



ARCTIC EYE

restaurant

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

We invite you to discover our menu, where familiar ingredients from the North meet carefully crafted flavour combinations and fresh international influences. Through our restaurant's large windows, you can admire the Arctic sky and the changing seasons while enjoying good food and a relaxed atmosphere.

The best memories are made around good food, unhurried encounters, and moments shared together. Arctic Eye takes you on a culinary journey to the North, where authentic ingredients, seasonal flavours, and warm hospitality come together.



Start your meal with a treat

REINDEER TARTARE

A Modern Take on a Classic



M, (G)

Hand-cut local reindeer, pickled cucumber gel, beetroot meringue, capers and egg yolk. Served with home made malt bread.

18

We recommend:

B.I.O Bpuntoio Primitivo

10.80 / 16 CL

COLD-SMOKED SALMON

Fresh and Silky Flavours

L, (G)

Cold-smoked salmon, lemongrass cream cheese and flatbread.

17

We recommend:

Hirtl Exklusiv Riesling

11.50 / 16 CL

PORCINI MUSHROOM SOUP

Treasures of the Forest



M, G, V

Velvety smooth porcini mushroom soup finished with lovage oil.

16

We recommend:

Sartori Marani Garganega

14.50 / 16 CL

LAPLAND PLATTER

Perfect For Sharing



M, (G)

Reindeer tartare, cold-smoked rainbow trout, vegan chèvre, pickled mushrooms and onions.

37

We recommend:

Hirtl Exklusiv Riesling

11.50 / 16 CL

G = Gluten-free (G) = Available as Gluten-free M = Dairy-free L = Lactose-free V = Vegan

Please ask our staff for more information about allergens.

We use only Finnish meat products.

Flavours of the North

BEEF & MUSHROOMS

Full Flavours

L, G

Juicy beef sirloin, mushrooms, tomato sauce, crispy fried Lappish potatoes and root vegetables.

39

*We recommend:
Joyex Grenache-Syrah
14.50 / 16 CL*

FISH SOUP

Flavours from Northern Lakes

L, G

Local perch fillet, potato and onion purée in a creamy broth, finished with dill oil.

34

*We recommend:
Hirtl Exklusiv Riesling
11.50 / 16 CL*



GAME STEW

Slow-Cooked Goodness

L, G

Creamy game stew with shiitake mushrooms, served with mashed potatoes.

39

*We recommend:
Mousai Viña La Ronciere Cabernet Sauvignon
11.20 / 16 CL*

PIKE FROM LAKE KEMIJÄRVI

A Fresh Catch

L, G

Pike from Lake Kemijärvi, shrimp chili oil and cauliflower purée.

32

*We recommend:
Hirtl Exklusiv Riesling
11.50 / 16 CL*



CANNELONI

Comfortingly Rich

L

Cannelloni filled with chicken, cream cheese and vegetables, served with Parmesan cheese and pickled red cabbage.

28

*We recommend:
B.IO Bpuntoio Catarratto-Chardonnay
10.80 / 16 CL*

BEETROOT AND CHAVRE

Perfect Pairing

M, G, V

Beetroot served as purée, roasted and crispy chips, accompanied by vegan chèvre and finished with tarragon emulsion.

29

*We recommend:
Villa Wolf Rosé
10.80 / 16 CL*



SIDES

FRENCH FRIES 9

ROASTED LAPPISH POTATOES 9

GREEN SALAD 9

BREAD BASKET 7



Sweet Delights

MEADOWSWEET CRÈME BRÛLÉE

A Northern Sweet Classic

L, G

Silky crème brûlée infused with the delicate aroma of meadowsweet.



14

*We recommend:
Lisselund Bure Icecider
10.50 / 4 CL*

BLUEBERRY MESS

Blueberries with a Twist

M, G, V

Cardamom-spiced blueberry jam, crisp meringue, citrus foam and pecan nuts.



14

*We recommend:
Lisselund Isstjälk Icecider
10.50 / 4 CL*

LINGONBERRY BROWNIE

Sweet & Tart

L, G

A rich brownie served with lingonberry sauce and vanilla ice cream.

14

*We recommend:
Lisselund Frostglöd Icecider
10.50 / 4 CL*

ICE CREAM

A Little Sweet Moment

Vanilla ice cream L, G

Chocolate ice cream L, G

Limoncello sorbet M, G, V



8

