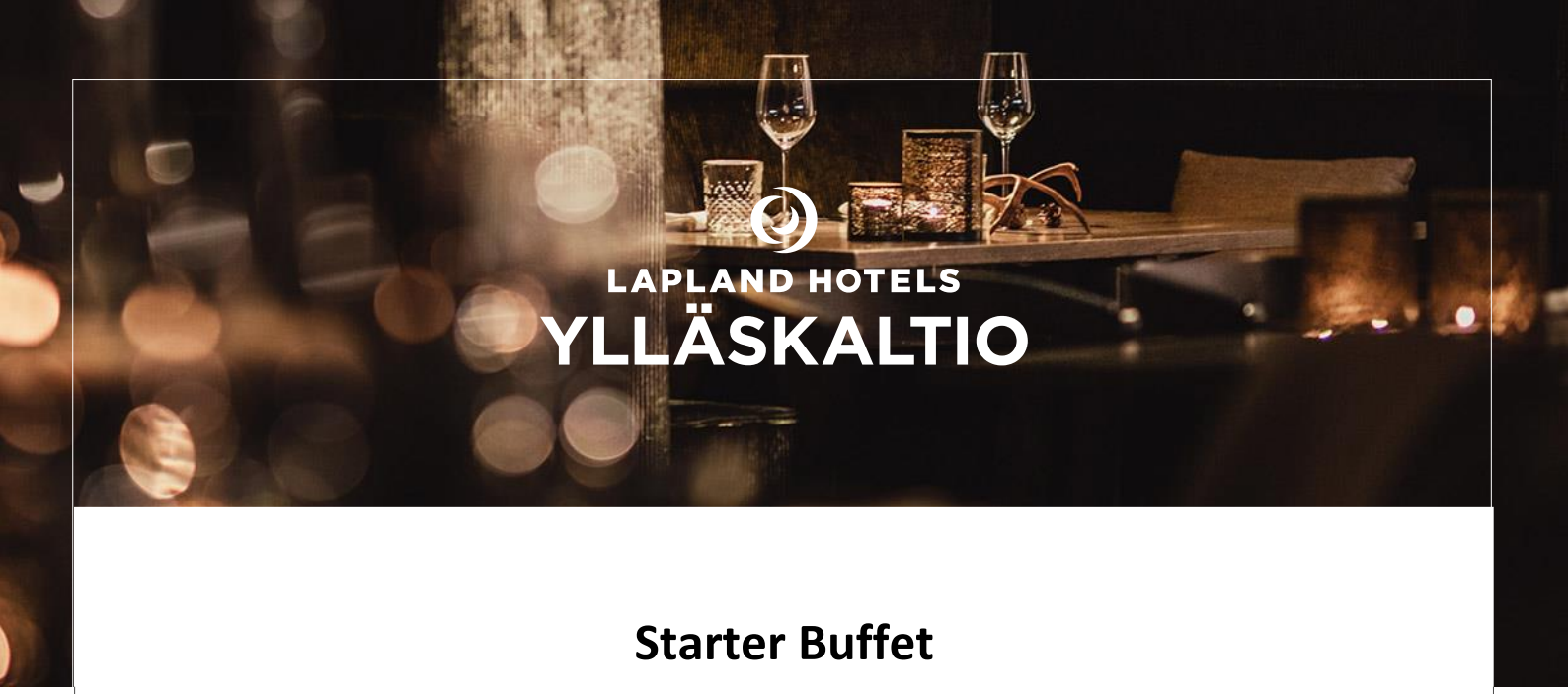


LAPLAND HOTELS
YLLÄSKALTIO

Starter Buffet

Blinis L (V, G)
Rainbow Trout Roe M, G
Caviart (Seaweed Caviar) M, G, V
Finely Chopped Onion M, G, V
Sour Cream L, G
Oat Fraîche M, G, V
Chopped dill M, G, V
Pickled Cucumbers M, G, V
Shrimp Skagen L, G
Cured Salmon Tartare M, G
Juniper-Marinated Whitefish M, G
Smoked reindeer and spruce shoot oat salad M, G (V)
Smoked Turkey Breast with Kale Pesto L, G
Mushroom Salad L, G (V)
Brussels Sprout and apple salad M, G, V
Eggplant caviar M, G, V
Lasimestari's Smoked Tofu M, G, V
Green salad with pickled carrots and lingonberry-spruce shoot vinaigrette M, G, V

+358 (0) 16 552 000
yllaskaltio@laplandhotels.com



Main Courses Served at the Table:

Pan-Fried Arctic Zander with Crayfish Mousse

Jerusalem Artichoke and Crayfish Sauce

L, G

Reindeer prepared Two Ways

Celeriac and Game Sauce

L, G

Pressed Celeriac and Kale

Jerusalem artichoke and lentils

Miso and Chive sauce

M, G, V



Dessert Buffet

White Chocolate Posset
Cranberries and Oat Crumble

L, G

Chocolate cake
With orange Chocolate mousse

L, G

Spruce Shoot Cheddar
With Cloudberry Jam and Rye Crackers

L

LAPLAND HOTELS
YLLÄSKALTIO