

## **STARTERS**

**Bread plate of kitchen's choice (L) 9€**

**Crisp and light salad with northern pike (L) 14€**

Sugarsalted northern pike, pickled cucumbers and organic lemon, cranberry marinated red onion, crispy flatbread, dill and aioli

**Forest mushroom soup (L) 12€**

**Small Salmon Soup (L) 14€**

## **MAIN COURSES**

**Traditional sauted reindeer (L, G) 38€**

Mashed potatoes, lingonberries, pickled cucumber

**Juniper salted arctic salmon (L, G) 35€**

Juniper salted salmon, seasonal vegetables, parsnip puree, roasted seeds and dill oil

**Overcooked pork with herbs and garlic (L, G) 28€**

Roasted carrot puree, cranberry-marinated red onion and parsley oil

**Creamy salmon soup (L) 21€**

Bread of kitchen's choice

**Goat cheese vegetable patty (LL, G) 28€**

Roasted potatoes, onion, vegetables, red onion, cranberry jam and creamy mushroom sauce

## **DESSERTS**

**Lappish Coffee (L, G) 14€**

Lappish bread cheese, cloudberry jam, served with a cup of coffee

**Blueberry pie (L) 10€**

Vanilla mousse, blueberry souce

**Children's menu:** Chicken nuggets with fries/mashed potatoes 10€

We only serve Finnish meat. L=Lactose free, G=Gluten free, LL=Low-lactose. If necessary, ask the staff about allergens and special diets. Protected designation of origin PDO. The production and processing of the product must take place in a certain geographical area.

## MOCKTAILS

### **Kota Highball**

**10€**

- finnish lingonberries from nearby forest
- lingonberry syrup
- tonic water

### **Forest Spritz**

**10€**

- spruce trees from nearby forest
- rowanberry syrup
- sparkling water

### **Homemade beer (non-alcoholic)**

**6€**

- home brew made from barley and rye malt fermentation

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## COLD DRINKS

Juices 4€

- cranberry, blueberry

Soft drinks 4€

- coca-cola, Coca-Cola Zero, fanta, sparkling water

Water 1€

## HOT DRINKS

Glögi 4€

Coffee 3€

Espresso 4€

Americano 4€

Capuccino 5€

Cafe Latte 5€

Hot chocolate 4€

Tea 4€

- blueberry rooibos, black tea, green tea