

## DESSERTS

<i>Finnish squeaky cheese and cloudberry L, G</i>	9€
<i>Raspberry sorbet and honeycomb M, G</i>	5€
<i>Homemade ice cream L, G</i> <i>ask your waitress the taste of today</i>	6€

## KIDS MENU

<i>Meatballs and spaghetti M</i>	9€
<i>Warm smoked salmon and mashed potatoes L, G</i>	9€
<i>Chicken nuggets and chips M</i>	9€
<i>Sorbet M, G</i>	4€
<i>Ice cream L, G</i>	5€

*Adults dishes for kids are -50%  
(except reindeer roast)*

*We cannot guarantee 100% gluten free dishes because we are  
making our own bread in the kitchen  
You can ask more about allergies from your waitress.*

*M – dairy free, L – lactose free, G – gluten free*





## STARTERS

### SIDES:

<i>House focaccia with cumin and roasted butter L</i>	5€
<i>Green salad M, G</i>	5€
<i>Cesar salad M, G</i>	5€
<i>Truffle barley risotto M</i>	5€
<i>Chips and truffle mayonnaise, sweet chili or aioli M, G</i>	5€

*Selection of three 13€*

*Selection of four 17€*

<i>Caesar salad M, G</i>	
<i>Vendace Caesar, croutons, parmesan cheese and 63C egg</i>	
<i>Served with house focaccia with cumin and roasted butter</i>	
<i>Naturel</i>	14€
<i>With smoked vendace</i>	17€
<i>With smoked salmon</i>	18€

<i>Chanterelle soup M, G</i>	12€ / 18€
<i>Served with house focaccia with cumin and roasted butter</i>	

<i>Salad table</i>	7€
<i>Includes salads and house bread</i>	

## MAINS

<i>Truffle barley risotto M</i>	
<i>With long time stewed red cabbage</i>	22€
<i>Smoked salmon</i>	24€
<i>Long time cooked beef cheek</i>	24€

<i>Sauteed reindeer L, G</i>	26€
<i>Mashed potatoes made of Lappish potatoes, pickled cucumber and lingonberries</i>	

<i>Pancakes with nettle and cold smoked pike L, G</i>	24€
<i>Cold cucumber sauce</i>	

<i>Reindeer inner roast M, G</i>	30€
<i>Smoke mayonnaise, roasted potato skins, caramelized celery, truffle hollandaise</i>	

