

MENU



ROHKI  
BISTRO  
ENGLISH

## 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€

## ENTREES

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€

Duck breast (G,L)

Pan-seared duck breast, braised cabbage and tar sauce

34€

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

ALLERGEN SYMBOL EXPLANATIONS:

G = GLUTEN-FREE,  
L = LACTOSE-FREE,  
M = DAIRY-FREE,  
V = VEGETARIAN,  
VE = VEGAN

WE USE GLUTEN-FREE INGREDIENTS;  
HOWEVER, ALL OUR DISHES ARE  
PREPARED IN THE SAME KITCHEN,  
WHICH PREVENTS US FROM  
GUARANTEEING COMPLETE GLUTEN-  
FREE STATUS.

KINDLY INFORM THE WAITER IF YOU  
HAVE ANY FOOD ALLERGIES.