

L =lactose free, V =vegan, G =gluten free, (G) =possible to prepare without gluten

## MENUS

### VEGAN MENU 45 €

V, G

### **VEGGIE**

V, G

Organic roasted vegetables, marinated tomatoes with chickpea hummus & lime yogurt

### **ROOT**

V, G

Coldsmoked tofu crème with buckwheat, spinach & seasonal vegetables

### **COCONUT**

V, G

Coconut pannacotta, pina colada sorbet & pineapple

### CHEF'S MENU 65 €

(for the whole party)

### **AMUSE BOUCHE**

#### **SALMON**

L, G

Sugar salted salmon, horseradish & celery, soured dill sauce

#### **REINDEER**

L, G

Chargrilled reindeer, buckwheat, Koskenlaskija softcheese with pickled cranberries, Madeira sauce

#### **CHEESE**

Local farm cheeses, plum confit & organic crisp bread

#### **SEA BUCKTHORN**

L, G

Sea Buckthorn chutney, roasted almond cake & salted caramel

## TO START

### **CRAYFISH 13 €**

L, G

Crayfish broth, crayfish & steamed fennel

### **SALMON 14 €**

L, G

Sugar salted salmon, horseradish & celery, soured dill sauce

### **BEEF 14 €**

L, G

Beef tartar, onion, caper mayonnaise & frisée salad

### **VEGGIE 13 €**

V, G

Organic roasted vegetables, marinated tomatoes with chickpea hummus & lime yogurt

### **SALAD 13 € / 18 €**

L, (G)

Crayfish & goats cheese, mixed leaves & seasonal vegetables

## CARRY ON

### **JB - JAILBURGER 21 €**

L

Chargrilled beef burger 200 g  
Jukola's pepper cheddar, pickles & coleslaw with chili mayonnaise

### **FISH 28 €**

L, G

Catch of the day with condiments of chef's choice

### **REINDEER 33 €**

L, G

Chargrilled reindeer, buckwheat, Koskenlaskija softcheese with pickled cranberries, Madeira sauce

### **STEAK 32 €**

L, G

Chargrilled steak of the day with Jerusalem artichokes & Asian pesto

### **ROOT 25 €**

V, G

Coldsmoked tofu crème with buckwheat, spinach & seasonal vegetables

### **BOLETE 20 €**

L

Season's bolete ravioli, Gruyère cheese & bolete cream

## SWEET FINISH

### **SEA BUCKTHORN 12 €**

L, G

Sea Buckthorn chutney, almond cake & salted caramel

### **APPLE 12 €**

L, G

Baked apples, cardamom caramel toffee & oats

### **COCONUT 12 €**

V, G

Coconut pannacotta, pina colada sorbet & pineapple

### **CHEESE 14 €**

Selection of local farm cheeses, plum confit & organic crisp bread

## SIDES OR OTHERWISE 5 €/EACH

L, G

- Roasted potatoes
- French fries & browned butter mayonnaise
- Braised kale & Gruyère cheese
- Salad (side size)