



REINDEER MANOR

AUTHENTIC LUXURY EXPERIENCES

STARTERS

Bear rilette (L,G)

Almond potato puree seasoned with juniper butter,
lingonberry coulis and spruce kimchi

22€

Cold smoked reindeer roast (L,G)

Västerbotten cheese cream, pickled chanterelles, black salsify chips

18€

Sugar-salted whitefish from lake Inari (L,G)

Mussel jelly, iceberg & fennel salad, avocado crème fraîche and whitefish roe

17€

Beet's (L,G, Vegan)

Pickled yellow beet, stripe root, smoked beetroot puree, caramelized
pecans, mustard seeds and roasted pumpkin mousse, crowberry balsamic
syrup (vegan with puffed carrot or beet root)

17€

Porcini soup (L)

Roasted pumpkin seeds with herb oil and rye seed crumble
(Gluten-free option available)

16€ / 24€
starter / main



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MAIN

Reindeer two ways (L,G)

Braised reindeer shank and reindeer tongue with balsamic port wine sauce, roasted root vegetables and cep & barley "risotto"

38€

Fried willow grouse breast and grilled reindeer fillet tournedos with game sauce (L,G)

Cranberry turnips, parsnip puree

44€

Sautéed reindeer "Poron käristys" (L,G)

Potato puree, lingonberries and pickles

34€

Roasted trout (L,G)

Crayfish butter sauce, root pave

38€

Wild mushroom broad bean hummus (L,G)

Grilled vegetables and romanesco sauce,
crispy kale and root vegetable chips

28€



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DESSERT

Cloudberry parfait (L,G)

Chocolate sand, white chocolate mousse, cloudberry coulis and saffron tuile

14€

Chocolate-hazelnut cake (L,G)

Lingonberry ice cream, chocolate -lingonberry canache, juniper infused caramel espuma

16€

Caramelized Lapland bread cheese (L,G)

Oat coated Lapland bread cheese with salty caramel sauce and cloudberry chutney

14€

Assortment of Finnish cheese (L)

Four piece of artisan cheese with chutney and crackers (gluten free available)

17€

Sorbet (L,G)

Options:

Strawberry-lingonberry

Birch sap-mint

Spruce-lime

Cranberry

12€