

Three course dinner menu
Adult 44 € / Children (4-12 yrs) 28 €

Monday

Turnip soup grown under the midnight sun and house bread
Long cooked pork belly, baked cabbage and BBQ-sauce
Lingonberry pannacotta

Tuesday

House salad, roasted seeds, marinated red onion and Balsamico-sauce
Grilled salmon from Arctic Ocean, beetroot risotto and vegetable-tartar sauce
Aurora's Chocolate cake with orange sauce

Wednesday

Soft beetroot soup, smetana and Lappish bread
Reindeer topside roast from Jaakkola reindeer farm, roasted potatoes and Aurora's pepper sauce
Warm Lappish cheese, cloudberry-cranberry compote and cloudberry sauce

Thursday

Fish plate with Archipelago bread (sugar-salted salmon, slightly salted and seasoned whitefish, pike mousse and dill smetana)
Grilled chicken breast, vegetable wok and tomato-red pepper sauce
Sour milk cake and lingonberry sauce

Friday

Traditional salmon soup and rye bread
Sauteed reindeer from Jaakkola reindeer farm, mashed potatoes, lingonberry jam and gherkins
Cloudberry Crème Brulee

Saturday

Mini Lapas: sortiment of local delicacies
Fried whitefish from lake Inari, potato terrine and northern milk-cap sauce
Blueberry-cheese cake and vanilla foam

Sunday

Goat cheese salad, marinated red onion, roasted seeds and honey vinaigrette
Lavastone grilled sirloin beefsteak, roasted potatoes and red wine sauce
Chef's apple dream: apple, caramel and whipped mascarpone cream

Dinner menu daily 4pm - 10pm. Changes in the menus are possible.

Warmly welcome to enjoy hot drink or glass of good wine in our cozy lobby bar area!

Menu

Starters

- House salad 7,50 € / 10,00 €
* Salad mix with red onion, seeds and Balsamico-sauce
* With goat cheese 11,50€ / 16,50€
- Fish plate 14,00 €
* with Archipelago bread
- Traditional salmon soup 11,50 € / 16,50 €
* rye bread
- Forrest mushroom soup 9,50 € / 13,50 €
* Lappish bread
- Aurora's Lapas® for two 27,00 €
* Local tapas collection: Pike mousse on Archipelago bread, sugar-salted salmon, house whitefish, cold smoked reindeer, reindeer liver, reindeer mousse, Lappish cheese, cloudberries and Lappish bread
- Breadbasket with cream cheese 4,00 €

Main courses

- Vegetable risotto with goat cheese 21,00 €
- Lava stone grilled salmon from the Arctic Ocean 25,50 €
* vegetable risotto and vegetable-tartar sauce
- Grilled chicken breast 22,50 €
* vegetable-cabbage wok and tomato-red pepper sauce
- Aurora's steak 200g 29,50 €
* from lavastone grill with roasted potatoes and smoke sauce
- Traditional sautéed reindeer 26,00 €
* with mashed potatoes, lingonberry jam and gherkins
- Tender reindeer sirloin steak from Jaakkola reindeer farm 33,50 €
* Lappish potatoes and dark cranberry sauce

Desserts

- Santa's cheesecake: 8,50€
* taste of gingerbread and cranberry combined with blueberry sauce
- Roasted Lappish cheese 10,00€
* with cloudberry sauce and cloudberry-cranberry compote
- Cloudberry Crème Brulee 8,50€
- Raspberry sorbet 6,00€
- Ice-creams 6,00€
* House Vanilla
* House Chocolate