



STARTERS

BLACK CHANTERELLE SOUP L,G



Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

small 14,80 large 19,80

BEETROOT CARPACCIO L,G



Beetroot carpaccio with pickled chanterelles, Lappish cheese and lingonberry mayonnaise

14,90

RAKKA'S SKAGEN L

Skagen from Arctic Ocean shrimp and cold-smoked salmon, toasted light bread, vendace roe, dill and pickled red onion

16,00

HOUSE SALAD L,G



Charred heart salad, house vinaigrette, Lappish cheese and pesto from Rakka's own garden

small 12,00 large 16,00

ANTIPASTO À LA RAKKA -LAPPISH FLAVOURS FOR TWO L

Reindeer carpaccio
Reindeer mousse
Warm smoked reindeer liver
Air-dried reindeer
Pickled chanterelles
Marinated beetroot
Smoked Lappish cheese
Deep-fried malt bread
Cloudberry apple rosemary compote
Lingonberry mayonnaise

25,00

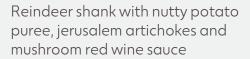
MAIN COURSES

BEEF STEAK WITH PEPPER SAUCE L,G

Finnish sirloin beef steak and bean wrapped in bacon with potato fondant and pepper sauce

34,00

REINDEER SHANK L, G



31,40

FISH CATCH OF THE DAY L,G

Fish of the day, warm potato salad and sea buckthorn hollandaise

34,00

RAKKA'S CHICKEN CURRY M,G

Chicken in thai style green curry sauce with jasmine rice

24,80

REINDEER FILLET L,G



Reindeer filet with raspberry red wine sauce, carrots and potato gratine

40,00

PASTA AMATRICIANA M

Smoked pork, hot salami, tomato sauce, Italian pasta

28,20

RAKKA'S PORTOBELLO L,G



Gorgonzola gratinated portobello filled with our own garden's herbal pesto with truffle risotto

28,00

SPECIAL OF THE DAY

Ask more from your waiter!

DESSERTS

CRÈME BRÛLÉE L,G

Crème brûlée, cloudberry compote and roasted white chocolate

12,20

BLUEBERRY PIE FOR TWO L

Blueberry pie, vanilla sauce and ice cream

21,90

RAKKA'S CHEESE PLATE L

Changing cheese selection served with different jams

12,00

ICE CREAM L,G

Ice cream with the season's berries

11,20

SORBET M,G

Sorbets and oat granola

8,20

SEA BUCKTHORN CHOCOLATE MARQUIS L,G

Dark chocolate seasoned with sea buckthorn, meringue and walnut

12,50

THE CHEF RECOMMENDS

MENU MALLA L

SKAGEN

Skagen from Arctic Ocean shrimp and coldsmoked salmon, toasted light bread, vendace roe, dill and pickled red onion

REINDEER SHANK

Reindeer shank with nutty potato puree, Jerusalem artichokes and mushroom red wine sauce

ICE CREAM

Ice cream with the season's berries

55,20

MENU SAANA L,G

REINDEER CARPACCIO

Reindeer carpaccio with beetroot and lingonberry mayonnaise

BLACK CHANTERELLE SOUP

Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

FISH CATCH OF THE DAY

Fish of the day, warm potato salad and sea buckthorn hollandaise

SORBET

Sorbets and oat granola

61,20

MENU PÄLTSA L,G



BEETROOT CARPACCIO

Beetroot carpaccio with pickled chanterelles, Lappish cheese and lingonberry mayonnaise

OR

BLACK CHANTERELLE SOUP

Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

RAKKA'S PORTOBELLO

Portobello filled with our own garden's herbal pesto with truffle risotto

SORBET

Sorbets and oat granola

47,20