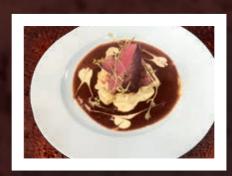




RAVINTOLA - RESTAURANT









Appetizers Fish dishes

Reindeer tartar with	
mushroom pickles (1) (6) - 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

Roasted brook Char G - cep sauce, braised fennel, boiled potato	S-Cuborti	19.80 18.50
Cod roasted with sesame seeds and giant shrimp (1) Go olive oil-tomato sauce, boiled potatoes		19.00
Breaded whitefish - spinach and cold-smoked salmon stew, boiled potatoes		20.50

Salads

Chicken chevre salad 1	
salad (1)	14.50
- lettuce, tomato, cucumbers, red onion, pecans, olives, citrus vinaigrette, vegetable pastry	

14.50

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

Warm beef salad 1

Fowl

Fried Chicken breast and goat Cheese G - currant sauce, cream potatoes	15.50
Burgundy Chicken (1) G - mushroom-bacon sauce, French fries	15.50
Roasted breast of duck fig sauce, braised fennel, Swiss potato cake	18.90 17.80

Meat Dishes Desserts

Grilled marbled beef G 22.30 - 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 (1) 25.40 - fig sauce and Swiss potato cake

Pepper Steak 6 25.40

- cognac cream sauce, cream potatoes

Roasted red deer venison fillet G 26.40 23.90

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

French fries

Teini Platter 🕕 🕝 21.30

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

Grilled liver and crisp bacon G 16.20

- cognac cream sauce, mashed cranberries, mashed potatoes

Minute Steak 🕕 🛈 19.90 - house seasoned butter, grilled vegetables,

Vegetarian dishes

Tofu coated with Sesame Seeds 14.50

- tomato sauce, vegetable noodles

Vegetable casserole with goat cheese 16 14.50

- herbal salad, fig compote

House tiramisu 6.90 - berry compote Cheese cake 6.90 - cloudberry sauce Chocolate cake (1) 6.90 - vanilla cream Teini's traditional apple tart 6.90 - vanilla ice cream, rhubarb compote

Assortment of 12.50 cheeses 10.60 - chef's choice of 3 specialty cheeses

fig compote, pecans, archipelago dark bread

Ice cream 1 ball 3.90 2 balls 5.90

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

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

Children's Menu

Minute Steak 1 G. - seasoned butter, French fried, fruit and salad

7.10 Roasted brook char - dill and mayonnaise sauce, **G** mashed potatoes, fruit and salad

Meatballs G - mashed potatoes, fruit and salad

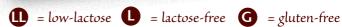
6.50

Chicken and French fries - mayonnaise, fruit and salad

7.10

7.10

7.10



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.



