



ARCTIC EYE

PREMIUM MENU



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STARTER

Tastes of Arctic Eye (L)

Mildly smoked elk tenderloin,
pickled mushrooms,
cranberry mayonnaise

Charred trout tartar, red
onion, lime aioli

Smoked vendace mousse,
malt bread, salmon roe

SOUP

Carrot Cappuccino with Vanilla (L)

Sour cream with thyme,
roasted malt breadcrumbs

G = gluten-free L = lactose-free

The menu can be prepared gluten-free by request.

4-course

PREMIUM MENU 85,00

MAIN COURSE

Reindeer in two ways (L,G)

Pan fried reindeer roast beef
and liver, potato croquettes with
rosemary, glazed onion, cep
puree and cranberry reduction

DESSERT

Tartlet with Raspberries and Cloudberries (L,G)

Cloudberry mousse, roasted
oats and cloudberry sauce

DRINKS OF ARCTIC EYE

Wine package 30,00

We hand-picked our favorite
wines for each dish.

Non-alcoholic package 25,00

Alcohol-free wines and a
mocktail

RESTAURANT
ARCTIC EYE