



# RESTAURANT RAKKA

À LA CARTE



# A GOOD MEAL STARTS WITH BREAD

Starters are served with homemade sweet-flavored cranberry bread and rustic bread. Gluten-free bread is also available.

## FLAVORS FROM THE FELLS

### REINDEER CARPACCIO (M,G)

*Roasted reindeer and  
lingonberry mayonnaise*

7,80

### REINDEER LIVER (L,G)

*Reindeer liver mousse flavored  
with cream*

5,80

### WHITE FISH CEVICHE (M,G)

*Lime-marinated white fish, avocado  
and shallots*

6,80

## FLAVORS FROM THE ARCTIC OCEAN

### ARCTIC OCEAN SHRIMPS (L,G)

*Peeled shrimps, cream and shallots*

8,00

### COLD SMOKED SALMON (M,G)

*Grilled cold-smoked salmon  
with dill mayonnaise*

7,80

### SMOKED SALMON ROE (L,G)

*Roe seasoned with horseradish  
mustard, cream and pickled onion*

6,00

### CAVI-ART (VEG,G)

*Vegan "caviar" made out of  
seaweed, dill mayonnaise  
and pickled onion*

5,00

## FROM THE LAND AND FOREST

### SALAD (VEG,G)

*Grilled romaine lettuce, fennel,  
vegan parmesan and pesto*

SMALL 5,80 | LARGE 9,80

### EARLIES AND DILL (V,L,G)

*Early potatoes served with  
butter and dill*

4,00

### FRESH HERB PESTO (VEG,G)

*Vegan pesto from house herbs*

4,20

## AND SOME CHEESE?

### IGOR GORGONZOLA (L,G)

*Italian soft blue cheese*

4,60

### AITO CHEDDAR (L,G)

*Finnish cheddar flavored  
with Amarone*

4,80

### CHEVRE (L,G)

*Goat's milk cheese  
matured in Finland*

4,80

## BREAD BASKET (L)

*Cranberry bread and rustic bread  
served with butter (without  
starters)*

4,80



## MAIN COURSES

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

### JERUSALEM ARTICHOKE SOUP (L,G)

*Creamy artichoke soup.*

*Vegan by request.*

**SMALL 12,80 | LARGE 16,80**

### VEGEBURGER (VEG)

*Redefine Meat -burger patty,  
paprika mayonnaise, vegan  
emmental, almond potato fries.*

*Gluten-free by request.*

**18,50**

### VEGAN CHEESE BAKE (VEG)

*Vegan cheese baked into filo-  
dough with asparagus, pesto and  
grilled romaine lettuce*

**19,90**

### ROASTED TROUT (L,G)

*Finnish trout, butter sauce,  
asparagus and early potatoes*

**29,90**

### BEEF STEAK (M,G)

*Finnish sirloin steak, chipotle-  
bearnaise 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 and potato-  
onion fry*

**34,00**

### BEEFBURGER (L)

*Finnish beef, Emmental cheese,  
bacon mayonnaise and  
almond potato fries.*

*Gluten-free by request.*

**18,50**

### CHICKEN AND SALAD (L,G)

*Fried chicken, cherry tomatoes,  
grilled romaine lettuce  
and goat cheese creme*

**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)

**White fish ceviche**  
*Lime-marinated white fish, avocado  
and shallots*

**Reindeer roast**  
*Roasted reindeer, red wine-  
mushroom sauce, potato-onion fry*

**Santa's Cheesecake**  
*Crème cheese mousse, coffee flavoured  
almond cake and strawberry*

49,90

## MENU PÄLTSA (VEG)

**Jerusalem Artichoke Soup**  
*Creamy artichoke soup*

**Vegan cheese bake**  
*Vegan cheese baked into filo-dough  
with asparagus, pesto and grilled  
romaine lettuce*

**Blueberry Sorbet and Oat**

39,70

## MENU SAANA (L,G)

**Reindeer Carpaccio**  
*Roasted reindeer and lingonberry  
mayonnaise*

**Jerusalem Artichoke Soup**  
*Creamy artichoke soup*

**Roasted Trout**  
*Finnish trout, butter sauce, asparagus  
and early potatoes*

**Blueberry Sorbet and Oat**

58,30