



RAKKA

restaurant

APPETIZERS / TAPAS

ELK CARPACCIO M,G

Elk roast & cranberry mayonnaise

9.20



REINDEER LIVER L,G

Reindeer liver mousse & cranberry

6.20



DRIED REINDEER M,G

10.00



WHITEFISH TARTAR M,G

Dill, seasoned whitefish and cucumber

8.40



ARCTIC OCEAN SHRIMP L,G

Peeled shrimps, sour cream, horse radish

9.20



COLD SMOKED SALMON M,G

Surface charred cold smoked salmon and dill mayonnaise

8.90



SMOKED PIKE ROE L,G

Mustard seasoned sour cream and pickled onion

6.40



CAVI-ART VEG,M,G

Vegan caviar made of seaweed, dill mayonnaise and pickled onion

5.80



ALL TAPAS

61,00

CAESAR SALAD L

Romaine lettuce, croutons, parmesan cheese, dried reindeer meat, caesar dressing

small 10.20

large 17.20

Available with chicken

small 14.20

large 19.20

BURRATA & TOMATO L,G

Soft and creamy cheese from Italy

9.00

FUNNEL CHANTRELLE SOUP L,G

Creamy funnel chanterelle soup with root chips

small 12.80

large 17.80



L = Lactose-free

M = Dairy-free

G = Gluten-free

(G) = Available as gluten-free

(VEG) = Available as vegan

For more detailed allergen information, please ask our staff.

We use only Finnish reindeer, beef, and poultry meat.

MAIN COURSES

FRIED ARCTIC CHAR L,G

Arctic Char with fennel, butter sauce and potato puree



35.90

REINDEER SHANK L,G

Mushroom red wine sauce, broccolini and potato puree



31.80

ELK BURGER L

Ground elk steak, dried reindeer meat, Emmental cheese, lingonberry mayonnaise, bacon mayonnaise, french fries and dip



28.20

ELK ENTRECÔTE L,G

Elk fillet 200g, chanterelle sauce, carrots and potato gratin



34.20

PASTA OF THE DAY

Ask more from the waiter

28.00

THAI STYLE RIBS M,G

Confit-cooked pork ribs, Tamarind-chili sauce, spicy potato wedges, pickled salad

25.20

TRADITIONAL SAUTÉED REINDEER L,G

Mashed potatoes, lingonberry and pickles

28.80



RAKKA'S VEGGIE WELLINGTON L

Beyond steak in pastry crust, funnel chantarelle potato mash, carrots and chantarelle sauce

29.20



DESSERTS

SORBET M,G

Sorbets and oat granola

8.20



FRENCH TOAST L

Cardamom brioche, ice cream, Guinness syrup and cloudberry

14.80



CRANBERRY L,G

Frozen cranberries and hot caramel sauce

12.00



RAKKA'S CHEESE PLATTER L

A changing selection of cheeses, served with various crackers and jams

12.00

CHOCOLATE MARQUIS L,G

Cranberry flavored dark chocolate, meringue and walnut

12.20

CRÈME BRÛLÉE L,G

Lemon Crème brûlée, cloudberry compote and roasted white chocolate

12.20

ICE CREAM L,G

Ice cream with berries of the season

11.20

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HEAD CHEF RECOMMENDS

MENU MALLA L,G

TOAST SKAGEN

Peeled shrimps, sour cream, horse radish



REINDEER SHANK

Mushroom red wine sauce, broccolini and potato puree



CRÈME BRÛLÉE

Lemon Crème brûlée, cloudberry compote and roasted white chocolate

59,00

WINE RECOMMENDATION

Proverbio Prosecco Extra Dry Organic
8,40 / 12CL

Norton Barrel Select Malbec
11,20 / 16CL

Torres Floralis Moscatel Oro
9,20 / 8CL

MENU SAANA L,G



ELK AND REINDEER

Elk roast, reindeer liver, pickled mushrooms and cranberry mayonnaise

FUNNEL CHANTARELLE SOUP

Creamy funnel chanterelle soup with root chips



FRIED ARCTIC CHAR

Arctic Char with fennel, butter sauce and potato puree

SORBET

Sorbets and oat granola

69,00

WINE RECOMMENDATION

Norton Barrel Select Malbec
8,40 / 12 CL

Masi Modelo Pinot Grigio
9,60 / 12 CL

Anselmann Weissburgunder Trocken
11,20 / 16 CL

MENU PÄLTSA L



BURRATA & TOMATO

Soft and creamy cheese from Italy

RAKKA'S VEGGIE WELLINGTON

Beyond steak in pastry crust, funnel chantarelle potato mash, carrots and chantarelle sauce

SORBET

Sorbets and oat granola

56,00



WINE RECOMMENDATION

Laroche Rosé
9,00 / 12CL

Kaufmann Hattenheim Riesling Trocken
15,20 / 16CL

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