



*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,V**  
3,00

**Salt Cured Salmon 80g G,L**  
Dill creme and pickled cucumber  
9,00

**White Fish Tartar 80g G,L**  
Sugar salted Finnish lake white fish,  
caper, sour cream  
9,00

**Arctic Ocean Shrimp Skagen 80g G,L**  
9,00

**Creamy Mushroom Salad 80g G,L,V**  
8,00

**Reindeer\* Rib 180g G,M**  
Reindeer ribs glazed with sesame seeds  
and spruce shoots, lingonberry  
mayonnaise  
13,00

G = gluten free    L = lactose free    M = dairy free  
v=Vegetarian    veg = Vegan

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

## ONCE IN LAPLAND

### Old Style Pan of Mushrooms G,L,V

Cream stewed mushrooms of the  
season

8,00

### Traditional Sautéed Reindeer\* G,L

17,00

This is the most famous dish in Lapland! Served traditionally 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!

### Summer Potatoes G,L,V

Butter and green onion  
8,00

### Mashed Potatoes G,L,V

8,00

### Pan of Garlic Potatoes G,L,V

8,00

### Pan of Blue Cheese Potatoes G,L,V

8,00

## FROM YOUR OWN PLATE

### Grilled Tofu and False Morel Sauce G,Veg

Bean-lentil-kale mix, asparagus-carrot  
bake, Devil's Jam

24,50

### Rye-crusted Perch, Butter-White Wine Sauce and White Fish Roe L

Asparagus-carrot bake, cauliflower puree,  
kale

28,50

### Rye Pike Burger L

Panko-battered pike patty, little gem  
lettuce, tomato, pickled red onion, crab  
butter cheese, garlic aioli and almond  
potato french fries

26,50

### Kaltio "Surf'n'Turf" G,M

Grilled beef on a sword, scampi fried in  
garlic-chili oil, little gem lettuce, cherry  
tomatoes, pickled red onions, cucumber,  
roasted pumpkin seeds, garlic aioli and  
Devil's Jam

28,50

### Traditional Pepper Sirloin G,L

Creamy pepper sauce, asparagus-carrot  
bake and Devil's Jam

30,00

\*Origin of reindeer meat: Lapland

# 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!

**Malt French Toast, Vanilla Ice Cream  
and Cloudberry L,V**  
10,50

**Summer Ice Cream G,L,V**  
Vanilla ice cream, strawberries,  
blueberries, caramel sauce and  
meringue  
10,50

**Traditional Creme Brulee G,L,V**  
Strawberries and blueberries  
11,50

We reserve the right to all changes.