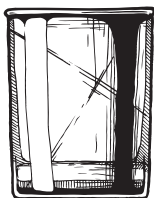


RUNO

M M X X I I

F O U R T H
B O O K
O F D R I N K S

Our Signature Cocktails are inspired
by Finnish nature and beverage culture.
Have a sip of the unique Finnish flavors or
try the international classics with
a new twist... Enjoy!



SIGNATURE
COCKTAILS AND MUCH MORE

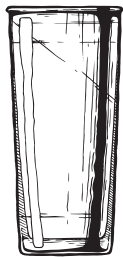
Runo Kitchen & Bar
Porvoo – Borgå

SIGNATURE

COCKTAILS 13€

By the legendary bartender Timo Siitonen

* Available also alcohol-free



PURO

Crisp & Bubbly

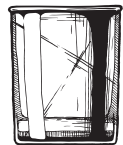
Reviving clarified Milk Punch with White Tea infused Vodka, Lillet Blanc, Lemon, Clear tonic & mint sugar, Carbonated in-house to add yet another extra layer



RUUSU*

Fresh & Floral

Floral combination of fresh Raspberry, Elderflower, Rose Water, Lillet Rosé & Bubbly



LAPPI*

Pure & Sour

Soft combination of Cloudberry macerated Vodka, Lemon & Clear lemon palm sugar



RAPARPERI SPRITZ*

Tart & Bubbly

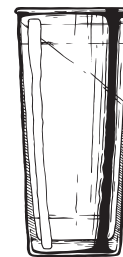
Home-made Rhubarb cordial, Bubbly



RUNO CLOVER CLUB

Cloudy & Sweet

Established favorite of the signature cocktails with Raspberry, Beefeater Gin, Basil infused Lillet Blanc, Lemon & Bubbly



VIHTA*

Bitter & Smoky

The taste of birch captured in a glass! Birch, Monkey 47 Gin with a touch of Birch Smoke

CLASSICS 13€

VIEUX CARRÉ

Strong & Aromatic

Rye whisky, Cognac, Sweet Vermouth, Aromatic bitters

AVIATION

Sour & Floral

Beefeater Gin, Lemon, Maraschino, Crème de Violette

PAPA DOBLE

Exotic & Citrusy

Havana Club 3 años rum, Maraschino, Lime, Pink grapefruit

WINES

12 cl / 16 cl / BOTTLE

WHITES

Riesling Trocken 1L, Gut von Beiden

Pfalz, Germany 9,5€/12€/65€

Riesling

Alluria Pinot Grigio

IGT Terre Siciliane, Italy 8,5€/10€/45€

Pinot Grigio

Sancerre Blanc, Daniel Reverdy & Fils

Sancerre, France 10,5€/12,5€/59€

Sauvignon Blanc

Chablis, Francois de Nicolay

Bourgogne, France 11,5€/13,5€/65€

Chardonnay

REDS

Pinot Noir "En Coteaux", Jeff Carrel

Languedoc-Roussillon, France 9,5€/11,5€/55€

Pinot Noir

Barbera d'Alba, Cascina Alberta

Piemonte, Italy 9,5€/11,5€/55€

Barbera

L'Alegria, Bruno Murciano

Utiel-Requena, Spain 10€/12€/57€

Bobal

ROSÉ

Wolf Rosé 1L, Mathias Wolf

Pfalz, Germany 8,5€/11€/55€

Spätburgunder

Friponne Rosé, Château Saint-Roux

IGP Maures, France 9,5€/12€/55€

Cinsault, Grenache, Maselan, Merlot, Nielluccio, Viognier

Château Saint-Roux Rosé

Côtes de Provence, France 10,5€/13€/65€

Cinsault, Grenache Noir, Mourvèdre, Rolle, Syrah

BUBBLES

Prosecco Brut, Agricola Alba,

Edoardo Dal Bianco

Veneto, Italy 9€/11,5€/49€

Glera

Crémant d'Alsace Chardonnay, Domainen Neumeyer Schaefferstein

Alsace, France 10,5€/13,5€/65€

Chardonnay

Perrier-Jouët Blanc de Blancs

Champagne, France 14€/18,5€/85€

Chardonnay

Perrier-Jouët Blason Rosé

Champagne, France 14€/18,5€/85€

Pinot Noir, Pinot Meunier, Chardonnay

Perrier-Jouët Belle Epoque

Champagne, France 320€

Chardonnay, Pinot Noir, Pinot Meunier

In addition to a varied selection of drinks, we also have a selection of delicious wines off the list. Please ask the staff for more information.

BEERS

On Tap

0,3L /0,4L Kronenbourg Lager 6,5€ /8,5€

0,3L /0,4L Brooklyn Defender IPA 7€ / 9,5€

Bottles

Kråkö Bryggeri RUNO olut 9€

Kråkö Bryggeri Alpha Lager 9€ (Gluten Free)

Kråkö Bryggeri Spring IPA 9€ (Gluten Free)

Kråkö Bryggeri 1st Porter 9€

Kråkö Bryggeri Hazy IPA 9€

Kråkö Bryggeri Witbier 9€

Vanha Porvoon Panimo Single Hop Pale Ale 9 €

Vanha Porvoon Panimo Pilsner 9€

Kråkö Bryggeri Zero Four 0,4% 7€ (Gluten Free)

Brooklyn Special Effects Hoppy Lager 0,4% 7€

FOOD MENU

Smoked salmon salad* (D) 16€

Romaine salad, Smoked salmon from Ahvenkoski smokery,

Organic egg, Pickled dill-cucumber, Rosted seeds,

Mustard dressing, Served with Sourdough bread on the side

Grilled cheese sandwich (L) 13€

Focaccia, Coleslaw, Cheese,

Tomato, Tabasco aioli

[+ 3€ green salad and pickles (D)]

Grilled roast beef sandwich (L) 15€

Focaccia, Coleslaw, Roast beef from Tyysteri smokery,

Cheese, Tomato, Tabasco aioli

[+ 3€ green salad and pickles (D)]

French Fries 6€

Served with Tabasco aioli and Ketchup

[+ 2€ with parmesan cheese (L)]

Cheese platter 15€

Finnish Artisan cheese's, Runo's Artisan jam,

Olives, Grapes, Cumin crispbread from Åby

[+ 3€ extra cheese]

Charcuterie (D) 16€

Selection of premium Coldcuts from around the world,

Capers, Honeydew, Balsamico syrup and

Cumin crispbread from Åby

CIDERS & LONG DRINKS

Hartwall Original Long Drink 8€

Crowmoor Dry Apple Cider 8€

Somersby Pear Cider 8€

SCHNAPPS

Start with / Schnapps 4cl/9€

Kåska, Luxardo Maraschino, Havana Club 3 años rum

Continue with / Rutumi Schnapps 4cl/9€

End with / Savon Kyyneel Moonshine 4cl/9€

V = Vegan, L = Lactose free, LL = Low lactose, D = dairy free,

* The product is made using gluten free ingredients but due to a cross contamination risk we cannot guarantee a 100% gluten free product.



T H E
P A S T
W I T H F U T U R E

Our building The Valtimontalo has seen the past for the last 100 years. Before it the first Guest House of Porvoo was serving in the surroundings. Among its guests the national poet of Finland J.L. Runeberg. You can see the history of our nations poetry pictured also in our roof lanterns.

The designers of the building were chosen among local craftsmen, Oskari Holvikivi as the Master and Leuto Pajunen as the architectural draftsman. The bonds between our building, the history of Porvoo and the Finnish way of live and travel has been our inspiration. We hope you too, as our guest, can feel the history and its tale here at RUNO Hotel Porvoo.