



M E N U

After the Ice Age, Kalajoki has risen from the sea.
And it still keeps on rising! So no wonder, that the locals
have always loved the abundant fishing waters and the vast
sandy dunes.

Centuries ago, the locals discovered their second love:
potatoes! The old sea bed is perfect for growing tasty spuds.
One of the potato pioneers, August Isokääntä, even created
a local breed of potatoes in the end the 19th century.

Did you know: the direct translation of
Kalajoki is Fish River?



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

FOR STARTERS

Home made "rieska" and rosemary browned butter L (G)

Home made Finnish potato flat bread with browned rosemary butter
4,00

Forest mushroom soup L (G)

Creamy forest mushroom soup, herb oil, archipelago bread
12,00 / 17,00

Smoked reindeer soup L (G)

Creamy smoked reindeer soup, herb oil, Finnish potato flat bread
13,00 / 18,00

Fish platter L (G)

Whitefish tartar, salt-cured salmon, dill crème, archipelago bread
17,00

King prawn pan L (G)

6 pieces of chilli marinated king prawn tails fried in seasoned butter, crème fraiche and country baguette
17,00

FRESH SALAD

Green Salad L (G)

Lettuce, tomato, cucumber, red onion, blueberry, archipelago bread, croutons, pickled carrot, sea buckthorn sauce
12,00 / 15,00

Add salt-cured salmon or chicken fillet

16,50 / 19,50

A JOY SHARED IS A JOY DOUBLED!

For ages we have gathered together around a shared meal to create the best memories and moments.

This dish is created to be shared!

Santa's Sampler L (G)

Beef tenderloin 160 g, grilled chicken breast, potato wedges, roasted vegetables, cognac-pepper sauce, house made fresh salsa, rosemary-garlic mayonnaise, archipelago bread, browned rosemary butter
60,00

G = gluten-free L = lactose-free M = dairy-free
(G) = available as gluten-free

More information about the allergens and alternative choices from the staff.

MAIN COURSES

Risotto L,G

Mushroom risotto, parmesan cheese,
crème fraiche, herb oil

(Also available as vegan)

24,00

Grilled Chicken L,G

Grilled chicken breast, pan-broiled
goat cheese, mushroom risotto,
roasted vegetables, herb oil,
balsamic syrup

27,00

Fried Whitefish L,G

Fried whitefish 160 g, roasted
vegetables, warm potato salad, dill
crème, browned butter

29,00

Beef Tenderloin L,G

Beef tenderloin 160 g, cognac-
pepper sauce, roasted vegetables,
potato wedges, roasted parsnip-
garlic puree,
caramelized onion

36,00

OUR DELICIOUS BURGERS

Beef Burger L (G)

Brioche bun, 160 g beef burger
patty, Koskenlaskija cheese, smoked
reindeer groats, lettuce, red onion,
tomato, rosemary-garlic mayonnaise,
country fries

19,50

Double patty +8,00

Open Chicken Burger L (G)

Brioche bun, chicken breast, goat
cheese, lettuce, tomato, red onion,
house made fresh salsa, paprika
mayonnaise, country fries

19,50

Veggie Burger L (G)

Brioche bun, vegetable patty,
caramelized onion, house made fresh
salsa, lettuce, tomato, paprika
mayonnaise, country fries

(Also available as vegan)

17,50

HELLO SWEETIE PIE!

The sweet flavors will take you
back to the olden days of Finns,
but with a modern twist!

House gelato L,G

Cranberry-caramel gelato, toasted
white chocolate

8,00

Cheesecake L,G

Sea buckthorn cheesecake,
blackberry melba

10,00

Mudcake L,G

Freshly baked mudcake, vanilla ice
cream and cloudberry jam

12,00