

## • STARTERS •

**DRY-CURED LAVARET** 8,90

Dry-cured lavaret, rye crisps, blueberry crème fraiche and herb salad (L)

**TOAST SKAGEN** 9,50

Shrimps, lemon mayonnaise and lavaret roe on toasted brioche (L)

**BLINI** 9,80

Nettle blini, pickled wild mushrooms and smetana foam (L)

**BEEF FILLET** 9,70

Beef fillet pastrami, pickled mustard seeds, herb salad, crisp onion and mustard mayonnaise (L, G)

**LAPLAND APPETIZERS** 11,80 / 19,80

Smoked reindeer roast, reindeer salami, dry-cured lavaret, lavaret roe mousse, false morel shot, pickled mushrooms, pickled cucumbers and lettuce (L)

**ASPARAGUS** 9,50 / 13,50

Light asparagus soup, dried ham and dry-cured egg yolk (L, G)

**SALMON SOUP** 11,90 / 15,90

Traditional Finnish creamy salmon soup and rye toast (L)

## • SALADS •

**GOAT'S CHEESE SALAD** 13,50 / 19,50

Goat's cheese, beets, sunflower seeds and marinated red onion (G)

**SALMON SALAD** 14,00 / 20,00

Grilled salmon, dill cucumbers, beets in balsamic vinegar and lemon vinaigrette (L, G)

**SMOKED REINDEER SALAD** 14,00 / 20,00

Smoked reindeer roast, baked cheese, cranberries, marinated vegetables and raspberry vinaigrette (L, G)

**CLASSIC CAESAR** 10,70 / 14,70

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing (L)

**ADD**

Hand-peeled shrimps 5,90

Grilled chicken breast 5,90

**KIDS (UNDER 13'S)  
PORTIONS ARE CHARGED  
AT HALF THE LIST PRICE.**

# MAIN COURSES

**AUBERGINE** 18,20  
Aubergine lasagne and warm vegetable salad (L, G)

**BACON PASTA** 18,20  
Mushroom and bacon cream pasta (L)

**CHICKEN BREAST** 21,50  
Roasted chicken breast, whisky cream sauce, ceps and thyme potatoes (L, G)

**VENDACE** 18,00  
Fried vendace, potato purée with capers, grandma's cucumbers and dill crème (L)

**SALMON** 23,00  
Fried salmon, asparagus, pea purée and false morel sauce (L, G)

**DUCK** 23,50  
Roasted breast of duck, truffle risotto, glazed onion, cherry sauce and dried savoy cabbage (L, G)

**REINDEER SAUTÉE** 27,00  
Slowly sautéed traditional Lapland sliced reindeer, mashed Lapland potatoes, sweetened lingonberries and pickled cucumbers (L, G)

**SIRLOIN 200G** 29,90  
Grilled domestic Black Angus sirloin steak, horseradish, bearnaise sauce and French fries (L, G)

# SOMETHING SIMPLE

**BEYOND BURGER (Vegan)** 18,20  
100% vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce (L)

**CLUB SANDWICH** 18,20  
Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries (L)

**CLASSIC BURGER** 18,20  
Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries (L)

**ADD**

Bacon	1,90
Blue cheese	1,00
Extra burger patty	4,00

YOU CAN ORDER YOUR  
HAMBURGER WITH A  
GLUTEN-FREE BUN.

# • DESSERTS •



WE SERVE RESPONSIBLY PRODUCED  
**ORGANIC**  
FAIRTRADE COFFEE.

**CLASSIC TRIFLE** 6,50

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana (G)

**LEMON & LICUORICE** 8,60

Lemon cake, liquorice ice cream and burnt white chocolate (L)

**CHOCOLATE & RASPBERRY** 9,40

Warm chocolate fondant, raspberry parfait, marinated raspberries and raspberry melba (L)

**LAPLAND BAKED CHEESE** 9,40

Baked cheese simmered in cinnamon cream, served with wild cloudberrries (L, G)

**ICE CREAM** 3,20

Vanilla, chocolate or strawberry ice cream (G), raspberry sorbet (L)

**ADD**

Chocolate sauce	0,80
Nuts	0,80
Berry compote	0,80
Meringue	0,80
Caramel sauce	0,80
Biscuit crumbs	0,80