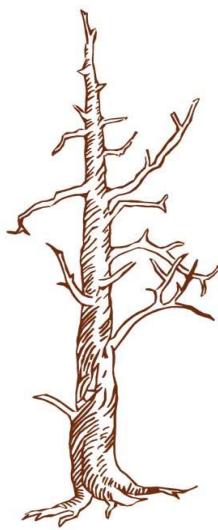


# Starters



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

## Speciality (limited availability)

<b>Willow grouse from Enontekiö</b> L	59,60
Pan fried willow grouse breast with battered tender braised leg, deep fried Lapland's puikula potatoes, and Väinö's porcini mushroom sauce	

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>Nilí 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>Nilí 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 Nilí</b> L,G	13,90
Traditional Lapland's squeaky cheese in kuksa cup with chef's cloudberryies	
<b>Arctic coffee</b> L,G	14,80
Coffee, Jaloviina brandy, cloudberry liqueur and whipped cream	