

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

*Coldsmoked pike terrine

*Salted whitefish

*Fried “Gurppi” and reindeer tongue

accompanied by lingonberry mayonnaise

23,50€

Angelica soup (G,L,V)

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

13,50€

MAIN

Forrest " barletto " (L,V)

(Vegan and gluten free by order)

Barley risotto, mushrooms, pickled spruce tip
shoot's, root vegetables

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,
seasonal vegetables 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€

Lingonberry and toasted cream (L)

House-made lingonberry sorbet, marinated lingonberries, and malt bread crumble

(gluten-free option available)

12,50€

A serving of house-made ice cream or sorbet;
select your preferred option:

Vanilla ice cream G,L or

Lingonberry sorbet G,VE.

€7.50 / serving