

## APPETIZERS

### Tartar (G,M)

Smoked egg yolk, angelica mayonnaise,  
pickled carrots, marinated mushrooms

18,20€

### Whitefish ceviche (L,G)

Accompanied by Asian-style vegetables,  
avocado cream, sour cream sauce.

16,20€

The finest flavors of the Lapland fells

(L, gluten-free upon request)

Marinated bolete and Angelica  
mayonnaise Charred arctic char and  
marinated red onion

### Salted whitefish

Fried “Gurppi” and reindeer tongue  
accompanied by lingonberry mayonnaise

23,50€

### Angelica soup (G,L)

Velvety Puikula potato and angelica soup,  
marinated potatoes, and angelica oil.

13,50€

## MAIN

Cold-smoked tofu (G, VE)

Accompanied by celery root, a charred lentil and bean stew, garnished with nettle chimichurri.

26€

Arctic char (G,L)

Grilled arctic char accompanied by king crab sauce, pea puree, and a roast of potato, fennel, and spinach.

33€

Lamb entrecôte (G,L)

Organic lamb entrecôte accompanied by braised red cabbage, roasted butter - root celery purée and dark thyme sauce.

36€

Reindeer topside roast (G,L)

Grilled reindeer topside roast accompanied by cauliflower purée, deep-fried cauliflower, and reindeer bone sauce.

38€

## DESSERTS

Chocolate cake (G,L)

Warm chocolate cake, sea buckthorn  
gel, artisanal vanilla ice cream,  
and meringue crumbles.

13,50 €

Cloudberry panna cotta (G,L)

Artisanal cloudberry sorbet  
accompanied by marinated  
cloudbERRIES.

12,50 €

A serving of artisanal  
ice cream or sorbet,  
select your preference:

Vanilla ice cream G,L

or

Cloudberry sorbet G,VE.

7.50 € / serving