



ARCTIC EYE

À LA CARTE



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STARTERS

TASTES OF ARCTIC EYE (L) 16,50

*Mildly Smoked Elk Tenderloin,
Pickled Mushrooms, Cranberry
Mayonnaise, Charred Trout Tartar,
Red Onion, Lime Aioli, Smoked Vendace
Mousse, Malt Bread, Salmon Roe*

ARCTIC EYE'S CRABCAKES (M)

*Panko Breaded Crabcakes, Coleslaw with
Fennel, Lime Aioli and Roasted Malt
Breadcrumbs* 15,50

CARROT SOUP WITH VANILLA (L,V)

*Sour Cream with Thyme, Roasted
Pumpkin Seeds, Rucola Olive Oil and
Cranberry Flavored Wheat Bread* 14,00



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MAIN COURSES

ELK FILLET & BEETROOT (L,G)	31,50
<i>Roasted Elk Tenderloin, Braised Beetroot, Crispy Almond Potatoes with Browned Juniper Butter, Winter Carrots and Beetroot Reduction</i>	
TROUT & CRAYFISH (L,G)	29,50
<i>Pan Fried Trout, Crayfish Potato Puree, Crayfish Tails and Smoked Cauliflower, Yellow Beet Crisps and Butter Sauce with Chive</i>	
CEP & FIG (L,G,V)	26,50
<i>Cep Risotto with Parmesan, Fresh Figs Pickled Mushrooms, Cranberry Reduction and Crispy Parmesan</i>	

G = gluten-free L = lactose-free VL = low lactose
M = dairy-free V = vegetarian



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DESSERTS

CLOUDBERRY & OAT (L,G) 12,00

*Tartlet with Fresh Raspberries and
Cloudberry Mousse,
Roasted Oats and Cloudberry Sauce*

BLUEBERRY & WHITE CHOCOLATE (VL,G) 12,00

*Blueberry Pudding, Caramelized Sugar,
Roasted White Chocolate Mousse and
Rosemary Syrup*

CHEESE PLATE 14,00

*Three Finnish Cheeses,
Granny Smith Apple Jam,
Fresh Figs and House Crisp Bread*

We reserve the right to changes.

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