



## A LA CARTE

### **WHITEFISH AND BILBERRY**

Raw pickled whitefish marinated in bilberry, fennel-apple salad, chive cream & rye bread

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### **REINDEER 52°C AND LINGONBERRY**

Sous vide cooked top-side roast of reindeer, celeriac puree, caramelized beetroot, fondant potatoes & lingonberry-red wine sauce

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### **CLOUDBERRY AND LAPPISH CHEESE**

Traditional Lappish bread cheese cooked in vanilla cream; homemade cloudberry sorbet & crunchy white chocolate

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### **VENISON AND CRANBERRY**

Moose fillet tartare, marinated red onion, salted egg yolk, celeriac chips & cranberry dressing

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### **ARCTIC CHAR AND CHANTRELLE**

Pan fried arctic char fillet, carrot puree, cauliflower-potato sauté, cold smoked whitefish roe & creamed chanterelles

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### **CHOCOLATE AND SPRUCE**

Warm chocolate cake, cashew brittle, orange gel and homemade spruce tip ice cream

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### **ANGELICA AND NETTLE**

Nettle-Angelica soup, crispy kale, seaweed caviar and herb oil

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### **BARLEY AND MUSHROOM**

Barley risotto seasoned with local mushrooms, grilled rutabaga, arugula and red onion salad, toasted pine nuts, pesto ja broad bean hummus

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### **SEA BUCKTHORN AND CARROT**

Carrot cake, almond crumble, cinnamon mousse and homemade sea buckthorn sorbet