



REINDEER MANOR

AUTHENTIC LUXURY EXPERIENCES

STARTERS

Bear rilette (L,G) 22€
Almond potato puree seasoned with juniper butter,
lingonberry coulis and spruce kimchi

Reindeer carpaccio (L,G) 18€
Fried capers and lemon dressed rucola

Sugar-salted whitefish from lake Inari (L,G) 17€
Iceberg & fennel salad, avocado crème fraîche and whitefish roe

Beet's (L,G, Vegan) 17€
Pickled yellow beet, stripe root, smoked beetroot puree, mustard seeds
and, crowberry balsamic syrup (vegan with puffed carrot or beet root)

Porcini soup (L) 16€ / 24€
Roasted pumpkin seeds with herb oil and rye seed crumble
(Gluten-free option available) starter / main

King crab mussel soup (L) 16€ / 24€
Pickled fennel, mussel bottom and herb oil starter / main



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MAIN

Reindeer two ways (L,G) Braised reindeer shank and reindeer tongue with balsamic port wine sauce, roasted root vegetables and cep & barley "risotto"	38€
Fried willow grouse breast and grilled reindeer fillet tournedos with game sauce (L,G) Cranberry turnips, parsnip puree	44€
Sautéed reindeer "Poron käristys" (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)	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 artisan cheese with chutney and crackers (gluten free available)	

Sorbet (L,G)	12€
Options:	
Strawberry-lingonberry	
Spruce-lime	
Cranberry	