

À LA CARTE MENU

A GOOD MEAL STARTS WITH BREAD

Starters are served with home made cranberry bread and rustic bread. Breads are also available gluten free.

REINDEER CARPACCIO M,G

Roast reindeer and cranberry mayonnaise

8,80

REINDEER LIVER L.G

Reindeer liver foam flavored with Cut Brandy cream, cloudberry **6.00**

WHITEFISH AND SALMON SASHIMI M,G

Whitefish and salmon seasoned with soy, horseradish **8,20**

ARCTIC OCEAN SHRIMP L,G

Peeled shrimps, sour cream and horseradish
8,50

COLD SMOKED SALMON

Seared cold-smoked salmon and dill mayonnaise
8,80

SMOKED VENDACE ROE L,G

Sour cream seasoned with horseradish mustard, pickled onion **12,00**

CAVI-ART VEG M,G

Vegan caviar made with seaweed, dill mayonnaise and pickled onions

5,00

ASPARAGUS M,G

Spring asparagus, hollandaise sauce and herbs
9,20

NOODLE SALAD M.G

Thai noodle salad, cabbage, chili, nuts and fish sauce small 8,20 large 14,20

available with chicken small 12,20 large 18,20

GORGONZOLA L,G Italian soft blue cheese 5,60

GENUINE CHEDDAR L,G

Finnish cheddar seasoned with Amarone 5,80

BURRATA AND TOMATO L,G

Soft and creamy cheese from Italy
8.50

BREAD BASKET L

Without Appetizers
Homemade cranberry sourdough
bread with butter

4,80

MAIN COURSES

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

JERUSALEM ARTICHOKE SOUP L,G

Creamy soup, dried reindeer meat

Vegan option available

small 14,80 / large 19,80

SALMON SOUP L,G

Creamy soup, Arctic ocean salmon small 13,20 / large 18,20

VEGGIE BURGER VEG, M

Beyond Meat –burger patty, nettle mayonnaise, Emmental veg cheese, rustic potatoes 19,80

LEMON RISOTTO L,G

Asparagus and nuts Can also be ordered with white fish 22,50 / 34,80

WHITE FISH L,G

Finnish whitefish, mashed potatoes and false morel sauce **35,90**

BEEF STEAK L,G

Tender Finnish steak, rustic potatoes, chipotle-béarnaise sauce **34,00**

ROAST OF REINDEER L,G

Mushroom red wine sauce, mashed potatoes, carrot **35,25**

REINDEER SHANK L,G

Mushroom sauce, mashed potatoes, broccolini **29,25**

BEEF BURGER L

Smash burger, Emmental cheese, bacon mayonnaise, rustic potatoes
22,00

CHICKEN M

Thai chicken in sweet and sour sauce, nuts, jasmine rice 19,90



DESSERTS

CRÈME BRULÉ L,G

Classic dessert with seasonal berries 11,80

CLOUDBERRY-CHOCOLATE MARQUISE L,G

Melt-in-the-mouth cloudberry-chocolate dessert with nuts and meringue 12,50

RHUBARB SORBET M,G

Rhubarb sorbet with licorice sauce **8,20**

RHUBARB PIE L,G

For Two

Homemade rhubarb pie
with vanilla ice cream,
vanilla sauce, roasted white chocolate
and seasonal berries
21,90

ICE CREAM L,G

With seasonal berries **10,20**



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

WHITEFISH AND SALMON SASHIMI

Whitefish and salmon seasoned with soy, horseradish

REINDEER SHANK

Mushroom sauce, mashed potatoes, broccolini

ICE CREAM

With seasonal berries

46,20

MENU PÄLTSA V,L,G AVAILABLE AS VEGAN

JERUSALEM ARTICHOKE SOUP

Creamy soup

LEMON RISOTTO

Asparagus and nuts

RHUBARB SORBET

Rhubarb sorbet with licorice sauce

43,70

MENU SAANA L,G

REINDEER CARPACCIO

Roast reindeer and cranberry mayonnaise

JERUSALEM ARTICHOKE SOUP

Creamy soup, dried reindeer meat

WHITE FISH

Finnish whitefish, mashed potatoes and false morel sauce

RHUBARB SORBET

Rhubarb sorbet with licorice sauce

62,30