



# Wildwoods

## Lappish Cuisine

Seitarannantie 437  
97240 Rovaniemi FINLAND


Opening Hours:  
Daily from 17.00 to 22.00

### STARTERS

#### Soups

- ◆ Arctic king crab soup ( G, L ) Wildwoods signature dish 25 €  
A rich and creamy soup made with tender Arctic king crab, delicately infused with fragrant herb oil. A true Wildwoods classic, loved for its deep flavour and elegant simplicity.
- ◆ Arctic wild mushroom soup (G, L) Wildwoods signature dish 17 €  
A creamy soup made with hand foraged mushrooms from the forests of Lapland.

#### Fish & Seafood

- Lapland Pan-fried whitefish (G, L) 19 €  
Finnish whitefish, served with edamame purée and potatoes, and topped with a dill and lime butter sauce.
- Cured salmon crudo (G, L) 18 €  
Freshly cured salmon, drizzled with a vibrant, homemade green vinaigrette and finished with a hint of lemon jelly.
- 

## Meat

◆ Wildwoods reindeer tartare (G, L) Wildwoods signature dish 19 €

The North in its purest form, finely minced reindeer with chilli mayo, served with sourdough. Raw, wild, and deeply rooted in Lapland tradition.

Beef carpaccio (G, L) 19 €

Thinly sliced beef, arugula, blackcurrant mayonnaise, nuts and Parmesan cheese.

## Vegetarian

Beetroot carpaccio (G, L, V) 18 €

Thin slices of beetroot with balsamic vinegar and olive oil, topped with crumbled goat cheese, toasted nuts, and fresh herbs.

Fresh Burrata Salad (G, L) 18 €

Burrata with juicy tomatoes and arugula, finished with balsamic and olive oil.

“

**We harness the natural flavours  
of the Arctic to create unique  
dining experiences**

---

## MAIN COURSES

### Burgers

✦ Aito burger (L) \_\_\_\_\_ Wildwoods signature dish 25 €

A handcrafted Lapland-style burger made with smoked cheese, crisp lettuce, pickled cucumber and our bold signature sauce. Honest and hearty. This is Wildwoods.

Arctic fish burger (L) \_\_\_\_\_ 23 €

Made with a crisp fillet of wild-caught fish from the cold, clear lakes of Lapland. Topped with cheese, avocado mayo, fresh lettuce, tomato and pickled fennel. Fresh, bright, and full of northern flavour.

### Taste of Lapland

#### Reindeer & Red Meat

Lapland sautéed reindeer (G) \_\_\_\_\_ 34 €

A Lapland classic with tender reindeer, creamy mash, pickled cucumber and lingonberry jam.

Herder's reindeer duo (G, L) \_\_\_\_\_ 52 €

Tender reindeer prepared in two ways: a juicy, pan-seared fillet and reindeer neck. Served with carrot purée, lingonberry and red wine sauce, and vegetables.

The Woodsman's Ribeye (G, L) \_\_\_\_\_ 37 €

A hearty ribeye steak, grilled and served with roasted fennel, cherry tomatoes and a rich demi-glace.  
Inspired by the strength and simplicity of Lapland's forests.

Herb-Crusted Lamb Rack (L, G) \_\_\_\_\_ 35 €

Golden-seared lamb rack with forest herbs and garlic, served with roasted root vegetables and orange rosemary sauce.  
Inspired by the flavours of northern wilderness.



## Duck

◆ Pan-seared duck breast (G, L) \_\_\_\_\_ Wildwoods signature dish 35 €

Lapland wild duck, seared to perfection and served with blueberry jam, porcini mushrooms, glazed carrot, asparagus and cherry sauce.  
A bold and elegant taste of the northern forest.

Slow-braised duck leg (L) \_\_\_\_\_ 32 €

Tender duck leg braised for hours, served with roasted cauliflower, sweet potato purée and a rich red wine sauce.  
Comforting and full of northern warmth.

## Fish & Seafood

Catch of the day (G, L) \_\_\_\_\_ 35 €

Fresh fish from the Lapland lakes of the Arctic, prepared with seasonal ingredients, served with vegetables and a delicate sauce.  
Pure, fresh and deeply local.

Smoked salmon pasta (L) \_\_\_\_\_ 29 €

Al dente pasta with warm smoked salmon in a rich tomato sauce, finished with fresh herbs and grated cheese.

Tiger prawns & fresh salad (L, G) \_\_\_\_\_ 24 €

Pan-seared tiger prawns served with crispy bread and a fresh salad.



## Vegetarian

Stuffed Tomato (G, L, V) \_\_\_\_\_ 22 €

Ripe tomato filled with a fresh and flavourful mixture, herbs, tofu, and vegetables.







## DESSERTS

Sweet Notes from the North  
Inspired by Lapland's berries, forests, and long winter nights.

**Aurora Sacher Torte (L)** \_\_\_\_\_ 18 €

Rich chocolate sponge layered with dark chocolate and exotic fruit nappage, finished with a glossy glaze and berry soufflé.

**Sea Buckthorn Dream (L)** \_\_\_\_\_ 17 €

White chocolate cake with tangy Finnish sea buckthorn glaze, vanilla Chantilly and sea buckthorn coulis.

**Lapland Poached Pear (L, V, G)** \_\_\_\_\_ 16 €

Lightly poached pear with fruit purée, lemon, raisins and fresh berries.

**New York Cheesecake (L)** \_\_\_\_\_ 16 €

Classic baked cheesecake with exotic fruit, buttery crumble, and vanilla Chantilly cream.

**Espresso Tiramisu (L)** \_\_\_\_\_ 16 €

Layers of espresso-soaked ladyfinger biscuits with mascarpone cream, dusted with cocoa powder and garnished with fresh mint.

**Arctic forest ice Cream ( L, G)** \_\_\_\_\_ 12 €

Ice cream served with spruce shoot syrup.

L – Lactose-free, G – Gluten-free, V – vegan

Please let us know if you have any allergies or dietary restrictions.



# LITTLE EXPLORERS' MENU

## STARTERS

- Tomato soup \_\_\_\_\_ 9 €  
Warm, smooth tomato soup served with a slice of soft bread.

## MAIN COURSES

- Santa's Fish & Chips \_\_\_\_\_ 18 €  
Crispy local fish with fries and a wedge of lemon.
- Elves' Golden Nuggets \_\_\_\_\_ 18 €  
Tender fried chicken bites with golden fries.
- Little Lumberjack's Meatballs \_\_\_\_\_ 18 €  
Juicy meatballs with mashed potatoes and lingonberry jam.
- Arctic Explorer's Pasta \_\_\_\_\_ 18 €  
Spaghetti with mild tomato sauce and cheese.

## DESSERTS

- One Scoop Ice Cream \_\_\_\_\_ 7 €  
Choose your favourite flavour.
- Chocolate Mud Cake \_\_\_\_\_ 10 €  
Served warm with vanilla ice cream





# AURORA TASTING JOURNEY

An Arctic-Inspired Omakase Experience

159 € per guest

(minimum 2 persons, reservation required)

Optional wine pairing 79 €

*Wildwoods*  
Lappish Cuisine

## Let us surprise you.

The Aurora Tasting Journey is a five-course Arctic omakase experience, handcrafted daily by our chefs using only the freshest local ingredients foraged, fished, or prepared at their seasonal best.

This unforgettable culinary journey begins with light, elegant starters designed to awaken the senses. It flows into rich, warm main courses showcasing reindeer, lake fish, wild mushrooms, and other northern delicacies. Each dish is carefully balanced in flavour and texture. A dessert inspired by the forests and berries of Lapland crowns the meal with a perfectly sweet finale.

There is no fixed menu. Each evening is different, shaped by nature and perfected by the chef.

Whether you're celebrating a special moment or simply seeking an extraordinary dining experience, the Aurora Tasting Journey is Wildwoods at its most intimate and expressive.

Please inform our staff of any allergies or dietary restrictions.  
Vegetarian? Kindly ask our staff for adapted options.