

MENU | STARTERS | *Wine recommendations*



JUHKAMUS - DRINK LF, GF on request 9,90€
Elk consommé, mushroom-onion bruschetta
Most Wanted Zinfandel, San Francisco, vegan 7,25€

ČUOVŽA – WHITEFISH LF, GF on request 11,30€
Buckwheat crispbread, root vegetable chutney and
lavvu smoked whitefish
Julien Schaal Pinot Gris Kaleidoscope, France, vegan 8,50€

GUOPPAR - MUSHROOM LF, GF on request 10,50/16,00€
Creamy mushroom soup, house bread
Julien Schaal Pinot Gris Kaleidoscope, France, vegan 8,50€

Reindeer and elk from Utsjoki.

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



MENU | MAIN COURSES | *Wine recommendations*



BOAZU - REINDEER LF, GF	41,20€
Rack of reindeer and lávvu smoked roast, potato bread, game sauce, bolete mayonnaise	
<i>Remelluri Reserva 2013, Spain</i>	98,00€
<i>Finca Bacara Time waits for no one, Spain, vegan</i>	7,40€
PETTERI'S SAUTEED REINDEER LF, GF	29,70€
Sauteed reindeer from Kaldoaivi, mashed potatoes and pickled mushrooms	
<i>Finca Bacara Time waits for no one, Spain, vegan</i>	7,40€
<i>Aihki beer</i>	7,00€
SUHPIVAARA CATCH LF, GF	28,60€
Overripped elk, potato-vegetable croquette, red wine sauce	
<i>Ca' Leoni Valpolicella Ripasso, Italy</i>	57,80€
<i>Most Wanted Zinfandel, San Francisco, vegan</i>	7,25€
AITTI BURGER A, LF	21,90€
Home made burger patty 200 g, rustic fries	
<i>Available also with rye bun or gluten free bun.</i>	
<i>Available also with fish or vegan steak.</i>	
<i>Most Wanted Zinfandel, San Francisco, vegan</i>	7,25€
DORSKI – COD LF, GF	28,40€
Cod from the Arctic Ocean, barley risotto, butter sauce	
<i>Verdicchio dei Castelli di Jesi, Italy, vegan</i>	54,50€
<i>Soalheiro Allo Vinho Verde, Portugal</i>	7,60€
RUONÁ – GREEN LF, Vegan	22,80€
Potato and barley risotto roll, vegan bacon, mushroom sauce	
<i>Te Quiero Organic Field Blend White, Spain, vegan</i>	6,70€
<i>Most Wanted Zinfandel, San Francisco, vegan</i>	7,25€

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MENU | DESSERTS | *Recommended drinks*



GUOVSSU - DAWN LF	12,40€
Smoky carrot cake with cranberry and black crowberry <i>Dindarello, Italy 4 cl</i>	5,60€
SKABMA – POLAR NIGHT LF, GF	11,60€
Chocolate-meringue cake <i>Ainoa Sametti, Finland, vegan 4 cl</i>	7,20€
ALIT – BLUE MOMENT LF, GF	11,90€
Blue cheese creme brulee with oven apple <i>Dindarello, Italy 4 cl</i>	5,60€
DEATNU'S HOME MADE ICE CREAM LF, GF	5,20€/ball
Chocolate-cardamom or cranberry-cookie Our ice creams include alcohol. <i>Ainoa Kaamos, Finland 8 cl</i>	6,20€

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