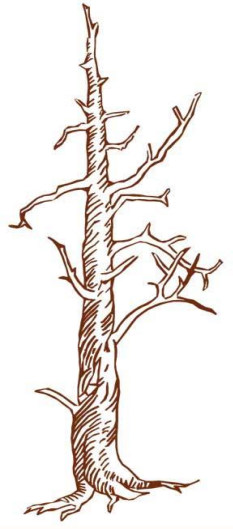


# Starters



<b>Nili's porcini kuksa</b> L,(G) Porcini mushrooms from Kainuu braised in sour cream with herb rye <i>Nili classic since 2006</i>	12,90
<b>Riverman's salmon soup</b> L,G In creamy fish broth cooked Arctic Ocean salmon with potatoes and chive dill oil	14,80
<b>Lapland's whitefish</b> L,(G) Whitefish tartare, whitefish roe mousse, malt bread and pearl onions	16,20
<b>Tasty reindeer tartare</b> L,G Mushroom mayonnaise, pickled button milk-cap mushrooms, balsamic onions and egg yolk	16,90
<b>Rovaniemi market</b> L,G A plentiful selection of the best delicacies from Lapland, <i>Nili classic since 2006</i> (prepared for minimum of two persons, price per person)	25,20
<b>Local bread and churned butter</b> L Price per person	1,50

## Speciality (limited availability)

<b>Willow grouse from Enontekiö</b> L Pan fried willow grouse breast with battered tender braised leg, deep fried Lapland's puikula potatoes, and Väinö's porcini mushroom sauce	59,60
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L-lactose free, LL-low lactose, G-gluten free, (G)-Available gluten free  
Please ask our staff for further information on dishes and ingredients causing allergies  
(EU Regulation 1169/2011)

# Mains

<b>Autumn harvest</b> L,G	24,90
Chantarelle risotto, arugula, parmesan, and crispy root vegetable chips	
<b>Breeze from the Arctic Ocean</b> L,G	28,90
Alder smoked Arctic Ocean's salmon, roasted Puikula potatoes, and crab foam	
<b>Arctic pike perch</b> L,G	31,60
In sage butter fried pike perch fillet, butter mashed puikula potatoes, caramelized fennel, and nettle white wine sauce	
<b>Traditional sautéed reindeer</b> L,G	29,70
butter mashed puikula potatoes, pickled cucumber, and home-made lingonberry jam	
<b>Kangasniemi's hearty beef steak</b> L,G	35,90
horseradish-potato gratin, roasted root vegetables with forest honey, and spruce shoot sauce ennobled with Jaloviina brandy <i>Nili classic since 2006</i>	
<b>Reindeer roundup</b> L,(G)	39,00
Grilled topside roast of reindeer, reindeer groat sausage, bacon potato terrine and dark thyme sauce <i>Nili classic since 2006</i>	

# Desserts

<b>Chocolate and lingonberry</b> LL,G	13,60
Warm chocolate fondant, lingonberry sorbet, white chocolate mousse, and spruce shoot caramel with nuts	
<b>Sea buckthorn crème brûlée</b> L,(G)	12,90
winter apple compote and biscuit crumbs	
<b>Dream of Nili</b> L,G	13,90
Traditional Lapland's squeaky cheese in kuksa cup with chef's cloudberrries	
<b>Arctic coffee</b> L,G	14,80
Coffee, Jaloviina brandy, cloudberry liqueur and whipped cream	