

*The top  
by Huippu*

DINNER MENU



AURORA COLLECTION.

SAARISELKÄ

# The top

## DINNER MENU

### STARTERS

Artichoke in Three Expressions €15.00

*Roasted artichoke purée, caramelized artichoke, crisp artichoke, lingonberry, coffee jus*  
G, VEG

Puikula Potato Croquette €16.00

*Lingonberry mayonnaise, crispy onion, herb-infused oil*  
L, G

Creamy Crayfish Soup €16.00

*Rainbow trout roe, aniseed crème fraîche, fennel, dill*  
L, G

Reindeer Carpaccio €16.00

*Forest mushrooms, red wine & rosemary reduction, toasted sourdough crumb*  
L, G

Salmon Pastrami €16.00

*Soy and chilli glaze, marinated cucumber, crisp kale*  
L, G

Skagen €15.00

*House-baked brioche, lemon gel, red onion, capers*  
L



All prices include VAT and any applicable surcharges.

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DINNER MENU

MAIN COURSES

The House Burger €25.00

*Brioche bun, bacon & onion marmalade, whisky mayonnaise, Monterey Jack, pickles, house-cut fries*

L

Grilled Cauliflower Steak €28.50

*Roasted cauliflower purée, mustard seed, beurre blanc*

L,G (VEG available)

Wild Mushroom Risotto €29.00

*Sherry, Västerbotten cheese, lemon cream*

LG

Catch of the Day €35.50

*Roasted cream sauce, rainbow trout roe, carrot & tarragon purée, grilled potatoes*

LG

Grilled Beef Tenderloin €39.00

*Cognac & black pepper sauce, pear, Puikula potato purée*

LG

Reindeer Loin €42.00

*Blueberry & gin sauce, onion-potato terrine, seasonal root vegetables, crispy onion*

LG

Grill Selection for Two €85.50

*Beef tenderloin and reindeer, blueberry sauce, black pepper sauce, house-cut fries, Puikula potato purée, root vegetables, lingonberry, pickles*

LG



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DINNER MENU

DESSERTS

Blueberry Panna Cotta €13.00

*Oat crumble, white chocolate*  
*G,L available*

Blondie €13.00

*Raspberry sorbet, meringue*  
*G*

Bread Cheese -Crème Brûlée €13.00

*Cloudberry, vanilla ice cream*  
*LG*



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