



## ALLERGEENIT - SIGNS LEGEND


If you have any questions or concerns about the food we serve, or if you have any allergies or dietary restrictions, please let our staff know. They will be happy to assist you and provide you with the necessary information to ensure that you have a safe and enjoyable dining experience.

 *gluten - gluteeni*

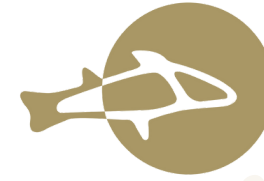
 *nuts - pähkinää*

 *shellfish - äyriäisiä*

 *vegetarian - kasvis*

 *possible to make as vegan - saatavilla vegaanisena pyydettyessä*

*Kaikki käyttämämme liha on kotimaista. All meat used on this menu is from Finland.*



### APERITIIVIT

### APERITIF

#### **Kajo**

10,80

*Kyrö Dark Gin  
Tyrni liqueur  
Carrot juice  
Tarragon syrup*

#### **Kini**

10,80

*Kaamos wine  
Bivrost gin  
Glögi syrup  
Tonic*

**Bosco Prosecco Rosé Extra Dry**

9,80

**Jané Ventura Cava Brut**

7,90

### VIRGIN APERITIF

#### **Mustikka**

10,80

*Blueberry juice  
Aquafaba  
Lemon juice  
Roseroor syrup*

*Our food philosophy is centered around the rich and diverse cuisine of the North, where we draw inspiration from the pristine Lake Inari and the ingredients that surround us. We believe in using only the best quality ingredients, sourced locally and sustainably, to create dishes that are both delicious and nourishing. Our menu is a celebration of the unique flavours and traditions of the North, and we take pride in showcasing the freshest ingredients in every dish. Whether it's the thrill of dance of the Northern lights on River Jutua or the joy of discovering new flavours, we invite you to join us on a culinary journey that celebrates the best of what the North has to offer.*

## ALKURUUAT- STARTERS

### Lampi 16,90

Pikkelöityä siikaa, siianmätää, marinoitua sipulia, kalakermaa

*Pickled whitefish, whitefish roe, marinated onions and fish cream*



**Wine: Savoie Apremont Cuvée**

**Non-alcoholic: Väinönputkimehu - Angelica juice**

**Beer: Luomu vehnä - Organic wheat beer**

### Kiekerö 18,90

Savustettua poron sydäntä, puolukkaa, marinoituja sieniä ja poron luuydintä

*Smoked reindeer heart, lingonberry sauce, marinated mushrooms and reindeer bone marrow*



**Wine: Case Pinot Nero**

**Non-alcoholic: Mustikkamehu - Local blueberry juice**

**Beer: Pienet Vienna Lager**

Extra leipä 2,50€

Extra bread 2,50€

## ROSÉ WINES - ROSÉ VIINIT

	12cl	16cl	0,75l
<b>Der verlockende aus der alten Flur rose</b>	<b>9,90</b>	<b>13,30</b>	<b>62,40</b>

*Wachau, Austria*

*Zweigelt, St.Laurent, Cabernet Sauvignon*

*This trout red rosé comes from the banks of the Danube from Sighardt Donabaum's farm. Sighardt has a strong bond with nature, above all with the forest and hunting. This can be seen in his wines and in the labels of the bottles. A very juicy and dense rosé wine with an attractively creamy, clean, and lively taste.*

## DESSERT WINES - JÄLKIRUOKAVIINIT

<b>Nittnaus Beerenauslese Rosé</b>	<b>13,40 / 8cl</b>
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*Burgenland, Austria*

*Blauer Zweigelt*

*Located in Austria's largest wine region, this farm has been producing wines ever since 1683, respecting the exceptional growing conditions of the region.*

*Light carmine-orange red. Fresh fruits and subtle hints of blood orange on the nose. Elegant and perfectly balanced taste, multidimensional fruity sweetness and distinctly fruity to the end.*

<b>Ainoa Valokki</b>	<b>19,80 / 8cl</b>
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*Hollola, Finland*

*Cloudberry*

*Taste and aroma as if straight from the cloudberry bucket, so this says it all.*

<b>Ainoa Kaamos</b>	<b>13,40 / 8cl</b>
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*Hollola, Finland*

*Lingonberry, Honey & Winter Spice*

*Brighter, fresher, lighter in body and less sweet than a traditional glögi. Made with lingonberries, honey and traditional glögi spices.*

<b>Ainoa Sametti</b>	<b>17,60 / 8cl</b>
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*Hollola, Finland*

*Blueberry*

*Strong and rich, with an almost port-like character, Sametti is perfect when you want to sip something warming after a meal or when talking with friends.*

<b>Quinta de la Rosa LBV Port</b>	<b>12,40 / 8cl</b>
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*Douro Valley, Portugal*

*Tinta Barroca ja Tinta Roriz*

*This winery is in the village of Pinhao in the Douro River Valley. The embrace of the beautiful southern slopes produces a deep red port wine tinged with ripe berries and vanilla.*

<b>Quinta de la Rosa Tawny Port 10yo</b>	<b>13,40 / 8cl</b>
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*Douro Valley, Portugal*

*Tinta Barroca ja Tinta Roriz*

*Perfect 10 yo port wine. Roastiness, almond, honey and dried fruits on the palate.*

*90/100p Wine Spectator: This is filled with dried fruits and spice flavors and with hints of chocolate at the end.*

## RED WINES - PUNAVIINIT

	12cl	16cl	0,75l
<b>Passagem Tinto</b>	<b>9,50</b>	<b>12,70</b>	<b>59,00</b>
<i>Douro Superior, Portugal</i> <i>Sousã, Touriga Franca, Touriga Nacional</i>			
The wine is medium-bodied but dark berry and plum-like. The mouthfeel is refreshed by good acidity and light tannins that bring the wine together into a nice package. The aftertaste is raspberry and herbal and suitably drying.			
<b>Ainoa Ilta</b>	<b>11,20</b>	<b>15,60</b>	<b>68,00</b>
<i>Hollola, Finland</i> <i>Merlot, raspberry</i>			
Unique combination of a classic Bordeaux and Finnish raspberries. We recommend with all our reindeer dishes.			
<b>Ainoa Silkki</b>	<b>11,70</b>	<b>15,50</b>	<b>73,00</b>
<i>Hollola, Finland</i> <i>Blueberry</i>			
Finally, a dry Finnish berry wine from blueberries, medium-bodied and richly fruity or rather berry.			
<b>Casè Pinot Nero</b>	<b>12,60</b>	<b>17,20</b>	<b>81,00</b>
<i>Emilia Romagna, Italy</i> <i>Pinot Noir</i>			
The wine is youthfully lively and diverse. The typical sharp berry aromas of Pinot Nero reach their best in this wine and the wine is an expression of the personal wine of its creators. The wine has fermented with natural yeasts, matured in steel tanks and is bottled unfiltered.			
<b>Xavier Cotes Du Rhone</b>	<b>9,70</b>	<b>12,80</b>	<b>61,00</b>
<i>Rhone, France</i> <i>Carignan, Grenache, Mourvèdre, Syrah</i>			
The thousand-year-old castle of Château de Montfaucon is located in the village of Montfaucon on the right bank of the Rhône river. Quite full-bodied, juicy and Notke's drinkable southern Rhône. Lots of dark berries, spice and licorice.			
<b>Marques de Tosos Gran Reserva</b>	<b>10,60</b>	<b>14,00</b>	<b>66,00</b>
<i>Carinena, Spain</i> <i>Cabernet Sauvignon, Garnacha, Tempranillo</i>			
For wine takes at least 60 months aging, of which at least 18 months in oak barrels. A beautiful ruby red color with hints of brick. An elegant and very strong scent with a berry, sweet oak and spicy character. A refreshing, rich and velvety taste, accompanied by juicy ripe fruit.			
<b>Bedoba Saperavi</b>	<b>10,90</b>	<b>14,50</b>	<b>68,00</b>
<i>Bedoba, Georgia</i> <i>Saperavi</i>			
This very characteristic and juicy berry wine is very dark, a color combination of mahogany and black cherry. The aroma is rich in ripe berries, Marasca cherry, herbal spices and leather. The flavor palette, approaching fullness, includes cherry, blackberry, blackcurrant and toastiness. The aftertaste is sophisticatedly velvety and rich.			
<b>Rocim</b>	<b>13,40</b>	<b>17,70</b>	<b>83,00</b>
<i>Alentejo, Portugal</i> <i>Alicante Bouschet</i>			
Deep dense ruby color. Attractive aroma of dark fruits and balanced minerality with spicy notes of oak maturation. Well-structured and balanced tannins and pleasant acidity.			

## Nili 15,90

*Heinällä savustettua punajuurta, vuohenjuustoa, ruisoksia, pikkelöityä mustikkaa ja hillavinegrettiä*

*Hay smoked beetroots, goat cheese, rye branches, pickled blueberries and cloudberry vinaigrette*



**Wine: Vogt Pinot Gris**

**Beer: 1873 Hunaja Bock**

**Non-alcoholic: Hillamehu - Cloudberry juice**

## Talas 17,90

*Savustettua tofua, merileväkaviaaria ja marinoitua merilevää*

*Smoked tofu, seaweed cavi-art and marinated kombu*



**Wine: Saumur Elegance**

**Beer: Luomu Lager - Organic Lager**

**Non-alcoholic: Kombucha**

## MAIN COURSES

### Syysato 28,90

*Paahdettua juuripersiljaa, pikkelöityä punajuurta, mustajuurisipsiä ja "sweet and sour" porkkanakastike*

*Roasted parsley roots, pickled beets, black root chips and sweet & sour carrot sauce*



**Wine: Ainoa Silkki**

**Beer: Metsänhenki Ale - Spruceshoot Ale**

**Non-alcoholic: Puolukkalimonadi - Lingonberry lemonade**

## WHITE WINES - VALKOVIINIT

	12cl	16cl	0,75l
<b>Passagem Branco</b> <i>Douro Superior, Portugal</i> <i>Arinto, Rabigato</i>	9,50	12,70	59,00
A fresh and citrusy wine with a breadth in the mouthfeel that makes it extremely easy to pair with a wide variety of dishes.			
<b>Apremont Cuvée Gastronomie Perrier</b> <i>Savoie, France</i> <i>Jacquère</i>	12,50	15,80	74,00
The tinged, yellowish color of the straw. The scent is aromatic and multidimensional, dried fruits, flowers and grasses. The taste is full and pleasantly acidic, well integrated fruitiness, almost full and long aftertaste.			
<b>Saumur Elegance Vieux Pressoir</b> <i>Loire, France</i> <i>Chenin Blanc</i>	10,60	14,00	66,00
The aroma is peach, fresh apple, apricot and spiciness. The taste of the wine has a round and very pleasant minerality, the aromaticity and juiciness of tropical fruits. Finally, the aftertaste is elegant and nicely dry. Light yellow, with slightly golden reflections.			
<b>L'avi Arrufi Blanco</b> <i>Tera Alta, Spain</i> <i>Garnacha Blanco</i>	15,80	21,00	99,00
The aroma is fresh fruity, white ripe fruits, peach, apricot and a hint of spiciness in perfect balance with toasted and smoky notes of oak. The taste of the wine is rich and velvety. A very versatile white wine. Truly gastronomic.			
<b>Hewitson Gun Metal</b> <i>Adelaide, Australia</i> <i>Riesling</i>	9,90	13,20	64,00
The scent has lemon, lime peel and green apple. The taste is delicate, refined and intense, following the aromas sensed in the scent. Long and lingering, mineral aftertaste.			
<b>Pinot Gris Vogt</b> <i>Alsace, France</i> <i>Pinot Gris</i>	11,20	15,80	71,00
Roasted sweetness, ripe fruit, smoke and honey in the aroma. The taste is rich, very balanced, slightly sweet. Directional, fruity, balanced, long and wonderful aftertaste. An excellent, classic straw yellow in color wine.			
<b>Ainoa Aho</b> <i>Hollola, Finland</i> <i>Strawberry, Sauvignon Blanc, Sémillon</i>	12,70	16,90	79,00
A delightful combination of Sauvignon Blanc, Sémillon and strawberry. Semi-sweet, medium-acid, strawberry jam, citrus, currant, fresh			

*Kaikki käyttämämme liha on kotimaista. All meat used on this menu is from Finland.*



## SPARKLING - KUOHUVAT

**Bosco Prosecco Rosé Extra Dry** 12cl 0,75  
Salgareda, Italy Pinot Nero , Glera 7,90 46,50  
*A lovely pink, elegant and delicate sparkling wine from the eastern part of Veneto, the birthplace of Prosecco. Surprisingly rich fruitiness.*

**Jané Ventura Cava Brut** 9,80 61,00  
Catalonia, Spain Parellada, Macabeu, Xarel-lo  
Versatile and rich sparkling wine. Crystal clear, slightly yellowish color. A fresh aromatic, fruity scent; citrus, fennel, orange peel, apple. The taste is dry, rich, fresh fruity and balanced.

## CHAMPAGNES

**André Clouet Brut Grande Réserve Demi-Champagne** 72,00/0,375 L  
Champagne, France Pinot Noir  
*This impeccable, elegant wine shows terrific overall balance as well as complexity. We love it. Dry, rich, and sophisticated champagne has received 90/100 points from Wine Advocate.*

**Champagne Gruet Selection Brut** 117,70  
Champagne, France Pinot Noir, Pinot Meunier, Chardonnay  
*Beautiful pale golden color and rich, fine mousse. The fragrance is delicately floral and herbally spicy, with ripe fruit, apple, peach, white flowers and a hint of citrus in the background. Full flavor with abundant fruit and herbs perceptible. A very balanced and full-bodied entity.*

## LOCAL MAIN COURSES- PAIKALLISTA

**Kasari** 36,90

*Paistettua oman järven kalaa, puikulapyreetä, tilli-kermakastiketta ja kauden juureksia*

*Catch of the day from Lake Inari, Lappish potato purée, dill cream sauce and seasonal root vegetables*

*Wine: L'avi Arrufi Blanco*

*Beer: 1873 Juhla lager*

*Non-alcoholic: Aurorakuohu - Aurora sparkling*

**Kuolpuna** 43,50

*Männyllä savustettua poroa, paahdettua sipuli-sienipyrettä, kumpusta, herkkutattia ja puolukkapunaviinikastiketta*

*Reindeer smoked with pine needles, caramelized onion mushroom purée, reindeer black pudding, cep and lingonberry red wine sauce*



*Wine: Rocim Alicante Bouchet*

*Beer: Fiskars Musta Valssi - Musta Valssi Dark lager*

*Non-alcoholic: Kuusenkerkkäkuohu - Spruceshoot Sparkling*

*Kaikki käyttämämme liha on kotimaista. All meat used on this menu is from Finland.*

## DESSERTS - JÄLKIRUUAT

### Juustolautanen - Cheese plate

15,50

*Aito Vintage cheddaria, Valio Aura Goldia ja Kappelin Juustolan lempeä Loreley brietä. Lisäksi valkosipulilla maustettua hunajaa sekä cracker*

*Aito Vintage cheddar, Valio Aura Gold,*

*Kappelin Juustola Illusia Brie cheese, berries, garlic honey and cracker*



**Wine: La Rosa Port Tawny 10yo**

**Non-alcoholic: Kuusenkerkkäkuohu - Spruceshoot sparkling**

### Kompiainen

14,90

*Suklaasorbettia, marjageeliä, kauramaitovaahtoa ja valkosuklaalastuja*

*Chocolate sorbet, berry gel, oat milk foam and white chocolate chips*



**Wine: La Rosa LBV Port**

**Non-alcoholic: Lemmenjuoma - Sweetgrass & Fireweed juice**

### Mätäs

15,90

*Kahvijäätelöä, puolukka granitaa ja puolukkamarengkia*

*Coffee ice cream, lingonberry granite and lingonberry merengue*



**Wine: Ainoa Kaamos**

**Non-alcoholic: Luomu Puolukkamehu - Lingonberry juice**