AURORA

Santa's Hotels

Welcome to unwind and savour the flavours of the North.

Winter in Luosto is wrapped in the gentle silence of snow and the magical glow of the Northern Lights. The winter menu at Restaurant Aurora brings together the pure ingredients of the North, local traditions, and the finest flavours of the Arctic wilderness. Each dish reflects the atmosphere of the season, the bounty of the surrounding region, and the warm hospitality of northern cuisine.



Start your meal with a treat

BREAD BASKET
L, (G, V)

House bread, malted archipelago bread and spread.

6.90

AURORA'S GREEN SALAD
G, V

A Fresh Start

Mixed greens, red onion, roasted seeds and balsamic dressing.

Small 8.90 / Large 13.90
Add chicken or salmon +7.90
Add squeaky cheese +5.00

Wine recommendation:
Masi Modello Pinot Grigio
12 / 57

BEETROOT CARPACCIO
V, (G)

Tasty & Earthy

Roasted beetroot, garlic mayonnaise, crispy kale, beetroot vinaigrette and archipelago bread.

15.90

Wine recommendation:
Villa Wolf Pinot Noir Rosé
10.90 / 51

REINDEER TARTARE
L

An Arctic Experience

Classic reindeer tartare, served with rustic potato chips and Worcestershire sauce.

18.50

Wine recommendation:
Fontanafredda Briccotondo Barbera Organic
13.20 / 62

CURED SALMON
L, (G)

Local Specialty

House-cured salmon with mustard sour cream sauce, Master's Grandma's quick-pickled cucumbers and archipelago bread.

17.20

Wine recommendation:
Domaine Les Fumées Blanches
12.60 / 59

SALMON SOUP
L, (G), (M)

Northern Classic

Traditional salmon soup served with malted archipelago bread.

Small 12.90 / Large 18.90

Wine recommendation:
Dr. L Dry Riesling
9.80 / 48

JERUSALEM ARTICHOKE SOUP
L, (G), (V)

Warmth for Winter

Roasted Jerusalem artichoke soup served with house bread.

Small 12.90 / Large 18.90

Wine recommendation:
Ansellmann Weissburgunder Trocken
10 / 47

REINDEER-MUSHROOM SOUP
L, (G, V)

Richly Northern

Smoked reindeer-mushroom soup served with potato flatbread.

Small 12.90 / Large 18.90

Wine recommendation:
Norton Barrel Select Malbec
10 / 47

FRENCH FRIES

7.30

Drink recommendation:
Lapin panimo - Hippu Golden Pilsner
9.5

MAYONNAISE 2.00 / PCS

Garlic mayonnaise V, G
Lemon mayonnaise V, G
Worcestershire mayonnaise V
Tartare mayonnaise V, G

SUBSTITUTION FEE 2.50



Flavours of the North

CHANTERELLE RISOTTO
L, G, (V)

Treasures of the Forest

22.00

Wine recommendation:
Dr. L Dry Riesling
12.30 / 58

GRILLED ARCTIC SALMON
L, G, (V)

Flavours of Sea and Forest

Lava stone grilled Arctic salmon served with chanterelle risotto and vegetable tartare sauce.

29.90

Wine recommendation:
Villa Wolf Pinot Noir Rosé
10.90 / 51

WHITEFISH
L, G

A Lake Fish Delicacy

Whitefish fried in clarified butter, served with lobster sauce, potatoes and seasonal vegetables.

32.90

Wine recommendation:
Domaine Les Fumées Blanches
12.60 / 59

SAUTÉED REINDEER
L, G

A Lapland Tradition

Traditional sautéed reindeer served with mashed potatoes, lingonberries and pickles.

29.90

Wine recommendation:
Fontanafredda Briccotondo Barbera Organic
13.20 / 62

REINDEER SIRLOIN
L, G

Pride of the North

Grilled reindeer sirloin, roasted potatoes, dark lingonberry sauce, and seasonal vegetables.

39.90

Wine recommendation:
Norton Barrel Select Malbec
10 / 47

HANGER STEAK
L, G

The Taste of Open Fire

Beef hanger steak with garlic mashed potatoes, rosemary sauce, and seasonal vegetables.

33.90

Wine recommendation:
Torres Sangre de Toro
9.50 / 42

WARM SALAD
L, G, (V)

With the Topping of Your Choice

Grilled chicken or portobello mushroom served with warm salad, raspberry vinaigrette, and lemon mayonnaise.

27.30

Wine recommendation:
Ansellmann Weissburgunder Trocken
10 / 47



G = Gluten-free (G) = Available Gluten-free M = Dairy-free (M) = Available dairy-free L = Lactose-free
K = Vegetarian V = Vegan (V) = Available Vegan
Please ask our staff for more information about allergens. We use only Finnish meat products.

Sweet Delights

BLUEBERRY CRÈME BRÛLÉE
L, G

A Touch of Forest Sweetness

12.90

Wine recommendation:
Ainoa Vaapukka
16 / 42

CHOCOLATE CAKE
G

Velvety & Soft

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

12.90

Wine recommendation:
Ainoa Valokki
15.50 / 40

SEA BUCKTHORN POSSET
V

Bright and Tangy

Sea buckthorn posset with oat crumble and sea buckthorn juice.

12.90

Wine recommendation:
Pere Ventura D´Oriell Brut
8.80 / 52

PAVLOVA
L, G

Festive Meringue Dessert

13.90

Wine recommendation:
Fontanafredda Moncucco Moscato d´Asti
12.50

ICE CREAM SUNDAE
L, G

Two scoops of vanilla ice cream, oat crumble and sauce.

9.00

Drink recommendation:
Espresso Martini
12

SORBET SUNDAE
V, G

Two scoops of limoncello sorbet, oat crumble and sauce.

11.40

Wine recommendation:
Era Prosecco Organic
11.30 / 56

SAUCES

Chocolate sauce M, G
Caramel sauce G
Raspberry sauce V, G



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