



REINDEER MANOR

AUTHENTIC LUXURY EXPERIENCES

STARTERS

Bear rilette (L,G)

Almond potato puree seasoned with juniper butter
Lingonberry Coulis, Spruce Kimchi

22€

Cold smoked reindeer roast (L,G)

Västerbotten cheese cream, pickled Chanterelles, Black Salsify chips

18€

Sugar-salted Inari whitefish (L,G)

Mussel jelly, Iceberg Fennel salad, Avocado crème fraîche and Whitefish roe

17€

Beet's (L,G, Vegan)

Pickled yellow beet, stripe root, smoked beetroot puree, caramelized pecans, mustard seeds and roasted pumpkin mousse, crowberry balsamic syrup (Vegan with puffed carrot or beet root)

17€

Wild mushroom soup (L)

Roasted pumpkin seeds whit herb oil and rye seed crumble
(Gluten-free option available)

16€ / 24€
starter / main



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MAIN

Reindeer two ways (L,G)

Braised Reindeer Shank and Reindeer tongue, Balsamic Port wine sauce
Roasted root vegetables and Cep barley Risotto

38€

Fried Willow Grouse breast with grilled Reindeer fillet

Tournedos, game sauce (L,G)

Cranberry turnips, parsnip puree

44€

Sautéed reindeer (L,G)

Potato puree, Lingonberries and pickles

34€

Roasted trout (L,G)

Crayfish butter sauce, root Pave

38€

Wild mushroom broad bean hummus (L,G)

Grilled vegetables and Romanesco sauce

Crispy kale and root vegetable chips

28€



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DESSERT

Cloudberry Parfait (L,G)

Chocolate sand, white chocolate mousse, Cloudberry coulis and saffron tuile

14€

Cloudberry Sorbet and Liqueur

Lingonberry ice cream, Chocolate -lingonberry Canashe, Juniper infused caramel

16€

Glazed Lapland cheese (L,G)

Oat coated Lapland Bread Cheese
Salty caramel sauce, cloudberry chutney

14€

Cheese (4 pcs)

Assortment of Finnish cheeses
Chutney and crackers. (L,G)

17€

Sorbet (L,G)

Options:
Strawberry-lingonberry
birch sap-mint
spruce-lime
cranberry

12€