



## ARCTIC MENU

Salmon pastrami

Reindeer and moose

Arctic Signature

56,00

Wine package: 30,00

Non-alcoholic: 15,00

## TASTES OF LIGHT

Creamy crayfish soup

Smoked reindeer and porcini mushroom mousse

Arctic char

Crème Brûlée

64,00

Wine package: 40,00

Non-alcoholic: 20,00

## CHEF'S TASTING MENU

5 courses

69,00

Wine package: 50,00

Non-alcoholic: 25,00



ARCTIC  
RESTAURANT

## Starters

### Reindeer and porcini mushroom L, G\*

12,90

Cold smoked reindeer joint, porcini mushroom  
mousse and lingonberries  
Wine recommendation:  
Obsession red blend, USA 11,50 / 16 cl

### Salmon pastrami G, M

12,90

Salmon from the Arctic Ocean, marinated vegetables  
and wasabi mayonnaise  
Wine recommendation:  
Noemie Vernaux, chardonnay, France 10,50 / 16 cl

### Creamy porcini mushroom soup L, G, V\*

12,50

Creamy porcini mushroom soup  
aromatized with Calvados  
Wine recommendation:  
Pares Balta brut vintage, Cava, Spain 8,00 / 12 cl

### Creamy crayfish soup L, G

14,90

Rich crayfish soup  
Wine recommendation:  
Forbidden fruity, grüner veltliner, Austria 12,50 / 16cl

## Salads

### House salad M, G

Lettuce, cherry tomatoes, fresh berries, cashews  
and pumpkin, sunflower & melon seeds

starter / main  
Naturel  
9,90 / 13,90  
Lightly smoked salmon  
15,00 / 22,00  
Grilled reindeer roast  
15,00 / 22,00

## Main courses

### Chef's burger L

23,00

Juicy beef patty from local farm, bacon,  
cheddar cheese, aioli, pickled cucumber,  
caramelized onion, cherry tomatoes,  
creamy pepper sauce and fries  
Wine recommendation:  
Cahors, malbec, France 12,80 / 16cl

### Porcini mushroom risotto L, G, V\*

19,90

Arborio rice, porcini mushrooms and  
Västerbotten cheese  
Wine recommendation:  
Cahors, malbec, France 12,80 / 16cl

### Crayfish pasta L

23,50

Crayfish, creamy tagliatelle pasta and  
Västerbotten cheese  
Wine recommendation:  
Forbidden fruity, grüner veltliner, Austria 12,50 / 16cl

### Reindeer and moose from Lapland L, G

37,50

Overnight stewed moose with duck fat,  
roasted reindeer, roasted Lappish potatoes, beetroot  
puree and carrots served with sauce hollandaise  
and port wine sauce  
Wine recommendation:  
2PR, Spain 14,30 / 16cl

### Beef tenderloin L, G

38,50

Beef tenderloin, Lappish duchesse, spruce sprout  
seasoned root vegetables, broccolini  
and creamy peppercorn cognac sauce  
Wine recommendation:  
Samsara barbera Appassimento, Italy 12,80 / 16cl

Traditional Lappish sauteed reindeer L, G  
30,50

Sauteed reindeer roast, mashed potatoes,  
pickled cucumber and lingonberries

Wine recommendation:

Samsara barbera Appassimento, Italy 12,80 / 16cl

Beer recommendation:

Aihki dark lager, Rovaniemi, Finland 8,40 / 0,33l

Arctic char L, G  
30,50

Grilled Arctic char, roasted Lappish potatoes,  
spruce sprout seasoned root vegetables,  
cold smoked roe and herb white wine sauce

Wine recommendation:

Little beauty dry riesling, New Zealand 13,90 / 16cl

Borecole and Lappish potatoes L, G, V  
25,50

Grated Lappish potatoes baked, pan-fried borecole,  
beans, cashews, carrots and  
smoked tofu mousse with thyme

Wine recommendation:

Baron de Ley Tres Wiñas, Spain 12,80 / 16cl

Smoked Arctic Ocean salmon L, G  
29,50

Lightly smoked salmon, cream stewed chanterelles,  
Lappish duchesse, carrots and broccolini

Wine recommendation:

Baron de Ley Tres Wiñas, Spain 12,80 / 16cl

Side dishes

Country style fries and aioli L, G, V\*  
6,00

Side salad L, G, M  
6,00

Spruce sprout seasoned root vegetables  
L, G, V  
6,00



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Desserts

Crème Brûlée L, G  
11,90

Blueberry jam spiced with cardemom

Wine recommendation:

Moncucco moscato d'asti, Italy 7,20 / 8cl

Arctic Signature G  
12,90

"White choco frost with a golden heart, painted by the northern sun"

Wine recommendation:

Heaven on earth, Muscat D'alexandria,  
South Africa 9,00 / 8cl

Pannacotta, pistachio and raspberry  
G\*, M\*, V\*

11,90

Roasted pistachio, vanilla pannacotta  
and raspberry sorbet

Wine recommendation:

Moncucco moscato d'asti, Italy 7,20 / 8cl

Sorbet G, M, V  
4,00

Arctic cloudberry, redcurrant, lemon

Ice cream G  
4,00

White chocolate and berries,  
vanilla and lingon,  
spruce and caramel

L - Lactose-free

V - Vegan

G - Gluten-free

M - Milk-free

\* - available on request



