

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