



ARCTIC EYE RESTAURANT

SPRING MENU

STARTERS

SCAMPI & GARLIC (L) 17,50

Scampi in garlic butter and herbs
house bread and lemon

TOAST & WHITEFISH ROE (L) 17,50

white fish roe, sour cream with dill
pickled red onion and butter roasted bread

PUMPKIN & LEMON CREAM (L,V) 15,50

Butternut squash soup, kale chips
and olive oil brioche with beetroot cream cheese

(L=Lactose-free V=Vegetarian)



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MAIN COURSES

BEEF FILLET & LAPPISH POTATOES (L,G) 38,50

Grilled beef tenderloin, beetroot puree,
port wine sauce and fried Lappish potatoes
with herb pesto

ARCTIC CHAR & LOBSTER (L,G) 38,50

Slightly smoked Arctic char,
butter braised lobster tail, cauliflower puree,
lemon potato and carrot butter sauce

RISOTTO & SCAMPI (L,G) 33,50

Prosecco-parmesan risotto
charred scampi, tomato vinaigrette
and parmesan crisps

RISOTTO & ASPARAGUS (L,V,G) 30,50

Prosecco-parmesan risotto,
grilled green asparagus
tomato vinaigrette and parmesan crisps

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DESSERTS

CARAMEL & APPLE (L,G) 15,00

Caramel pannacotta, apple consommé
salted caramel, pickled apple and meringue

“BLUEBERRY PIE” (L,G) 15,00

Jammed blueberries, roasted oats,
cardamom mousse, cloudberry syrup
and dried berries

CHEESE & CLOUDBERRY JAM 15,00

Selection of cheeses, cloudberry jam,
crisp bread and berries

SORBET & NUTS (L,G) 9,00

Blood orange sorbet,
roasted nuts and dried fruits

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