Restaurant

KALTIO

MENU

STARTERS

TRADITIONAL BUCKWHEAT BLINIS

L

Roe, sour cream and onion

16.80

LIGHTLY SMOKED TROUT FROM LAKE INARI

L,(G)

Pickled cucumber julienne, malt bread
and dill-fennel broth

15.90

REINDEER RILLETTE

L,(G)

Lingonberry, herb cream, country bread

15.20

CRAB SOUP

L,(G)

Aniseed foam, sourdough bread

12.60 / 16.50

BEETROOT TARTAR

L,G,(VEG)

Vegetable brunoise, balsamic syrup
and caper yogurt

14.20

MAIN COURSES

FISH FROM LAKE INARI

L,G

Seasonal catch from local fishermen, seafood sauce,
smoked celery purée and kale

32.80

TRADITIONAL SAUTÉED REINDEER

L,G

Mashed Lappish potatoes, lingonberries and pickles

27.80

REINDEER FROM THE WILDERNESS OF IVALO

L,G

Grilled reindeer fillet, game and green pepper sauce,
smoked celery purée, Lappish potato cake

38.00

GRILLED BEEF TENDERLOIN

L,G

180g Finnish beef tenderloin, creamy pepper sauce, fried
Lappish potatoes, seasonal vegetables

36.80

BOLETE, BARLEY AND CELERIAC

L,VEG

Fennel broth, fried kale and sprout salad

21.60

L = Lactose-free M = Dairy-free G = Gluten-free VEG = vegan (VEG) = available as vegan
All dishes can be ordered gluten-free with minor changes.

You can get more detailed information about allergens from the staff.
We only use Finnish reindeer, beef and poultry meat.

DESSERTS

SIGNATURE DOUBLE CHOCOLATE CAKE
L,G

Almond chocolate cake and white chocolate namelaka

12.20

SANTA'S BRITA CAKE
L,G

Gingerbread curd, mulled wine syrup, cherry jam

12.20

LAPPISH CHEESE AND SEA BUCKTHORN SORBET
L,G

12.20

STRAWBERRY SORBET
L,G,VEG

Berries

7.50

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