

## STARTERS

|                                                                                                    |            |
|----------------------------------------------------------------------------------------------------|------------|
| <b>Beef tartare</b> (g, l)                                                                         | <b>15€</b> |
| Lingonberry mayonnaise, marinated red onion, lingonberries, horseradish, egg yolk, crispy potatoes |            |
| <b>Charred white fish</b> (g, l)                                                                   | <b>15€</b> |
| Pickled cucumber, rainbow trout roe, red onion, dill, lemon sour cream                             |            |
| <b>Escargots</b> (l, on request g)                                                                 | <b>14€</b> |
| Blue cheese, herb butter, toasted bread                                                            |            |
| <b>Turnip tartare</b> (g, l, on request ve)                                                        | <b>13€</b> |
| Radish, lovage mayonnaise, champagne vinegar                                                       |            |

## MAINS

|                                                        |            |
|--------------------------------------------------------|------------|
| <b>Reindeer</b> (g, l)                                 | <b>35€</b> |
| Smoked reindeer, celeriac puree, grand veneur sauce    |            |
| <b>Arctic char</b> (g, l)                              | <b>29€</b> |
| Fried arctic char, dill-butter potatoes, lobster sauce |            |
| <b>Risotto</b> (g, l, on request ve)                   | <b>22€</b> |
| Asparagus, pine nuts, Pecorino cheese, lemon           |            |

## SALADS

|                                                                                                                                               |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Cold smoked salmon</b> (g, l)                                                                                                              | <b>21€</b> |
| Salad, arugula, tomato, pickled cucumber, marinated red onion, asparagus, roasted pine nuts, poached egg, lemon vinaigrette                   |            |
| <b>Goat cheese</b> (g, l)                                                                                                                     | <b>19€</b> |
| Salad, arugula, tomato, pickled cucumber, marinated red onion, asparagus, roasted pine nuts, strawberries, lemon vinaigrette, balsamico syrup |            |

## DESSERTS

|                                                         |             |
|---------------------------------------------------------|-------------|
| <b>Buttermilk parfait</b> (l, on request g)             | <b>12 €</b> |
| Lime and raspberries                                    |             |
| <b>Chocolate Fondant</b> (ll)                           | <b>12 €</b> |
| Hot chocolate cake, vanilla ice cream, raspberry sauce  |             |
| <b>Sea buckthorn posset</b> (g, l)                      | <b>12€</b>  |
| Pickled sea buckthorn, almond crumble vanilla ice cream |             |

## CLASSICS

|                                                                                           |             |
|-------------------------------------------------------------------------------------------|-------------|
| <b>Wiener schnitzel</b> (l)                                                               | <b>29€</b>  |
| Breaded veal sirloin, lemon, anchovies, capers, mashed potatoes                           |             |
| <b>Vendace</b> (l)                                                                        | <b>24€</b>  |
| Butter fried Finnish vendace, dill, pickled cucumber, aioli, lemon, mashed potatoes       |             |
| <b>Veal liver</b> (l, on request g)                                                       | <b>24€</b>  |
| Fried veal liver, bacon, red onion, bacon, lingonberries, red wine sauce, mashed potatoes |             |
| <b>Fish 'n' chips</b> (l)                                                                 | <b>24 €</b> |
| Beer breaded cod, pea pyre, lemon sour cream, fries                                       |             |

## BURGERS

*Served with fries*

|                                                                                                           |            |
|-----------------------------------------------------------------------------------------------------------|------------|
| <b>House Burger</b> (ll)                                                                                  | <b>19€</b> |
| Minced beef patty, monterey jack cheese, crispy onion, fermented red cabbage, smoky apple jam, mayonnaise |            |
| <b>Chicken Burger</b> (ll)                                                                                |            |
| Deep fried crispy chicken, marinated red onion, blue cheese, jalapeno syrup, rucola, house mayonnaise     |            |
| <b>Veggie Burger</b> (ll, on request ve)                                                                  |            |
| Beyond Meat-patty, marinated red onion, blue cheese, jalapeno syrup, arugula, house mayonnaise            |            |

## EXTRA +2 €

Mayonnaise dip  
Gluten free/ vegan bun

## KIDS MENU

|                                                        |            |
|--------------------------------------------------------|------------|
| <b>Arctic char</b> (g, l)                              | <b>15€</b> |
| Fried arctic char, mashed potatoes, cucumber, tomatoes |            |
| <b>Veal</b> (g,l)                                      | <b>15€</b> |
| Veal minute steak, fries, cucumber, tomatoes           |            |
| <b>Burger</b> (ll)                                     | <b>12€</b> |
| Minced beef patty, ketchup, cheddar cheese and fries   |            |