

Starters

Finnish fish soup with archipelago bread and dill butter L, (G)	15,80/23,00
Velvety Jerusalem artichoke cream soup, thyme and flax seeds L, G, (VE)	14,80
Spruce shoot cured salmon, roe mousse, pickled cucumber, and Puikula potato crisps L, G	16,90
Finland on a plate L Eight traditional Finnish flavors (Prepared for a minimum of two, price per person)	21,80
Local bread and churned butter L Price per person	1,50

Main courses

Alder smoked salmon horseradish tartar sauce, blooming cabbages, kale and mashed potatoes L, G	29,50
Char-grilled whitefish, fluffy pike ball and warm smoked salmon noble crayfish hollandaise, blooming cabbages and spinach potatoes LL, G	35,00
Slow braised moose entrecôte game sauce with Finnish brandy, root vegetable cream, pine-tarred beets, and lingonberries L, G	33,00
Rose roasted reindeer roast and reindeer sausage cranberry "ketchup", rosemary potato rösti, kale and smoky cognac sauce L,(G)	43,00
Luscious beetroot barlotto roasted pine-tarred beets, fried kale, goat cheese and winter apple (VE)	27,00
Traditional sautéed reindeer butter mashed Puikula potatoes, lingonberries and pickled cucumbers L, G	29,50

Desserts

Fried pancakes with whipped cream and your choice of topping	14,80
Sea buckthorn and pine tar syrup L, (G)	
Jammed blueberries and salted caramel L, (G)	
Raspberry jam and licorice sauce LL, (G), (VE)	
Old-fashioned vanilla ice cream with strawberry jam LL, (G)	
Chocolate cake, white chocolate mousse and cranberry sauce LL	12,60
Jallu-lakkaplörö drink	14,80
Coffee, Jaloviina* brandy, cloudberry liqueur and cream	

For children (under 12 years old)

Meatballs with cream sauce and mashed potatoes L, G	13,00
Warm-smoked salmon with mashed potatoes and blooming cabbages L, G	15,00
Traditional sautéed reindeer, butter mashed Puikula potatoes, lingonberries and pickled cucumbers L, G	16,00

L=lactose free, LL=low lactose, G=gluten free, (G)=available gluten free, (VE)=available vegan