

MENU | STARTERS | *Wine recommendations*



**LÁVVU** A, GF, LF 21,80€

A berry carrot campfire on a reindeer blood/beer crepe, skewers of fish cheviche, elk and reindeer liver pâté, and cloudberry marinated Lappish bread cheese

*Mülheimer Sonnenlay Riesling 12 cl* 7,70€

*Le Village du Sud Syrah 12 cl* 7,00€

**REINDEER SUSHI** A, LF 10,90/19,80€

Lávvu smoked reindeer Tempura T maki, 4 or 8 pcs

*Leyda Pinot Noir Reserva 12 cl* 7,50€

*Sponsà Veronese 2 75 cl* 51,00€

**DEATNU SALAD** A, GF, LF 13,90/18,90€

Seasonal salad with either fish, meat or cheese

*Jacob's Creek Riesling 12 cl* 7,00€

*Leyda Pinot Noir Reserva 12 cl* 7,50€

**ARCTIC OCEAN BOUILLABAISSE** A, LF 13,50/19,30€

Fish and shellfish from the Arctic ocean with tomato soup and house bread

*Castillo De Molina Chardonnay 12 cl* 7,00€

Meat from Finland.

Reindeer and elk from Utsjoki.

A= Allergens, GF= Gluten-free, LF= Lactose-free, DF= Dairy-free, V= Vegan



MENU | MAIN COURSES | *Wine recommendations*



<b>SUOVAS 2.0</b> GF, LF	<b>39,90€</b>
Lávvu smoked reindeer roast steak and summer potatoes with two sauces	
<i>Quinta de la Rosa Douro Tinto 75 cl</i>	<i>59,00€</i>
<i>Castillo de Molina Cabernet Sauvignon 12 cl</i>	<i>7,20€</i>
<b>GUOLBBA'S BETTER STEAK</b> A, GF, LF	<b>28,90€</b>
Beef entrecote steak 200 g, summer potato salad, pickles	
<i>Sponsà Veronese 2 75 cl</i>	<i>51,00€</i>
<i>Castillo de Molina Cabernet Sauvignon 12 cl</i>	<i>7,20€</i>
<b>PETTERI'S SAUTEED REINDEER</b> A, GF, LF	<b>29,70€</b>
Sauteed reindeer from Kaldoaivi, mashed potatoes and pickled mushrooms	
<i>Castillo de Molina Cabernet Sauvignon 12 cl</i>	<i>7,20€</i>
<i>Aihki beer</i>	<i>7,20€</i>
<b>GRANDPA'S DREAM</b> A, GF, LF	<b>19,90/25,40€</b>
Enough or a lot of pork ribs, rustic fries, house sauce	
<i>Castillo de Molina Cabernet Sauvignon 12 cl</i>	<i>7,20€</i>
<i>Aihki beer</i>	<i>7,20€</i>
<b>AITTI BURGER</b> A, LF	<b>21,60€</b>
Home made burger patty 200 g, rustic fries	
<i>Available also with rye bun, low carb bun or gluten free bun.</i>	
<i>Available also with fish or vegan steak.</i>	
<i>Le Village du Sud Syrah 12 cl</i>	<i>7,00€</i>
<b>ISLAND OF THE ARCTIC CHAR</b> A, GF, LF	<b>26,40€</b>
Grilled arctic char on a potato and borecole island	
<i>Castillo De Molina Chardonnay 12 cl</i>	<i>7,00€</i>
<i>Morillon Blanc Chardonnay 75 cl</i>	<i>56,00€</i>
<i>Champagne André Clouet Brut Grande Réserve 75 cl</i>	<i>99,00€</i>
<b>FISH &amp; CHIPS</b> A, GF, LF	<b>19,90€</b>
Deep-fried cod and rustic fries, chef's mayonnaise	
<i>Whistling Track Sauvignon Blanc 12 cl</i>	<i>7,20€</i>
<b>VEGAN SHANK</b> A, GF, LF, DF, V	<b>23,60€</b>
Vegan shank and borecole with berry wine sauce	
<i>Castillo De Molina Chardonnay 12 cl Vegan</i>	<i>7,00€</i>
<i>Castillo de Molina Cabernet Sauvignon 12 cl Vegan</i>	<i>7,20€</i>

A= Allergens, GF= Gluten-free, LF= Lactose-free, DF= Dairy-free, V=Vegan





MENU | DESSERTS | *Recommended drinks*



SUMMER OF LAPLAND A, GF, LF	13,20€
Quark snow, rhubarb-birch granita and mosquito on a birch sap drop	
<i>Ainoa Valokki 4 cl</i>	8,00€
NIGHTLESS NIGHT A, GF, LF	12,60€
Traditional Lappish bread cheese spiked with cloudberry vodka	
<i>Cloudberry liquer 4 cl</i>	5,50€
TENO BOAT A, GF, LF	11,10€
Blueberry cake with vanilla	
<i>Ainoa Sametti 4 cl</i>	7,00€
DEATNU'S HOME MADE ICE CREAM A, GF, LF	5,20€/ball
Home made blueberry or cloudberry ice cream	

A= Allergens, GF= Gluten-free, LF= Lactose-free, DF= Dairy-free, V= Vegan

