



APPETIZERS / TAPAS

ELK CARPACCIO M,G

Elk roast & cranberry mayonnaise

9.20



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, horseradish

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

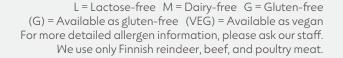


Creamy funnel chanterelle soup with root chips

small 12.80 large 17.80







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

STEAK OF THE DAY

Ask more from the waiter

34.00

THAI STYLE RIBS M,G

Confit-cooked pork ribs, Tamarindchili 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 chanterelle potato mash, carrots and chanterelle 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

HEAD CHEF RECOMMENDS

MENU MALLA L,G

TOAST SKAGEN

Peeled shrimps, sour cream, horseradish



REINDEER SHANK

Mushroom red wine sauce, broccolini and potato puree



CRÈME BRÛLÉE

Lemon Crème brûlée, cloudberry compote and roasted white chocolate

59.00

WE RECOMMEND



Proverbio Prosecco Extra Dry Organic 8.40 / 12CL Norton Barrel Select Malbec 11.20 / 16CL Torres Floralis Moscatel Oro 9.20 / 8CI

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

WE RECOMMEND



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



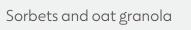
BURRATA & TOMATO

Soft and creamy cheese from Italy

RAKKA'S VEGGIE WELLINGTON

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

SORBET





45.00



WE RECOMMEND

Laroche Rosé 9.00 / 12CL Kaufmann Hattenheim Riesling Trocken 15.20 / 16CL