



RAKKA

by Santa's Hotels

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, rhubarb

6,00

WHITEFISH TARTAR M,G

Whitefish, dill and cucumber

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

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

QUORN M,G

Fried quorn and pesto of the
kitchen

6,00

CAESAR SALAD L

Romaine lettuce , croutons,
parmesan and dried reindeer

small 8,20 / large 14,20

available with smoked salmon

small 12,20 / large 18,20

DRIED REINDEER M,G

Local dried reindeer meat

10,00

GORGONZOLA L,G

Italian soft blue cheese

5,60

GENUINE CHEDDAR L,G

Finnish cheddar seasoned with
Amarone

5,80

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.

PUMPKIN SOUP L,G

Creamy soup, dried reindeer meat
Vegan option available

small 14,80 / large 19,80

VEGGIE BURGER VEG,M

Beyond Meat –burger patty, nettle
mayonnaise, Emmental veg cheese
and mushroom dip

21,00

GARDENER'S SANDWICH L

Quornfile mushroom sauce and
salad

22,10

TROUT L,G

Finnish trout, butter sauce, egg 63
and cauliflower

35,90

BLINI L

Buckwheat blini a trio Finnish roe
whipped sour cream and onion

28,00

BEEF STEAK M,G

Tender Finnish steak, chipotle-
béarnaise sauce, bacon wraps
and asparagus

34,00

REINDEER SHANK L,G

Redwine mushroom sauce and
carrots

31,25

BEEF BURGER L

Smash burger, Emmental cheese,
bacon mayonnaise, dried
reindeer and blue cheese dip

24,00

HUNTER'S SANDWICH L

Tender Finnish steak, mushroom
sauce and salad

29,20

DESSERTS

CRÈME BRULÉ L,G

Classic dessert with seasonal berries

11,80

CRANBERRY-CHOCOLATE MARQUISE L,G

Melt-in-the-mouth cranberry-chocolate dessert with
nuts and meringue

12,50

RHUBARB SORBET M,G

Rhubarb sorbet with licorice sauce

8,20

CAMEMBERT L

Fried camembert, cloudberry and raspberry

11,20

ICE CREAM L,G

With seasonal berries

10,20