



ARCTIC EYE

restaurant

STARTERS

LOBSTER & LEMON L,G

Pan fried lobster tail,
lemon potato brandade,
lobster bisque and garlic oil

22,50

BEEF & BEETROOT L,G

Slightly salted beef carpaccio,
honey beetroot, horseradish cream,
yellow root crisps and parmesan

17,50

FISH ROE TOAST L

available as gluten-free

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

17,50

MOZZARELLA & TOMATO



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

16,50

PUMPKIN & LEMON L



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

15,50

MAIN COURSES

VENISON & BEETROOT L,G

Grilled venison fillet,
Lappish potato puree with browned butter,
crispy celeriac and beetroot reduction

38,50

BEEF & BEARNAISE L,G

Beef tenderloin, panko fried potato confit,
parsnip puree, port wine sauce with
mushrooms and bearnaise mayonnaise

38,50

SALMON & FISH ROE L,G

Charred salmon, smoked cauliflower,
pesto gratinated potato
and cold yoghurt sauce
with vendace fish roe

38,50

RISOTTO & SCALLOPS L,G

Parmesan and butter risotto,
pan fried scallops,
fresh tomato salsa and garlic oil

35,50

ZUCCHINI & PARMESAN L,G

Fried zucchini with parmesan,
pesto gratinated potato,
grilled asparagus, parsnip puree
and carrot sauce

32,50



SIDES

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

Crispy cauliflower and parmesan L,G **8,50**

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

DESSERTS

BLUEBERRY L,G

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

TIRAMISU

Dalgona coffee mousse, chocolate cream,
marinated berries and raspberry sorbet

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