.50

Stone-baked pizza with four toppings of your choice

## GLUTEN-FREE PIZZA €15.50

Pizza with four toppings of your choice

Splitting a pizza for two people, incl. two salads, €2.50

Additional toppings €2.00

Ham	Champignon	Arugula
Minced beef	Tomato	Jalapeño
Pepperoni	Pineapple	Garlic
Chicken strips	Peach	Blue cheese
Bacon	Bell pepper	Mozzarella
Tuna	Red onion	Goat cheese
Shrimp	Salad cheese	Sun-dried tomato
Air-cured ham	Olive	Sweet chili sauce
Egg	Caper	Crème fraîche

## MINCED BEEF NACHO PIZZA €16.50

Minced beef, cherry tomatoes, nachos, taco sauce and crème fraîche

## CHEESE MASTER'S PIZZA €15.50

Goat cheese, salad cheese, cherry tomatoes, arugula and dark balsamic vinegar dressing

## KROUVARI'S PIZZA €17.00

Air-cured ham, cherry tomato, mozzarella, arugula and dark balsamic vinegar dressing

## DEVIL'S CHICKEN PIZZA €15.50

Chicken strips, salad cheese, devil's jam and lettuce

# FOR KIDS

## **KIDS' HONEY CHICKEN €10.50 L(G)**

Chicken fillet braised in creamy honey sauce, served with French fries

## **MASTER'S CHICKEN NUGGETS €10.50 M,G**

House chicken nuggets and French fries

## **SAUSAGES AND FRENCH FRIES €9.50 M,G**

## **KIDS' BURGER €10.50 L(G)**

Beef patty (120 g), cheddar cheese and ketchup in a brioche from the local bakery, served with French fries

## **KIDS' PIZZA €9.50**

A regular pizza with two toppings

### **Additional topping €2.00**

Ham  
Minced beef  
Pepperoni  
Chicken strips  
Bacon  
Tuna  
Shrimp  
Air-cured ham  
Egg

Champignon  
Tomato  
Pineapple  
Peach  
Bell pepper  
Red onion  
Salad cheese  
Olive  
Caper

Arugula  
Jalapeño  
Garlic  
Blue cheese  
Mozzarella  
Goat cheese  
Sun-dried tomato  
Sweet chili sauce  
Crème fraîche

# DESSERTS

## **HOUSE CHOCOLATE CAKE €9.50 L,G**

Our own chocolate cake with vanilla ice cream and blackcurrant jam

## **SEA BUCKTHORN CRÈME BRULÉE €8.50 L,G**

House sea buckthorn crème brûlée

## **OVEN-BAKED ICE CREAM €9.50 L,G**

Vanilla ice cream, strawberries and blueberries with meringue icing and caramel sauce

## **HOUSE ICE CREAM PORTION €8.50 L**

Mint chocolate ice cream, mango and melon ice cream, mascarpone mousse, oat crumble and mint chocolate sauce

## **RASPBERRY SORBET PORTION €7.50 V,G**

Lingonberry syrup, strawberry crumble and blueberries

## **ICE CREAM PORTION**

Small €6.00

Large €7.50

### **ICE CREAM FLAVORS**

Vanilla ice cream L,G  
Mango and melon ice cream L,G  
Mint chocolate ice cream G  
Raspberry sorbet V,G

### **SAUCES**

Caramel sauce G  
Mint chocolate sauce M, G  
Salted liquorice sauce M, G  
Blackcurrant jam V  
Strawberry jam V