



RAVINTOLA - RESTAURANT







DEAR CO-OP MEMBER! We honor S-benefits and Bonuses for private purchases



Appetizers

Reindeer tartar with mushroom	
pickles DG - cranberry vinaigrette	9.50
Snail platter - garlic-bacon butter, house bread	9.50 8.20
Toast Skagen L - shrimp in mayonnaise sauce, salmon roe, lemon	7.80
Creamy Cep SOUP - vegetable pastry	9.60

Salads

Chicken chevre salad **()**

14.50

14.50

- lettuce, tomato, cucumbers, red onion, pecans, olives, citrus vinaigrette, vegetable pastry

Warm beef salad 🎚

- lettuce, tomato, cucumbers, red onion, marinated peppers, citrus vinaigrette, vegetable pastry

Fish dishes

Roasted brook Char G - cep sauce, braised fennel, boiled potato	Stakora Marina Starina Starina Starina	19.80 18.50
Cod roasted with sesame seeds and giant shrimp (]] G		19.00

giant Shrimp - olíve oíl-tomato sauce, boiled potatoes

Breaded whitefish 20.50

- spinach and cold-smoked salmon stew, boiled potatoes

Fowl

Fried chicken breast and goat cheese G

15.50

- currant sauce, cream potatoes

Burgundy chicken 10 G 15.50 - mushroom-bacon sauce, French fries

Roasted breast of duck (

18.90 17.80

- fig sauce, braised fennel, Swiss potato cake

Meat Dishes Desserts

22.30

25.40

25.40

21.30

16.20

19.90

- Grilled marbled beef G
- cep sauce, grilled vegetables, fried potatoes

Lamb roast braised over night 19.90

- garlic cream, red wine sauce, Swiss potato cake
- Tenderloin beef steak tournedos and fried goat cheese 🕕
- fig sauce and Swiss potato cake

Pepper steak G

- cognac cream sauce, cream potatoes

Roasted red deer	26	.40
venison fillet G	23	.90

- lime-juniper berry butter, currant sauce, fried potatoes

Teini Platter 🕕 🖸

- sirloin beef steak, bratwurst, piece of omelette, red wine sauce, fried potatoes

Grilled liver and crisp bacon G

- cognac cream sauce, mashed cranberries, mashed potatoes

Minute steak 🕕 🛈

- house seasoned butter, grilled vegetables, French fries

Vegetarian dishes

Tofu coated with
sesame seeds 🚺 G
- tomato sauce, vegetable noodles

14.50

Vegetable casserole with goat cheese DG 14.50 - herbal salad, fig compote

House tiramisu - berry compote	6.90
C heese Cake - cloudberry sauce	6.90
Chocolate Cake 🕕 - vanilla cream	6.90
Teini's traditional apple tart - vanilla ice cream, rhubarb compot	6.90
ASSortment of CheeSeS - chef's choice of 3 specialty cheeses fig compote, pecans, archipelago dark bread	12.50 10.60
Ice cream 1b.	all 3.90

- chocolate ice cream, vanilla ice cream, rum-raisin ice cream, raspberry sherbet

2 balls 5.90

7.10

- sauces: chocolate sauce, raspberry sauce, caramel sauce and berry compote

Children's Menu

Minute Steak DG - seasoned butter, French fried, 7.10 fruit and salad Roasted brook char 7.10 - dill and mayonnaise sauce, G mashed potatoes, fruit and salad 7.10 Meatballs G 6.50 - mashed potatoes, fruit and salad Chicken and French fries

- mayonnaise, fruit and salad

 \mathbf{I} = low-lactose \mathbf{I} = lactose-free \mathbf{G} = gluten-free

ansa café was opened in 1924 in the basement of the Juselius building, located next to Turku's medieval town hall square, which is today's Old Great Square.

While the café was a big favourite among artists and an object of interest for the press, the official authorities were also interested in it, albeit not for the food. The café remained open nonetheless.

When the restaurant changed ownership in the 1940's, the name was changed to Teini and university folk quickly espoused it as their regular hang-out.

In 1963, the lost-and-found of the Turku police department moved into Teini's locale, so the restaurant stopped operating for over thirty years.

Artwork by artist K. Rautiainen, from the 1920's, decks Teini's dining area, surrounding restaurant patrons with an atmosphere of a centuries' old Turku.





Vanha Suurtori, Uudenmaankatu 1 • phone +358 010 764 5370 • ravintola.teini@sok.fi www.tokravintolat.fi