

# Menu

## Starters

**Santa's Lapas® - Lappish Tapas Platter** D,G 25,00 €

Dive into the taste palate of Lapland and enjoy together an assortment of local delicacies. Selection changes according to season.

One dish is ideal for two.

**Charred Whitefish with Fennel Salt** L,G 16,00 €

Freshwater whitefish seasoned with fennel-salt and served with wild mushrooms and a small salad

**Beetroot Carpaccio** D,G,Veg 10,00 €

Beetroot served with rosemary oil, small herb salad and balsamic

**Creamy Boletus Mushroom Soup** L,G,d\* 15,00 €

Roasted boletus mushroom and pear.

Boletus mushrooms grow wild in the forests and are coveted by locals and reindeer!

**Traditional Salmon Soup** L,g\* 15,00 €

Rich with cream and butter, salmon soup warms your body and soul!  
Served with dark rye bread.

**Fresh Green Salad** D,G,Veg 8,50 €

Selection of greens, cucumber, tomato and roasted seeds

**Green salad with a topping of your choice:**

**Goat cheese and cherry compote** L,G 13,50 €

**Cold smoked salmon** L,G 13,50 €

**Grilled Chicken** L,G 13,50 €

L = lactose free  
D = dairy free  
d\* = available dairy free

Veg = vegan  
veg\* = available vegan

G = gluten free  
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## Pastas & Risotto

<b>Cold Smoked Reindeer Pasta</b>	L,g*	16,00 €
<i>Cold smoked reindeer, fresh pasta, boletus-cream sauce and parmesan cheese</i>		
<b>Cold Smoked Salmon Pasta</b>	L,g*	18,00 €
<i>Cold smoked salmon, fresh pasta and citrus-cream sauce</i>		
<b>Chanterelle Risotto</b>	L,G,veg*,d*	22,00 €
<i>Risotto with chanterelles and parmesan cheese</i>		

## Main courses

<b>Rye Crusted Freshwater Perch</b>	L,g*	22,00 €
<i>Grilled perch with a rye crust, lemon-butter sauce, fried kale and mushroom, root vegetables and potato puree</i>		
<i>Perch is the most common freshwater fish in Finland.</i>		
<b>Charred Arctic Salmon and Crab Sauce</b>	D,G	19,00 €
<i>Salmon from the Arctic Ocean, crab sauce, Lappish potato muffin, roasted root vegetables and kale</i>		
<b>Bell Pepper Tournedos</b>	D,G,Veg	16,00 €
<i>Bell peppers filled with chickpeas and served with a root vegetable puree and tomato sauce</i>		
<b>Grilled Chicken with a Corn Crust</b>	L,G	18,00 €
<i>A delicious classic! Cornflake crusted grilled chicken served with smoked cheese sauce, fried beans &amp; cherry tomatoes and rustic fries</i>		
<b>Lappish Sautéed Reindeer</b>	L,G	28,00 €
<i>This is the one dish you must eat at least once when in Lapland!</i>		
<i>Traditional reindeer stew is always served with mashed potatoes, wild lingonberries and pickles.</i>		

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## Main courses

### Reindeer Served Two Ways L,G,d\* 39,00 €

Reindeer sirloin and reindeer bratwurst, smoked boletus mushroom sauce, potato gratin, roasted celery puree, oven-baked root vegetables and kale. Bratwurst has pork.

Reindeer husbandry is a traditional livelihood and way of life in Lapland. All reindeer are owned by a herder family, but the reindeer roam free in the forests.

### Beef Pepper Steak L,G 39,00 €

Beef tenderloin (180g), pepper sauce, fried beans & cherry tomatoes and creamy garlic potatoes

### Santa's Burger L,g\* 18,50 €

Ground beef burger, cold smoked reindeer mayonnaise, cheddar, marinated red onion, salad, tomato and french fries

### Santa's Minute Steak L,G 22,00 €

Beef minute steak, rustic fries and butter with fresh garlic

### Extra Sides 4,50 €

Fried mushroom and kale  
Oven-baked root vegetables  
Root vegetable puree  
Fried beans & cherry tomatoes

Lactose free and gluten free courses are made from lactose free and gluten free ingredients in the same premises where foods containing lactose and gluten are handled.

For more detailed information about allergens, contact the staff.

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## Desserts

**Homemade Chocolate Cake** L,G 10,00 €

Chocolate cake baked with love by Santa's Elves. Served with blood orange foam, white chocolate muesli, meringue and marinated berries

**Santa's Cheesecake** L,G 10,00 €

Cheesecake in a jar, with cloudberry gel and gingerbread crumble

**Crème Brulée with a Berry Twist** L,G 10,00 €

Crème brulée served with berry gel

**Pink Orange Sorbet** D,G,Veg 3,50 €

A serving of blood orange sorbet

**Snowball** L,G 3,50 €

Scoop of ice cream: vanilla, strawberry or chocolate

**Irish coffee** 9,00 €

4 cl Jameson whiskey  
coffee  
brown sugar  
cream float

**Santa's coffee** 4,50 €

½ coffee  
½ hot chocolate  
gingerbread spices  
cream float

**Monte Cristo** 9,00 €

2 cl Kahlua  
2 cl Cointreau  
coffee  
cream float  
orange zest

**Hot chocolate** 3,00 €

**Glögi / Mulled wine** 3,50 €

Hot chocolate and Mulled wine also available with alcohol

**Fernet Branca** 8,30 €

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