



## Menu casual

€36

### MIXED GREEN SALAD · M,G

Crunchy iceberg lettuce and herb salad, cucumber, cherry tomatoes, pickled red onion, herb oil with sunflower and pumpkin seeds

### FRIED VENDACE · L

Rye-breaded fried vendace, dill sour cream, fennel cucumber, mashed potatoes and fried lemon

*or*

### GAME MEATBALLS · L,G

Meatballs of minced deer, beef (FI) and red deer (EU/EE) in a creamy lingonberry sauce, honey root vegetables, pickles and mashed potatoes

*or*

### VEGGIE BURGER · L, AVAILABLE G AND VEG

Fava bean patty, crunchy garlic in chili & sesame oil, veggie mayonnaise, coleslaw, pickled onion and tomato between a local brioche bun with crispers fries

### SPIKED ICE CREAM · L,G

Scoop of vanilla ice cream and espresso



## MENU aALCO

€47

### SMOKED REINDEER SOUP · L,G (FI)

Smoked reindeer mousse, pecan crumble and a crème soup

### SALMON · L

Spruce-flavored salmon, brown butter sauce, leek purée, honey root vegetables with forest mushroom & onion pie

*or*

### CHICKEN · L,G

Pesto gratinated chicken breast fillet, a yoghurt sauce, leek purée, sweet pepper drops, kale and thyme potatoes

*or*

### SMOKY TOFU · VEG,G

Fried smoky tofu, fresh herb sauce, stir-fry of lentils, beans and kale with beetroot purée

### WHITE CHOCOLATE & APPLE PIE · LL

A piece of warm apple pie and caramel & salty nut gelato

## MENU EVENING

€55

### TASTE ASSORTMENT

Local smoked vendace, cream cheese and rye chips L

Air-dried ham (FI) and melon L,G

Organic thyme marinated shiitake mushrooms and sunflower seed pesto L,G

Yellow beetroot in a yoghurt sauce with roasted pine nuts L,G

*or*

### VEGE TASTE ASSORTMENT

Smoked carrots, cream cheese and rye chips L

Wheat gluten cold cuts and melon M

Organic thyme marinated shiitake mushrooms and sunflower seed pesto L,G

Yellow beetroot in a yoghurt sauce with roasted pine nuts L,G

### PIKE-PERCH · L,G

Fried pike-perch, juniper berry sauce, beetroot purée,  
carrot and thyme potatoes

*or*

### STEAK · L,G (FI)

Fried beef steak 170g, port wine sauce,  
bacon & potato cake with green beans

*or*

### SMOKY TOFU · VEG,G

Fried smoky tofu, fresh herb sauce, stir-fry of lentils,  
beans and kale with beetroot purée

### CHEESE · L,G

Local Emmental cheese with honey and blackcurrant jelly

### CLOUDBERRY CRÈME BRÛLÉE · L,G

Cloudberry crème brûlée with local organic highbush blueberries