

R e s t a u r a n t
K A L T I O

**TASTE THE
NORTHERN SUMMER**

In the summer of Lapland, you can pause and savour the moment: the endless light of the midnight sun, the scent of the forest, the sparkle of crystal-clear waters, and nature's own harvest season. Kaltio's summer menu draws inspiration from these moments and from the bounty of the forests, pristine waters and fells. Each dish tells a small story of life in the North and of the ingredients that have shaped Lapland's culinary heritage for generations.



A DELIGHTFUL START

HOUSE-MADE POTATO FLATBREAD WITH BROWNED BUTTER

L

Warm house-made potato flatbread and the nutty aroma of browned butter evoke memories of summer evenings spent in northern cottages, where the simplest ingredients are at their very best.

4.50

MUSHROOM SALAD

L, G, (V)



In this dish, mushrooms are prepared in two different ways and served with grilled romaine lettuce, spring onion, cherry tomatoes, cucumber, and Mustaleima Emmental cheese. The dish is finished with a fresh herb vinaigrette that brings together the flavours of the forest and the garden.

11.20

We recommend:
Kaufmann Hattenheim Riesling Trocken
12.80 / 16 CL | 60.00 / bottle

REINDEER RILLETTE

L, G

Slow-cooked reindeer rillette is paired with a sweet and tangy red onion and cranberry relish, complemented by a rich dark reindeer jus. This dish tells a story of the northern wilderness and its most treasured ingredient.

15.60

We recommend:
Norton Barrel Select Malbec
9.80 / 16 CL | 46.00 / bottle



CRAYFISH SKAGEN

L, G

A northern take on the classic Skagen. The delicate sweetness of crayfish is perfectly complemented by our house-made potato flatbread. Elegant in its simplicity, this dish brings the finest flavours of the region's lakes and rivers to your plate.

14.80

We recommend:
Kaufmann Hattenheim Riesling Trocken
12.80 / 16 CL | 60.00 / bottle

KALTIO'S FISH SELECTION

L, G

Like a small culinary journey across the lakes and rivers of Lapland. The plate features fish roe with sour cream and onion, juniper-cured salmon served with herb mayonnaise, and crayfish Skagen. The dish is completed with new potatoes, bringing the freshness of the summer harvest to the table.

18.80

We recommend:
Laroche Chardonnay
10.00 / 16 CL | 47.00 / bottle

PORCINI SOUP

L, (G)



Velvety porcini mushroom soup served with toasted pine nuts, aromatic truffle oil, sourdough bread, and browned butter. A comforting dish that allows the deep, earthy flavours of the forest to shine.

SMALL 13.90 / BIG 18.90

We recommend:
Magnetic Blanco
10.00 / 16 CL | 45.00 / bottle

L = Lactose-Free
G = Gluten-Free (G) = Available Gluten-Free
V = Vegan (V) = Available as a Vegan Option

For more information about allergens, please ask a member of our staff.
We use only Finnish meat products.

FLAVOURS OF THE NORTH AND BEYOND

The Best Bites of the North

TRADITIONAL SAUTÉED REINDEER

L, G



Prepared in the traditional way, sautéed reindeer is served with creamy mashed potatoes, lingonberries, and pickles. This dish has been a staple of northern dining tables for generations.

29.90

We recommend:

*Norton Barrel Selecte Malbec
9.80 / 16 CL | 46.00 / bottle
or Saariselkä Pilsner beer
9.00 / bottle*

REINDEER GRILLED & PULLED

L, G



This dish brings together grilled reindeer and succulent reindeer rilette. It is accompanied by smoky parsnip purée, a rich pepper sauce made from reindeer stock, caramelised carrots, and pickled lingonberries, which add a balanced touch of sweetness and acidity.

38.90

We recommend:

*Torres Purgatori
95.00 / bottle*

PAN-FRIED FISH FROM LAKE INARI

L, G



Fish from the crystal-clear waters of Lake Inari is pan-fried until crisp and served with new potatoes, a rich mushroom sauce, and seasonal vegetables. Crispy kale and fish roe complete this dish, capturing the authentic flavours of a northern summer.

32.90

We recommend:

*Kaufmann Hattenheim Riesling Trocken
12.80 / 16 CL | 60.00 / bottle*



Grill Classics

*Choose your favourite from the grill.
All grill dishes are served with Lappish
potato fries, house coleslaw, fresh tomato
salsa, and ketchup.*

KALTIO BURGER

L, (G), (V)

Kaltio's signature burger combines an international classic with the flavours of Lapland. Served in a potato bun, it features a 150 g heritage-breed beef patty, crisp lettuce, tomato, smoked reindeer, Cheddar cheese, herb mustard mayonnaise, and caramelised onion.

23.90

We recommend:

*Saariselkä Pilsner beer
9.00 / bottle*

GRILLED CHICKEN

L, G

Juicy grilled chicken served with aromatic garlic and herb butter. A simple yet flavourful dish where the smoky aromas of the grill take centre stage.

23.90

We recommend:

*Nanit Orange Wine
10.70 / 16 CL | 50.00 / bottle*

HERITAGE-BREED BEEF ENTRECÔTE

L, G

A premium 250 g heritage-breed beef entrecôte, grilled to perfection and served with a rich dark pepper sauce. This dish celebrates the perfect union of quality beef and the flavours of an open flame.

36.90

We recommend:

*Norton Barrel Selecte Malbec
9.80 / 16 CL | 46.00 / bottle*

GRATINATED CAULIFLOWER STEAK

L, G, V



A celebration of summer vegetables. The golden gratin crust enhances the cauliflower's delicate flavours, bringing out their natural richness.

21.90

We recommend:

*Brilla Prosecco Extra Dry
10.90 / 12 CL | 49.00 / bottle*

SWEET TREATS TO WARM THE HEART

CHOCOLATE & CLOUDBERRY

L, G

Cloudberry, often known as the gold of the North, meets the smooth flavours of chocolate. This dessert combines cloudberry parfait, silky white chocolate namelaka, and crunchy caramel brittle, creating a luxurious finale to your meal.

12.50

We recommend:

Moscatel Oro

9.60 / 8 CL

CRÈME BRÛLÉE

L, G

A French classic with a northern twist of sea buckthorn compote, anise, and berries. Sweetness, acidity, and aromatic flavours come together in perfect balance in this timeless dessert.

12.50

We recommend:

Brilla Prosecco Extra Dry

10.90 / 12 CL | 49.00 / bottle

ICE CREAM & SALTED CARAMEL

L, G

Vanilla ice cream served with summer berries, salted caramel, and roasted white chocolate. A carefree and delicious dessert that brings to mind the very best flavours of a summer's day.

7.50

We recommend:

Moscatel Oro

9.60 / 8 CL

STRAWBERRY SORBET

V

5.00

We recommend:

Brilla Prosecco Extra Dry

10.90 / 12 CL | 49.00 / bottle



G = Gluten-Free L = Lactose-Free V = Vegan

For more information about allergens, please ask a member of our staff.
We use only Finnish meat products.