



AURORA

Santa's Hotels

Welcome to unwind and savour the
flavours of the North in a warm and
welcoming atmosphere.

Autumn in Luosto glows in the colours of the ruska season, bringing the finest flavours of the harvest to the table. Restaurant Aurora's autumn menu combines seasonal ingredients, local traditions, and the gifts of Northern nature. On every plate, you will find the atmosphere of autumn, the bounty of the forests, and flavours that have ripened under the summer sun.



Start your meal with a treat

BREAD BASKET L, (G, V)

To Begin and Share

Baguette, archipelago bread and spread

6.90

AURORA GREEN SALAD G, V

Harvest Greens

Mixed salad leaves, red onion, toasted seeds and balsamic dressing

Small 8.90 / Large 13.90

Add chicken or salmon +7.90

Wine recommendation:

*Tenuta Cocci Grifoni Merlo Pecorino
12.60 / 59*



BEETROOT CARPACCIO V, (G)

Autumn Colours

Roasted beetroot, caper mayonnaise, crispy kale, beetroot vinaigrette and archipelago bread

15.90

Wine recommendation:

*Villa Wolf Pinot Noir Rosé
10.90 / 51*



TRADITIONAL SALMON SOUP WITH

ARCHIPELAGO BREAD L, (G)

From Northern Waters

Small 12.90 / Large 18.90

Wine recommendation:

*Kaufmann Hattenheim Riesling Trocken
13 / 61*

REINDEER-MUSHROOM SOUP WITH

POTATO FLATBREAD L, (G, V)

Forest Flavours

Small 12.90 / Large 18.90

Wine recommendation:

*Anselmann Pinot Noir Trocken
12.80 / 60*

BUTTERNUT SQUASH SOUP

WITH BAGUETTE L, (G, V)

Autumn Warmth

Small 11.90 / Large 17.90

Wine recommendation:

*Anselmann Weissburgunder Trocken
10 / 47*

SALMON TARTARE M, (G)

A Fresh Classic

Traditional salmon tartare with pickled cucumbers, caper mayonnaise and archipelago bread croutons

17.90

Wine recommendation:

*Domaine Les Fumées Blanches
12.60 / 59*

LOADED FRIES L, G

A Savoury Favourite

French fries topped with cheese sauce, bacon, spring onion and red onion

13.90

Drink recommendation:

Lapin Panimo Pyhä-Luosto Lager 6.65

MAYONNAISE 2.00 / PCS

Caper Mayonnaise V, G

Garlic Mayonnaise M, G

Jalapeño Mayonnaise M, G



G = Gluten Free M = Dairy Free L = Lactose Free

V = Vegan K = Vegetarian (G) = Available Gluten Free (V) = Available Vegan

Please ask our staff for more information about allergens.

We use only Finnish meat products.

Flavours of the North

LEMON RISOTTO L, G, K, (V)

A Ray of Sunshine

23.90

Add chicken or salmon +7.90

Wine recommendation:

Anselmann Weissburgunder Trocken
10 / 47



CREAMY REINDEER AND CHANTERELLE PASTA L

Forest and Fell

22

Add chicken or salmon +7.90

Wine recommendation:

Tenuta Cocci Grifoni Merlo Sangiovese Organic
12.60 / 59

BEETROOT PASTA L

Rooted in Autumn

22

Add chicken or salmon +7.90

Wine recommendation: Villa Wolf Pinot Noir Rosé
10.90 / 51

PAN-FRIED WHITEFISH WITH LOBSTER SAUCE L, G

A Lake Fish Delicacy

Whitefish pan-fried in clarified butter,
served with creamy lobster sauce,
potatoes and seasonal vegetables

32.90

Wine recommendation: Domaine Les Fumées Blanches
12.60 / 59

GRILLED REINDEER SIRLOIN L, G

A Northern Classic

Grilled reindeer sirloin with pepper sauce,
potatoes and seasonal vegetables

33.90

Wine recommendation: Torres Sangre de Toro
9.50 / 42



SAUTÉED REINDEER L, G

A Lapland Tradition

Traditional sautéed reindeer served with
mashed potatoes, lingonberries and pickles

29.90

Wine recommendation: Anselmann Pinot Noir Trocken
12.80 / 60



HANGER STEAK L, G

The Taste of Open Fire

Beef hanger steak served with garlic mash,
rosemary sauce and seasonal vegetables

33.90

Wine recommendation:
Norton Barrel Select Malbec
10 / 47

Burgers

All burgers are served with lettuce,
tomato, pickled red onion, mayonnaise
and French fries. The Aurora Burger also
includes cheddar cheese.

AURORA BURGER L, (G, M)

Beef burger with garlic mayonnaise and
cheddar cheese

25.40

Drink recommendation:
Lapin Panimo Pyhä-Luosto Lager 6.65

SALMON BURGER L, (G, M)

With caper mayonnaise

23.70

Drink recommendation:
Lapin Panimo Saana Pale Ale 6.65

CHICKEN BURGER L, (G, M)

With jalapeño mayonnaise

23.70

Drink recommendation:
Lapin Panimo Hölmö IPA 6.65



Kids' menu

MEATBALLS OR SALMON WITH MASHED POTATOES L, G

14

CHICKEN AND FRENCH FRIES M, G

14

Sweet Delights



BLUEBERRY CRÈME BRÛLÉE L, G A Touch of Forest Sweetness



12.90

Wine recommendation:
Fontanafredda Moncucco Moscato d'Asti
12.50

CHOCOLATE CAKE G

Velvety & Soft

Aurora's chocolate cake served with vanilla ice cream and fresh raspberry sauce

12.90

Drink recommendation:
Espresso Martini
12

SEA BUCKTHORN POSSET V

Bright and Tangy



12.90

Wine recommendation:
Jaume Serra Cava Brut
8.50

ICE CREAM SUNDAE L, G

Sweet Moment

Two scoops of vanilla ice cream,
oat crumble and sauce

9

SORBET SUNDAE V, G

Summer Strawberries



Two scoops of strawberry sorbet,
oat crumble and sauce

11.90

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