



STARTERS

ARCTIC CHAR & COD CHEEK 18€

Served with crispy arctic char skin, rainbow trout roe, dill cream, fennel & red onion

BEEF TARTAR 16€

Served with spruce shoot cheddar, Lappish Puikula potatoes, lovage mayonnaise & dried capers

JERUSALEM ARTICHOKE SOUP 14€

Served with grilled Jerusalem artichoke and freshly grated black truffle from France

MAIN COURSES

LOBSTER RISOTTO 32€

Served with grilled lobster tail & yellow saffron butternut squash

GRILLED HALF GUINEA FOWL 28€

Served with savoy cabbage seasoned with nduja, pan fried mushrooms, chicken gravy & freshly grated black truffle from France

GRILLED BEEF TENDERLOIN 48€

Served with Lappish Puikula potato puree, turnips from Sodankylä, fried spinach & mushrooms, on a bed of red wine sauce & sage butter

GRILLED REINDEER FILLET 42€

Served with smoked reindeer Lappish Puikula potato croquette, pan fried mushrooms, lingonberry gel, leek ash and red wine sauce

PAN FRIED TROUT 32€

Served with pickled cucumbers, white fish roe, Lappish Puikula potato puree and lobster foam

ARTISAN CHEESES

1 slice of cheese 8€

2 slices of cheeses 12€

3 slices of cheeses 15€

Served with crackers and jam



DESSERTS

CLOUDBERRY CHEESECAKE 13€

Served with cloudberry sorbet

KEKÄLE WARM CHOCOLATE CAKE 13€

Served with salted caramel & vanilla ice cream

BLUEBERRY CRÈME BRÛLÉE 13€

Served with caramelized caramel nuts & blueberries

ICE CREAMS & SORBETS

1 scoop 6€

2 scoops 9€

More information about the flavors from our service personnel.

Served with crumbled cookies & dried berries

Sauces: Choice of cloudberry or salted caramel