



R e s t a u r a n t

K A L T I O

M E N U

According to ancient Sàmi traditions, the sacred spring, "kaltio", can cure illness and refresh the mind. We believe that a delicious meal and genuinely warm service do the same.

This is how our restaurant is named Kaltio (in Inari sàmi language *käldee*).

Santa's Hotels will take you to a journey to the flavors of the Nordic, where genuine arctic flavors, feelings and people join together!

Share your experience with your close ones: our dishes are meant to be enjoyed together!

A JOY SHARED IS A JOY DOUBLED!

For ages we have gathered together around a shared meal to create the best memories and moments.

Santa's Hotels dishes are created to be shared: fill the table with a variety of dishes, combined classics or have a small taste of everything.

HOME MADE "RIESKA"

Collect a selection of arctic flavors and enjoy them with this traditional flat bread called "rieska"

**Potato "rieska" Flat Bread
and Brown Butter L**
3,00

Cold Smoked Salmon 80 g G,L
Dill cream and pickled cucumber
8,00

White Fish Tartar 80 g G,L
Sugar salted Finnish lake white fish,
caper, sour cream
8,00

Arctic Ocean Shrimp Skagen 80 g G,L
8,00

Funnel Chanterelle Salad 80g G,L
7,00

**Smoked Reindeer Roast*
and Herb Caper Sauce 80 g G,M**
Präst cheese and blueberries
12,50

G = gluten free L = lactose free M = dairy free

More information about the allergens and alternative choices from the staff.

ONCE IN LAPLAND

Old Style Pan of Mushrooms G,L

Cream stewed mushrooms

7,00

Fluffy Finnish Blini L

Whitefish roe, sour cream

and red onion

14,00

Sautéed Reindeer* Pan G,L

18,00

The most famous dish of Lapland, stew of reindeer is traditionally served with lingonberries and pickled cucumbers.

Mashed potatoes is the typical side, but you can try it with any other type of potatoes as well!

A POTATO A DAY

"A day without potatoes, is a day without food!",

Grandpa always said.

That's how important potatoes have always been to Finns!

Mashed Potatoes G,L

7,00

Pan of Garlic Potatoes G,M

7,00

Pan of Blue Cheese Potatoes G,L

7,00

FROM YOUR OWN PLATE

Grilled Tofu and Funnel Chanterelle Sauce V

Bean-lentil-kale mix, grilled root vegetables and roasted cherry tomatoes

18,00

Rye Coated Perch, Buttery White Wine Sauce and Whitefish Roe L

Grilled root vegetables, Jerusalem artichoke puree and crispy kale

25,00

Grilled Deer and Funnel Chanterelle Sauce G,L

Grilled root vegetables and celery puree

30,00

ARCTIC LOCAL FOOD

Arctic Soup with Arctic Ocean Shrimp and Cold Smoked Salmon G,L

16,00

Reindeer Roast* with Cognac Pepper Sauce G,L

Blue cheese coated potato cake, grilled root vegetables and lingonberries

32,00

HELLO SWEETIE PIE!

ALMOST LIKE THE OLDEN DAYS

The sweet flavors will take you back to the olden days of Finns, but with a modern twist!

**Cheeses with Cloudbberries,
Blueberries and Seed Cracker**
12,00

**Malt French Toast, Vanilla
Ice Cream and Cloudbberries L**
10,00

**Blackcurrant Tartelette
with Blueberry Sorbet G,L**
12,00

**Chocolate Cake, Vanilla Mascarpone
Mousse and Raspberry Sauce G,L**
9,00

DESSERT WINES

8 cl

Bristol Cream, Spain
Sweet, full bodied, very well developed
9,60

Pedro Ximenes, Spain
Sweet, aromas of raisins, pleasantly soft
15,20

Moscato D'Asti, Italy
Sweet, fresh and lively acids
9,60

Old Invalid Red Port, Portugal
Sweet, fruity
10,00

Graham's 10 yo Tawny, Portugal
Sweet, soft, fruity
10,60

Graham's Vintage Port, Portugal
Sweet, well developed, strong,
light aromas of blackcurrant
26,00

**Graham's Late Bottled Vintage Port,
Portugal**
Sweet, full bodied, aromas
of cherry and prune
9,60

Gossart Gordon, Portugal
Soft and sweet Madeira
9,60

Tokaji Aszú 5 Puttonyos, Hungary
Nice acids, aromas of
honey and apricot
10,40