



Gaiassa

MENU

A GOOD MEAL STARTS WITH BREAD

Choose sweet-flavored cranberry bread or crispy-crust sourdough bread, and toppings for them!

Reindeer liver mousse and lingonberry fresh herbs G	8,50
Panko-breaded crab cakes fennel coleslaw and dill aioli M,G	8,50
Burrata cheese and tomato nuts, olive oil and balsamico G	8,50
Reindeer carpaccio and horseradish mousse fresh herbs and parmesan cheese L,G	8,50
Salmon pastrami ja avocado cream citrus vinaigrette M,G	8,50
Roe and sour cream yellow beet chips L,G	6,50
Olive-garlic paste	4,50
Cranberry and sourdough bread (without starters)	4,50



Gaiissa

MENU

OUR DELICIOUS MAIN COURSES

Grilled chicken and heart salad panko-breaded crispy chicken, grilled heart salad, roasted nuts, marinated tomatoes and goat cheese mousse L,G	22,50
Chanterelle and cranberry chanterelle soup, thyme cranberries, roasted cranberry bread and reindeer cream cheese L	18,00
Creamy salmon soup Finnish archipelago bread and butter L	18,50
Sautéed reindeer Lappish potato puree, pickles and sugared lingonberries L,G	29,50
Roasted venison and Lappish potatoes roasted venison fillet, Lappish potato puree, roasted vegetables and chanterelle cream L,G	38,50
Arctic char with roe roasted Arctic char, dill marinated potatoes, roasted vegetables and cold smoked roe sauce L,G	34,00
Chanterelle kale risotto parmesan, yellow root chips and fresh tomato vinaigrette G	22,50
Beef and pepper grilled beef 160g, Lappish potato fries, bearnaise butter and green pepper sauce L,G	36,50
Traditional hamburger brioche bun, beef burger patty, pickles, Lappish potato fries and BBQ mayonnaise L	22,50



Gaissa

MENU

HELLO SWEETIE PIE

Strawberry & blueberry strawberry parfait, roasted white chocolate, coconut oat cracker and blueberry sauce L,G	10,00
Lemon & oats lemon mascarpone mousse, roasted oats, raspberry puree, meringue and fresh berries G	10,00
Cloudberry and chocolate cloudberry chocolate marquise, spruce sprout mousse and meringue G	10,00
Vanilla ice cream	6,50
Raspberry sorbet	6,50

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