



Christmas eve dinner

24.12.2025 at 14.00 // at 17.00 // at 20.00

Menu

Herrings á la Ämmilä (L, G), Pickled herrings L, G
Cured white baits and onions (L, G)
Slightly salted white fish and dill (L, G)
Slightly salted salmon (L, G)
Selection of fish roes served with sour cream and onion (L, G)
Smoked salmon (L, G)
Eggs filled with prawn Skagen (L, G), Sweet spiced bread (L)
Malt bread (L), Lappish flat bread (L), Rye bread (L)

Liver pâté served with black currant compote (L, G)
Roast beef served with mustard cream (L, G)
Jellied reindeer (L, G)

Lappish cheese salad (L)
Traditional beetroot salad (L, G)
Wild mushroom salad (L, G)
Green salad (L, G), Lingonberry Jam (L, G)
Sweet pickled fresh cucumbers (L, G)
Russian style fermented cucumbers (L, G)

Mustard glazed Christmas ham (L), Pork gravy (L, G)
Roast of reindeer served with wild mushroom stew L, G
Potato casserole (L, G), Turnip casserole (L, G)
Liver casserole (L, G), Carrot casserole (L, G)

Cloudberry cake (L)
Lappish cheese braised with cream (L, G)
Gingerbread biscuits (L), Christmas pies (L)
Chocolate confectionaries (G)
Fruit jellies (L, G)

Price:

75 € / henkilö
-50 % / 3-12 yrs.