



## ENJOY THE FLAVORS OF THE NORTH

Kilpisjärvi in summer is both tireless and serene at once. The fell wind carries with it the freshness of nature, and the light lingers over the landscape.

At Restaurant Rakka, the food is born from this environment: Northern ingredients, timeless recipes, and moments meant to be shared. Each plate brings together locality, the best flavors of the season, and effortless hospitality.

**We welcome you to enjoy the summer at Rakka.**



# START YOUR MEAL WITH A TREAT

## SHRIMP SKAGEN

Northern Classic

L



Hand-peeled shrimp, marinated cucumber, and sour cream come together in a soft and fresh composition. Trout roe and shallot add a refined depth to the dish.

14

## JERUSALEM ARTICHOKE SOUP

Soft Earthiness

M, G

A velvety Jerusalem artichoke soup, where the soft flavor of roasted roots is highlighted. Crispy Jerusalem artichokes and pickled mushrooms bring texture and nuance to the dish.

Small 11 / Big 21

## SMOKED REINDEER

TARTARE

Shades of the Fell

M, G



Lightly smoked reindeer tartare, where the flavors blend Lapland's tradition with delicate smokiness. Egg yolk, garlic, and horseradish complete the dish.

16

## SALMON SOUP

Timeless Arctic

L, G

A rich salmon soup that reflects pure waters and traditional craftsmanship. A gentle and warming dish for every season.

Small 15 / Big 24

## HOUSE SALAD

The Freshness of Summer

M, G

A fresh salad combination featuring cherry tomatoes, marinated cucumber, broccolini, and pickled red onion. A mustard dressing brings the flavors together.

With smoked salmon M, G 25

With herb-marinated squeaky cheese L, G 22

With vegan NoChicken patty V 23



L = Lactose-free M = Dairy-free G = Gluten-free V = Vegan

Feel free to ask our staff for more detailed information about allergens.  
We use only Finnish reindeer, beef, and poultry.

# MAIN COURSES BY THE FELS

## BEEF SIRLOIN

### Hearty and Full-bodied

L, G

Pan-seared beef sirloin, roasted garlic potatoes, and seasonal vegetables. Finished with a pepper sauce for a smooth, gently spiced touch.

36

## SAUTÉED REINDEER

### Tradition on a Plate

L, G

Slow-cooked reindeer shoulder, served with potato butter, lingonberries, and pickles. A timeless classic infused with the flavors of Lapland.

33



## ROASTED WHITEFISH

### A Gem of Clear Waters

L, G

Elegantly roasted whitefish, served with dill potatoes, Jerusalem artichoke purée, and leek. A lobster sauce adds depth and a touch of elegance to the dish.

35

## BEEF BURGER

### Full of Flavor

L

140 g beef patty in a toasted bun. Parmesan mayonnaise, spruce sprout cheddar, pickled red onion, fresh tomatoes and lettuce add richness to the dish. Served with French fries.

23

## VEGETARIAN BURGER

### Fresh and Delicious

V

A crispy vegetable patty, lime-jalapeño mayonnaise, and vegan cheddar come together with fresh toppings in a soft potato bun. Served with French fries.

22



# HEARTWARMING SWEETS

## CRÈME BRÛLÉE

### A Northern Surprise

L, G

A traditional crème brûlée, where marinated and fresh berries add bright acidity and a touch of northern character.

11

## HOUSE CHOCOLATE CAKE

### Dark and Soft

L

A rich chocolate cake served with coffee ice cream and raspberries. A well-balanced combination of sweet and fresh.

13

## CURRENT TRIO

### Lightness of Berries

G, V



A velvety blackcurrant mousse, white currant sorbet, and red currants. A light and tangy finish to the meal.

13

