

ARCTICEYE à la carte

STARTERS

PUMPKIN & LEMON CREAM (L) Butternut squash soup, kale chips, olive oil and lemon cream Roasted brioche and beetroot cream cheese	15,50	CRISPY SCAMPI AND VEGETABLES (M,G) Fried scampi with herbs lime marinated seasonal vegetables yellowroot crisps and crayfish	17,50
		mayonnaise	
SALMON, WHITEFISH ROE	17,50		
AND LAPPISH BREAD (L)		As a vegetarian option	
Charred salmon pastrami,			
whitefish roe and sour cream		CRISPY ZUCCHINI AND	15,50
Pickled cucumbers and beetroot		VEGETABLES (M,G)	
dill vinaigrette		Fried zucchini with herbs,	
		lime marinated seasonal	
		vegetables, yellowroot crisps c	and
ELK FILLET AND CRANBERRIES		carrot mayonnaise	
(L,G)	17,50		
Slightly salted elk tenderloin,			

cranberry pannacotta,

mushrooms, parmesan, dried

cranberries and fresh herbs

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MAIN COURSES

VEAL & MUSHROOMS (L,G) 36,50 Crispy veal croquette, grilled veal tenderloin, Lappish potato puree with chantarelles, pickled baby carrots and madeira sauce with mushrooms

ELK FILLET & PEPPER (L,G) 38,50

Pepper crusted elk tenderloin, potato terrine with browned butter, smoked parsnip, root vegetables with rosemary and black pepper reduction

ARCTIC CHAR & LOBSTER (L,G) 38,50 Slightly smoked Arctic char, butter braised lobster tail, cauliflower puree with vanilla, lemon potato and carrot-butter sauce RISOTTO & SCAMPI (L,G) 33,50 Prosecco-parmesan risotto, charred scampi, fresh tomato vinaigrette and parmesan crisps

As a vegetarian option

PROSECCO-LEMON RISOTTO 30,50 (L,G) Baby carrots with herbs and lemon, pickled cauliflower, fresh tomato vinaigrette and yellow root crisps

DESSERTS

CARAMEL & APPLE (L,G) 15,00 Caramel pannacotta apple consommé, salted caramel, pickled apple and meringue SUGAR CAKE & LEMON (L)15,00Sugar cake with lemonsyrup, raspberry sorbet, sourcream with lemon balm androasted malt

"BLUEBERRY PIE" (L,G) 15,00 Jammed blueberries, roasted oats and cardamom mousse, cloudberry syrup and dried berries CHEESE & BERRIES15,00Selection of domesticcheeses, berry jam, sea saltcrackers and fresh berries

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