



REINDEER MANOR

AUTHENTIC LUXURY EXPERIENCES

STARTERS

Bear rilette (L,G)

Almond potato puree seasoned with juniper butter,
lingonberry coulis and spruce kimchi

22€

Reindeer carpaccio (L,G)

Fried capers and lemon dressed rucola

18€

Sugar-salted whitefish from lake Inari (L,G)

Iceberg & fennel salad, avocado crème fraîche and whitefish roe

17€

Beet's (L,G, Vegan)

Pickled yellow beet, stripe root, smoked beetroot puree, mustard seeds
and, crowberry balsamic syrup (vegan with puffed carrot or beet root)

17€

Porcini soup (L)

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

16€ / 24€

starter / main

King crab mussel soup (L)

Pickled fennel, mussel bottom and herb oil

16€ / 24€

starter / main



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MAIN

Reindeer two ways (L,G) 38€

Braised reindeer shank and reindeer tongue with balsamic port wine sauce, roasted root vegetables and cep & barley "risotto"

Fried willow grouse breast and grilled reindeer fillet tournedos with game sauce (L,G) 44€

Cranberry turnips, parsnip puree

Sautéed reindeer "Poron käristys" (L,G) 34€

Potato puree, lingonberries and pickles

Roasted trout (L,G) 38€

Crayfish butter sauce, root pave

Wild mushroom broad bean hummus (L,G) 28€

Grilled vegetables and romanesco sauce,
crispy kale and root vegetable chips



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DESSERT

Cloudberry parfait (L,G) 14€

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

Chocolate fondant (L,G) 16€

Lingonberry ice cream, and juniper infused caramel espuma

Warm lappish cheese (L,G) 14€

Cinnamon cream sauce, crispy oat chip and cloudberry jam

Assortment of Finnish cheese (L) 17€

Four piece of artesan cheese with chutney and crackers (gluten free avaible)

Sorbet (L,G) 12€

Options:

Strawberry-lingonberry

Spruce-lime

Cranberry