

MENU 4

Whitefish mosaic
Truffle risotto
Beef Aurora Borealis
Chocolate cake

Also available vegan

59€

Wine pairing **52€**

MENU 6

Marinated beetroot
Whitefish mosaic
Truffle risotto
Beef Aurora Borealis
Sea buckthorn granita
Chocolate cake

Also available vegetarian

69€

Wine pairing **58€**



Starters

Lapland potato pure

Dried reindeer, brown butter vinaigrette and cranberry.

13€

Marinated beetroot

Yoghurt and lovage sauce.

13€

Whitefish mosaic

Potato emulsion, fennel and buttermilk sauce.

17€

Beef tartare

Pickled blueberries, egg yolk cream and garlic.

17€

Savonian fish pie

A modern take on the traditional delicacy.

14€



Main courses

Roasted celery

Celery pyree, apple and hazelnut pesto.

25€

Almond fish

Fish of the day, blood orange -beurre blanc and carrots.

32€

Beef Aurora Borealis

Roast beef with Jerusalem artichokes and lingonberries.

39€



Desserts

Rich Knights

Vanilla ice cream and berry compote.

12€

Chocolate cake

Caramel and cloudberry sorbet.

12€

Ice cream or sorbet 6€

