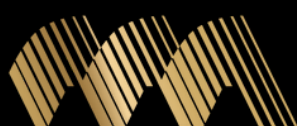


ENG



GLASS RESTAURANT

À la Carte

APPETIZERS

*Roasted Lappish potato
and celery
15,00*

*Charred Whitefish,
pickled red cabbage and
horseradish sour cream
17,00*

*Reindeer Tongue,
mashed potato
and lingonberry jam
16,00*

SOUPS

*Lappish Salmon Soup
17,00/23,00*

*Creamy Mushroom Soup
17,00/23,00*



MAIN COURSE

*Creamy Oats in a risotto style,
fried peas and mini
milk-cap mushrooms*
25,00

*Roasted Arctic Char,
carrots, peas, beetroot
and dill sour cream*
29,00

*Roasted Whitefish,
dandelion butter, mashed
potatoes and beetroot*
27,00

*Grilled Reindeer Fillet, turnip,
parsnip, Lappish potatoes
and dark lingonberry sauce*
42,00

*Sautéed Moose, mashed
potatoes and lingonberry*
28,00

*Entrecoté cooked overnight,
Lappish potatoes, root vegetables,
red wine sauce
and horseradish butter
30,00*

*Willow Grouse, Lappish potatoes,
lingonberry turnips, parsnip
and blackcurrant sauce
48,00*

*"The Reindeer and Elk meat comes from
Karesuvanto, the Arctic Char from
Lapland's clear mountain lakes and our
Specialty, the Willow Grouse, has grown in
Enontekiö, in the wilderness of Pöyrisjärvi."*



DESSERT

*Cloudberry Sorbet
with Cloudberry Liqueur
13,00*

*Vanilla Pannacotta
with blueberry butter jam
13,00*

*Rakka (Rocky Road Lappish Style)
- dark chocolate cake,
raspberry melba,
white chocolate and berries
15,00*

*Selection of Cheese
14,00*

