



RAKKA

restaurant



TAPAS & APPETIZERS

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



SALMON ROE L,G

Mustard seasoned sour cream and pickled onion

6.40



REINDEER CARPACCIO M,G

Reindeer roast & cranberry mayonnaise

9.20



REINDEER LIVER L,G

Reindeer liver mousse & lingonberry

6.20



DRIED REINDEER M,G

10.00



SMOKED REINDEER HEART M,G

Served with aura dip

8.20



CAVI-ART VEG,M,G

Vegan caviar made of seaweed, dill mayonnaise and pickled onion

5.80



ALL TAPAS

69.00

FINNISH SALMON SOUP L,G

Home made fish broth, cream, dill and root vegetables

small 14.80

large 19.80



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

THAI STYLE RIBS M,G

Confit-cooked pork ribs, Tamarind-chili sauce, spicy potato wedges, grilled corn

25.20

STEAK OF THE DAY

Ask more from the waiter

ELK BURGER L

Minced elk patty, Emmental cheese, lingonberry mayonnaise, bacon mayonnaise, pickled chili cucumber, french fries and dip

28.20



ELK ENTRECÔTE L,G

Elk fillet 200g, pepper sauce, carrot and potato gratin

34.20



CHANTERELLE AND PEA CROCKET L

With summer primeurs, butter sauce and new potatoes

26.90

TRADITIONAL SAUTÉED REINDEER L,G

Mashed potatoes, lingonberries and pickles

28.80



REINDEER SHANK L,G

Mushroom red wine sauce, broccoli and potato purée

31.80



VEGGIE BURGER L

Grilled halloumi (vegan option available by request), chili garlic mayonnaise, tomato salsa from our own garden, french fries and dill dip

24.20



DESSERTS

CRÈME BRÛLÉE L,G

Lemon-Crème brûlée, rhubarb compote
and roasted white chocolate

12.20

BLUEBERRY PIE FOR TWO L



With vanilla sauce, berry compote
and ice cream

22.90

RAKKA'S CHEESE PLATE L

A changing selection of cheeses, served
with bisquits and jams

12.00

ICE CREAM L,G

Ice cream with berries of the season

11.20

CHOCOLATE MARQUISE L,G

Dark chocolate flavored with cranberries
walnuts and meringue

12.20

SORBET M,G

Sorbets and oat granola



8.20

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