



ARCTIC EYE

restaurant

STARTERS

MOZZARELLA & TOMATO



bufala mozzarella
strawberry marinated tomatoes
pickled apple, roasted sour dough
avocado mayonnaise and garlic oil

16,50

SALMON & YOGHURT L,G

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

16,50

FISH ROE TOAST L

available as gluten-free

Finnish vendace roe
sour cream with dill
pickled cucumber and onion
and roasted sour dough bread

16,50

PUMPKIN & LEMON L



Pumpkin soup
lemon sour cream and olive oil
served with brioche and cream cheese

15,50

MAIN COURSES

WHITEFISH & LOBSTER L,G

charred whitefish
butter fried lobster tail
potato puree with lemon
and lobster sauce

38,50

REINDEER & BEETROOT L,G

grilled reindeer fillet
beetroot puree
crispy potato terrine and
port wine sauce
with mushrooms

38,50

PARMESAN RISOTTO & SCALLOPS L,G

prosecco-parmesan risotto
pan fried scallops
fresh tomato vinaigrette and
parmesan crisps

36,50

PARMESAN RISOTTO & ASPARAGUS L,G

prosecco-parmesan risotto,
grilled asparagus
fresh tomato vinaigrette and
parmesan crisps

32,50



SIDES

Roasted potatoes and rucola pesto **8,50**

Crispy cauliflower and parmesan **8,50**

Sour dough bread and sour cream **5,50**

DESSERTS

BLUEBERRY L

available as **gluten-free**

blueberry pannacotta, cloudberry syrup,
caramel mousse and roasted oats

15,50

CLOUDBERRY L,G

cloudberry pudding with burnt sugar
roasted white chocolate and
spruce ice cream

15,50

CHEESE

available as **gluten-free**

selection of cheeses
cloudberry jam and rye bread crackers

15,50

SORBET G



blood orange sorbet
roasted nuts and dried fruits

9,50