

Starters

Yellow Chanterelle Mousse (L, VE) 15 €

Rich chantarelle foam finished with sour cream, served with crispy dark bread and dried mushroom crisps. Also available as vegan version.

Parsnip Soup (L, G, VE) 15 €

Velvety parsnip soup with crispy parsnip and aromatic herb oil.

Cured Whitefish with Dill (L, G) 17 €

Lightly salted whitefish with dill, vendace roe, onion and sour cream. Served with crisp dark bread.

Reindeer Tartare (L, D, G) 18 €

Hand-cut reindeer tartare from top side roast, lingonberry mayonnaise, pickled cucumbers and mustard seeds.

Main dishes

Green Salad & Lappish Baked Cheese (L, G, VE) 17 €

Fresh and crispy seasonal vegetables and greens with Lappish baked cheese and the house parmesan vinaigrette. Also available as vegan version.

Traditional Creamy Salmon Soup (L, G) 22 €

A rich Nordic classic, served with dark bread.

Cauliflower (L, G, VE) 26 €

Lightly fermented and charcoal-grilled cauliflower, pea hummus and fried chickpeas. Also available as vegan version.

Reindeer Ragù (L) 29 €

Slow-braised reindeer ragù, pappardelle pasta and parmesan.

Arctic Char (L, G) 36 €

Pan-fried Arctic char with potatoes and cauliflower purée, finished with sea buckthorn-infused beurre blanc sauce.

Sautéed Reindeer à la Riekkö Lodge (L) 34 €

House-style sautéed reindeer from top side roast, gratinated with almond potato mash seasoned with browned butter. Served with lingonberries, pickled cucumbers and red onion.

Beef Osso Buco (L, G) 36 €

Overnight-braised beef shank, almond potato mash seasoned with browned butter, root vegetables and lingonberry-red wine sauce.

Confit Duck Leg (L, G) 36 €

Duck leg slowly cooked confit-style overnight, braised cabbage, beetroots and juniper berry sauce.

LF=lactose free GF=gluten free DF=dairy free

Please inform our staff if you have any allergies or special diets.

Desserts

Brownie & House Sorbet (L, G, VE) 13 €

Rich chocolate brownie with refreshing homemade sorbet.

Lappish Bread Cheese & Cloudberry Caramel (L, G, VE) 13 €

Lappish bread cheese gently braised in cinnamon cream, served with cloudberry caramel.

Crème Brûlée with Spruce Tips (L, G, VE) 13 €

Classic crème brûlée flavoured with spruce shoot syrup.

Homemade Ice Cream (L, G, VE) 13 €

Ask our staff about today's selection of flavours.

Kids Menu

Reindeer Meatballs (L, G) 14 €

Homemade reindeer meatballs in creamy sauce, almond potato mash seasoned with browned butter and vegetables.

Pan-Fried Salmon (L, G) 14 €

Pan-fried salmon, roasted potatoes, mayonnaise and vegetables.

Fried Chicken Breast (L, G) 14 €

Crispy breaded chicken breast, French fries, mayonnaise and vegetables.

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