

## FOR THE TABLE

---

### SOURDOUGH - 4

Housemade Sourdough Bread (V) with Butter

### MARINATED OLIVES - 4

Spanish Marinated Green Olives (V)

### PATATAS - 6

Crispy Fried Potatoes Drizzled with Sriracha Mayo (V, GF)

### CROSTINI OF THE DAY - 8

Bite Size Snacks Today Topped with Either Tuna or pesto & mozzarella (Available GF)

## STARTERS

---

### BEETROOT & SMOKED MAYO - 9

Roasted Beets Smoked Mayo & Crumbled Goat Cheese (Ve, GF, LF)

### BORSCHT SOUP- 8/14

Hearty beetroot soup served with smetana. Main course size possible. (GF, LF, available V)

## MAINS

---

### BEEF WITH MUSHROOM CREAM - 25

Beef steak, Mashed Potato, mushroom cream & Seasonal Vegetables (LF; GF)

### SEARED SALMON - 25

Seared Salmon, Mashed Potato, Parsley Dressing & Seasonal Vegetables (LF; GF)

**V** - Vegan, **Ve** - Vegetarian,  
**GF** - Gluten free, **LF** - Lactose free  
**LL** - Low Lactose

# PELOTON

CYCLING EATERY

### PASTA OF THE WEEK - 19/21

Please Ask What Our Daily Changing Handmade Pasta Menu is. (Available Vegan, Vegetarian)

### TAGLIATELLE PASTA - 23

Handmade Long, Flat, Ribbon-like Shape . **Ragu Alla Bolognese** (LL)

### STROZZAPRETI PASTA - 17

Hand-rolled between palms into slightly elongated twists. **Butter, pepper & parmigiano.** (VE, LL)

### TORTELLINI IN BRODO - 10

Delicate, small ricotta filled pasta served in warm chicken broth (LL)

### PUMPKIN RISOTTO - 19

Roasted Pumpkin Risotto Topped with Parmesan, Sage & Walnuts (GF, available vegan, inc walnuts, Ve, LL)

## SOMETHING SWEET

---

### DATE CAKE - 7

Chocolatey Date Sponge Cake with Berries. Ice Cream Available. (LF, V, GF)

### FRANGIPANE - 7

A Sweet, Almond-flavoured Cake, Served with Blueberry Jam & Vanilla Ice Cream (LF, GF)

### AFFOGATO AL CAFFE - 7

An Espresso Shot Poured Over Our HouseMade Ice Cream (LF, VE)

## CHEFS MENU

---

### 4 COURSE MENU - 49

A Surprise Menu Decided by Our Chef (Allergies and preferences taken into consideration)

### 3 GLASS WINE PAIRING - 49

Wine Chosen to Best Complement Each Dish

## BUBBLES

Maison Du Vin Cremant (France)	8.5€/52€
Champagne André Clouet Silver (France)	13.5€/85€

## WHITES

Becker-Landgraf Riesling (Germany)	9€/56€
Soalheiro Alvarinho (Portugal)	9,6€/60€
Domaene Gobelsburg Grüner Veltliner (Austria)	10€/62€

## ROSÉ

Mirabeau Rosé (France)	8,6€/56€
------------------------	----------

## REDS

Breazza Langhe Nebbiolo (Italy)	10.4€/65€
Izadi Seleccion Rioja (Spain)	9,6€/60€
Domaene Gobelsburg Zweigelt (Austria)	8.8€/55€

## SWEETS

Kracher Beerenauslese (Austria)	14 €
Telmo Rodriguez Mountain Wine (Spain)	12 €

## COFFEE & TEA

---

Filter Coffee	3,5
Espresso / Americano	3,5
Cappuccino / Cafe Latte	4,8
Flat White	4,4
Iced Coffee	4,8
Decaf Coffee	+0,50
Tea	3,5

## SOFT DRINKS

---

Perso Sour Lemon / Apple 0,33L	5
Muteman Gingerbeer / Tonic 0,33L	5
Coca-Cola / Zero / Fanta	4
Vichy	4
Apple / Orange Juice	4

## BEERS

---

Beers from the tap 0,4L	8-9
Fat lizard can 0.44L	9
Non Alc. Beer 0.4% 0,33L	6

## CIDERS & LONGDRINKS

---

Cider 5% 0,33	8.9
Long Drink 5% 0,33L Helsinki Distilling Co.	8.9

## MOCKTAILS

---

Sting like a bee <i>Honey syrup, Muteman ginger beer, lime</i>	9
Pineapple & Ginger <i>Pineapple juice, Muteman Ginger beer, sugar syrup</i>	9

## COCKTAILS

---

Helsinki G&T	12
Helsinki Mule	12
Helsinki Spritz	15
Whisky Sour	13
Gin Sour	13
Negroni	13
Espresso Martini	14

## SEASONAL COCKTAILS

Cherry martini Cherry stock, vermouth, mutemeister	13	Peloton hot chocolate hot chocolate, minttu, kahlua	14
Tyrni G&T Tyrni, HD Gin, muteman tonic	13	Herbal delight Baileys, mutemeister, ice cream	15