

RAVINTOLA BALLADI

Restaurant Balladi's Story - Celebrating 170 Years of the Manor

Restaurant Balladi is in the historic manor house of Radalla Resort on the shores of Lake Urajärvi. This year, the manor celebrates its 170th anniversary. For generations, the manor has welcomed guests, celebrations and shared meals by the lake. Today, Balladi continues that tradition at the heart of the manor through good food, local flavours and memorable moments together.

Our kitchen is guided by the seasons and ingredients sourced from litti and the surrounding regions of Päijät-Häme and Kymenlaakso. At Balladi, we believe the best experiences are built on balance: great food, beautiful surroundings and moments that stay with you long after your visit.

We think of Balladi as a love song to Finnish food, nature and the simple pleasure of gathering around the table. Many of the ingredients on your plate come from nearby producers, reflecting the flavours and rhythm of life in this part of Finland.

Guests often find themselves staying a little longer than planned. Conversations continue, the lake draws the eye, and for a moment time seems to slow down.

In summer, life moves outdoors to the terraces and lakeshore. Autumn brings candlelight and cosy evenings. In winter, the lake rests beneath the ice, while spring awakens a new season around us. Each season has its own rhythm here.

As we celebrate the manor's 170th anniversary, we warmly invite you to enjoy a place where deep roots meet the present moment.

Welcome to Balladi.





RAVINTOLA
BALLADI

STARTERS

small / large

GREEN GAZPACHO (Veg, G, M)

11,50

Green gazpacho with marinated tomatoes and herb oil

CREAMY SALMON SOUP (L, available G)

16,00/22,00

A classic Finnish creamy salmon soup with carrot, fennel, onion, potato, dill, salmon and cold-smoked salmon.
Served with traditional Finnish archipelago bread and butter

CAESAR SALAD (L, available G)

12,00

Romaine lettuce, Parmesan cheese, croutons and marinated tomatoes

With Chicken

16,00

POTATO FLATBREADS WITH VEGETABLE & COLD-SMOKED SALMON FILLING (L, available G)

16,00

Traditional Finnish potato flatbreads served with vegetable filling, cold-smoked salmon mousse and pickled onion

FINNISH CHEESE SELECTION (L, available G)

14,00

A selection of Finnish cheeses served with apple compote and rye crisps

TO SHARE BALLADI SHARING BOARD (L, available G)

29,00

For long conversations and small moments of discovery

Green gazpacho, Finnish cheeses, traditional potato flatbreads with vegetable filling and cold-smoked salmon mousse, marinated tomatoes, rye crisps and Finnish archipelago bread.
Recommended for two



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MAIN COURSES

BEEF SIRLOIN (L, available G) 32,00

150 g Beef sirloin with beer sauce made from locally brewed Kanavan Panimo beer, sautéed new potatoes and grilled broccolini

FINNISH WHITEFISH (L, G) 35,00

Finnish whitefish served with creamy pea & oat risotto, wild herb butter sauce and grilled broccolini

SMOKED PORK BELLY (L, G) 25,00

Smoked pork belly from Korian Palvi, served with cider sauce, sautéed new potatoes and glazed carrots

FINNISH FERMENTED PEA TEMPEH (Veg, G, M) 24,00

Finnish fermented pea tempeh, smoked paprika hummus, gremolata and grilled broccolini

SUMMER'S SEASONAL CHICKEN DISH (L, G) 21,00

A seasonal chicken dish inspired by the best flavours of summer



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BALLADI SMASH BURGER (L, available G) 22,00

Two 80 g smashed beef patties, Finnish cheddar cheese, burger sauce, iceberg lettuce, tomato and pickled red onion in a brioche bun from Kymen Leipomo.

Served with house potato wedges and smoked chilli mayonnaise

BALLADI VEGGIE BURGER (L, available Veg & G) 21,00

A juicy vegetable patty, Finnish cheddar cheese, burger sauce, iceberg lettuce, tomato and pickled red onion in a brioche bun from Kymen Leipomo.

Served with house potato wedges and smoked chilli mayonnaise

HOUSE BRISKET SANDWICH (L, available G) 25,00

Slow-cooked Finnish beef brisket, caramelised onion and Finnish cheddar cheese in a ciabatta bun.

Served with beef jus, house potato wedges and smoked chilli mayonnaise



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FOR LITTLE GUESTS

For children aged 4–12

All main courses are available for children at half price.

LITTLE BURGER (L, available G) 12,00

An 80 g beef patty served in a brioche bun with tomato, iceberg lettuce and burger sauce. Served with French fries, ketchup and vegetable sticks

CHILDREN'S SALMON SOUP (L, G) 12,00

A creamy salmon soup with cold-smoked salmon, potato, fennel, carrot and fresh dill.

Served with traditional Finnish archipelago bread and butter

CRISPY CHICKEN (L,G) 12,00

Buttermilk-marinated crispy chicken served with French fries, vegetable sticks, ketchup and mayonnaise

LIGHT BITES

FRENCH FRIES & SMOKED CHILLI MAYONNAISE (G, Veg) 6,50

TODAY'S SAUNA SANDWICH (L, available G) 6,50

Seasonal fillings inspired by the day and the season.

Please ask our staff for today's selection



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DESSERTS

BALLADI'S CLASSIC: LIQUORICE CRÈME BRÛLÉE (L, G) 11,50

Classic crème brûlée with a heart of Kouvola Lakritsi liquorice, served with berries and raspberry sauce

MANOR'S 170TH ANNIVERSARY CAKE (L) 12,00

Coffee and chocolate cake with coffee cream, chocolate ganache, chocolate glaze and vanilla cream

BLUEBERRIES & SPRUCE TIPS (L, G) 11,00

Traditional blueberry pie, blueberry & spruce tip ice cream from by Maitola, and blueberry sauce infused with young spruce tips

VANILLA OAT PANNA COTTA (Veg, G) 10,00

Vanilla oat panna cotta with local berries, raspberry sauce and crumble

BY MAITOLA ICE CREAM & SAUCE (L, G) 5,00/scoop

Choose from raspberry, chocolate, vanilla or today's seasonal flavour. Served with your choice of raspberry, liquorice or caramel sauce, vanilla whipped cream and berries

L Lactose-Free

G Gluten-Free

Veg Vegan

M Dairy-Free

For more information about ingredients and allergens, please ask our staff.
All beef, pork and poultry used in our kitchen is of Finnish origin.

We are proud to work with local and Finnish producers, including Polven Juustola, Korian Palvi, Takaladon Liha, Mukulan Mansikkatila, Kymen Leipomo, Penttilän Tila, Palkuainen, Kouvola Lakritsi, Kanavan Panimo, Kahvipaahtimo Papulaari and By Maitola.



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