KAUNIS

RESTAURANT

Experience Lapland through taste

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RESTAURANT

STARTERS
alkuruoat

SOUP OF THE NORTH (L,G)
Seasonal ingredients, root vegetables & herbs

14€

LIGHTLY CURED REINDEER (L)
Reindeer, smoked puikula, turnip, rye & juniper

16€

TOMATO & SPRUCE (L,G)
Fresh, fermented & semi-dried tomato, shallot, capers, cheese cream & spruce

12€

WILD TROUT (L)
Trout, arctic ponzu, kohlrabi, apple, lovage & quinoa

15€

Please ask our staff for gluten-free options
Kysythän gluteenittomista vaihtoehdoista henkilökunnalta

G - gluten-free *gluteeniton* | L - lactose-free *laktoositon* | V - vegetarian *kasvisruoka* | VE - vegan *vegaani*

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MAINS
pääruoat

REINDEER (L,G)
Rump, pressed shank, Puikula potato, celeriac, lingonberry, porcini & lichen

40€

ARCTIC FISH (L,G)
Seasonal arctic fish, beetroot, fennel, dill & kvass

33€

LAMB TWO WAYS (L)
Rack, braised shoulder, barley, peas, cabbage & mustard

38€

ARCTIC GAME (L)
Seasonal game, Jerusalem artichoke, wild mushrooms, cranberry & kale

45€

BEETROOT & SMOKED CELERIAC (G,L,VE)
Beetroot, smoked celeriac, lentil, hazelnut, apple & juniper

28€

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DESSERTS
jälkiruoat

CHOCOLATE & FOREST (L,G)
Dark chocolate, sour cherry, almond & porcini

13€

BILBERRY, RYE & OAT (L,VE)
Bilberry, rye, oat, meadowsweet & spruce

12€

LAPLAND (L)
Lappish cheese, cloudberry, sea buckthorn, rye & spruce

13€

HOUSE-MADE ICE CREAMS & SORBETS (L)
Seasonal flavours, Nordic berries, herbs & forest aromas

4€

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