



RESTAURANT RAKKA

À LA CARTE



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A GOOD MEAL STARTS WITH BREAD

Choose sweet-flavored cranberry bread or crispy-crust rustic bread, and toppings for them!
Gluten-free bread is also available.

FLAVORS FROM FELS

REINDEER CARPACCIO G,L,M

*Roasted reindeer, lingonberry
mayonnaise*
7,80

REINDEER LIVER L,G

*Reindeer liver mousse flavored
with cream*
5,80

WHITE FISH TARTAR M,G

*Salted whitefish,
fresh cucumber and shallots*
6,80

FLAVORS FROM THE ARCTIC OCEAN

ARCTIC OCEAN SHRIMPS VL,G
Peeled shrimps, cream and shallots
8,00

COLD SMOKED SALMON VL,G
*Grilled cold-smoked salmon
with dill cream*
7,80

SMOKED SALMON ROE VL,G
*Roe seasoned with horseradish
mustard, cream and pickled onion*
6,00

FROM THE LAND AND THE FOREST

SALAD VEG,G

*Torn salads, fennel and balsamic
vinaigrette*
Small 5,80 | Large 9,80

BROAD BEAN CREME VEG,G

*Broad beans seasoned with smoked
paprika, chili and lime*
5,00

FRESH HERB PESTO VEG,G

Vegan fresh pesto from house herbs
4,20

WOULD YOU LIKE SOME CHEESE TOO?

IGOR GORGONZOLA L,G

Italian soft blue cheese
4,40

SAINT AGUR VL,G

Creamy, rich, French blue cheese
4,60

CHEVRE VL,G

*Goat's milk cheese matured in
Finland*
4,80



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MAIN COURSES

A proper main course keeps one warm in the mountain breeze.

JERUSALEM ARTICHOKE SOUP V, L

Creamy artichoke soup. Also available as vegan.

SMALL 12,80 | LARGE 16,80

VEGEBURGER VEG, (G)

Redefine Meat-burgersteak, chili-cucuber mayonnaise, vegan emmental, almond potato fries

18,50

EMMENTAL TURNIP GRATIN VEG

Barley and lentils with mushroom broth and walnut cream

17,50

ROASTED TROUT L,G

Finnish trout, butter sauce, cauliflower and sweet potato puree

29,00

SLOW-COOKED LAMB

ENTRECOTE G,L

Overcooked lamb in a braising broth, parsnips and roasted garlic

28,00

PEPPERED BEEF STEAK G

Finnish sirloin steak, béarnaise sauce and almond potato fries

28,50

DEER TENDERLOIN L,G

Red deer, creamy green pepper sauce and garlic potatoes

32,00

REINDEER ROAST L,G

Roasted reindeer, red wine-mushroom sauce, potato puree and carrots

34,00

SMOKED PORK RIBS L,G

Gorgonzola sauce, crispy almond potatoes and stewed red cabbage

24,00

BEEFBURGER L, (G)

Finnish beef, Emmental cheese, chili-cucumber mayonnaise and almond potato fries.

18,50

CRISPY CHICKEN L, (G)

Breaded chicken, fresh tomato salsa, stick fries and chili-cucumber mayonnaise

18,50

KITCHEN RECOMMENDS: MENUS

Our menus are named after peaks of fells included in a folklore of Kilpisjärvi - did you know these three were once involved in a love triangle?

MENU MALLA L,G

White fish tartar
*Salted whitefish,
fresh cucumber and shallots*

Reindeer roast
*Roasted reindeer, red wine-
mushroom sauce, potato puree
and carrots*

Santa's Cheesecake

49,00

MENU PÄLTSA VEG

Jerusalem Artichoke Soup
Creamy artichoke soup

Emmental Turnip Gratin
*Barley and lentils with mushroom
broth and walnut cream*

Blueberry Sorbet and Oat

37,50

MENU SAANA L,G

Reindeer Carpaccio
*Roasted reindeer,
lingonberry mayonnaise*

Jerusalem Artichoke Soup
Creamy artichoke soup

Roasted Trout
*Finnish trout, butter sauce, cauliflower
and sweet potato puree*

Cloudberry and Chocolate
*Cloudberry flavored dark chocolate,
meringue and walnut*

58,00