

Starters

Nili's porcini kuksa L,(G) 11,90

Porcini mushrooms from Kainuu braised in sour cream, and herb rye

Nili classic since 2006

Fresh maiden's salad with squeaky cheese L,(G) 13,90/21,90

Glazier's summer vegetables, flatbread croutons and cloudberry vinaigrette

Salmon soup L,(G) 14,90/22,90

In churned butter baked Maalahti malt bread

Reindeer roast tartare with smoked garlic L,G 15,90

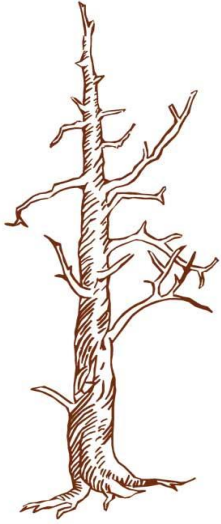
Rosemary salt-seasoned roast of reindeer, lingonberries, crispy potatoes, watercrass and smoked garlic cloves

Local bread and churned butter L 1,50

Price per person

Specialities (limited availability)

Pan-seared cod cheeks and nettle tartar sauce L,(G) 15,00



Mains

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| Nili's vegetable schnitzel L,(Ve) | 23,90 |
| Warm tomato salad with rose vinaigrette, and béarnaise sauce | |
| Flame-grilled whitefish fillet L,G | 29,20 |
| Lightly smoked sour cream sauce, spinach potatoes, seabuckthorn, and grandma's pickled cucumbers | |
| Traditional sautéed reindeer from Enontekiö L,G | 29,70 |
| Mashed puikula potatoes with melted butter, home-made lingonberry jam and pickled cucumbers from Sauvo | |
| Kangasniemi's hearty beef steak L,G | 36,60 |
| Beef sirloin steak, game sauce seasoned with spruce shoots, roasted Puikula potatoes, and tarragon butter | |
| Reindeer roundup 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

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| Nili's chocolate kiss L,(G) | 12,90 |
| House chocolate mud cake, caramel chocolate mousse, fresh strawberries, crunchy nut brittle, and salted caramel | |
| Cloudberry crème brûlée L,(G) | 12,90 |
| Cloudberry jam, and oat crumble | |
| Nili's fresh sorbet duo L,G,D | 7,50 |
| Changing selection of sorbets | |
| Arctic Coffee L,G | 14,80 |
| Cloudberry liqueur, Jaloviina*, coffee and cream | |