



# ARCTIC EYE

À LA CARTE



SANTA'S IGLOOS

*by Santa's Hotels*

# STARTERS

## MOZZARELLA & TOMATO (G)



bufala mozzarella, charred tomatoes, pickled apple, avocado mayonnaise and garlic oil

**15,50**

## SALMON & YOGHURT (L,G)

salmon pastrami, yoghurt with honey and olive oil smoked cauliflower, fennel and yellow root crisps

**15,50**

## MUSHROOM & SOURCREAM (L)



**available as gluten-free**

creamy wild mushroom soup, sour cream mousse pickled mushrooms and sour dough crostini

**15,50**

# MAIN COURSES

## WHITE FISH & CHANTARELLES (L,G)

charred white fish  
wild mushroom potato croquette  
puree from peas and fresh herbs  
chantarelle cream

**36,50**

## VENISON & ROOT VEGETABLES (L,G)

grilled venison tenderloin  
Lappish potato puree with browned butter crispy  
celeriac and beetroot reduction

**36,50**

## PARMESAN RISOTTO & LOBSTER (L,G)

prosecco-parmesan risotto  
butter fried lobster tail  
fresh tomato vinaigrette and parmesan crisps

**36,50**

## PARMESAN RISOTTO & MUSHROOM CROQUETTE (L,G)



prosecco-parmesan risotto,  
wild mushroom potato croquette  
fresh tomato vinaigrette and parmesan crisps

**32,50**

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## SIDES

Roasted potatoes and rucola pesto	<b>8,50</b>
Crispy cauliflower and parmesan	<b>8,50</b>
Sour dough bread and sour cream	<b>5,50</b>

# DESSERTS

## BERRY (L,G)

blueberry pannacotta, cloudberry syrup,  
caramel mousse and roasted oats

**14,50**

## CHEESE

selection of cheeses  
cloudberry jam and rye bread crackers

**14,50**

## SORBET (G)



blood orange sorbet  
roasted nuts and dried fruits

**9,50**