

## 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€

### Tender Lamb roast (G,L)

Lamb roast 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