

ENG

NORTHERN FLAVOURS



APERITIFS

LINGONPOLITAN

J&P Lingoncello
cranberry juice
limejuice

12 €

BLUEBERRY MULE

Blueberry Laplandia Vodka
ginger ale
blueberry syrup
lime wedge

13 €

SPRUCE GIN TONIC

Tanqueray gin
spruce shoot syrup
tonic water

14 €

LAPPI KIR

Lapponia cloudberry liqueur
Soligo Prosecco

14€

MOCKTAILS

CLOUDBERRY GINGER

non-alcoholic mocktail

7 €

BLUEBERRY TONIC

non-alcoholic mocktail

7 €

SPRUCE-LEMON FIZZ

non-alcoholic mocktail

7 €

LINGONBERRY-CRANBERRY SPRITZ

non-alcoholic mocktail

7 €

NORTHERN FLAVOURS MENU

L, gluten-free and vegan option available

The four-course northern flavours menu is a tribute to the fantastic ingredients from the North. They have witnessed the white nights of the summer, the plants and herbs that enhance their flavour and the game animals that get their power from the enchanting moon of the cold polar nights.

Even though our dishes honour traditions, they are totally unique in today's Lapland, both in terms of freshness and flavours.

Our personnel are happy to tell you more about allergens and the origin of the ingredients.

75 €



WINE RECOMMENDATIONS

TAKKA WINE PACKAGE

3 glasses / 4 glasses

39 € / 45 €

ARCTIC NON-ALCOHOLIC DRINK PACKAGE

3 glasses / 4 glasses

25 € / 35 €

STARTERS

MATSUTAKE

L, G, vegan option available

mushroom pudding, grilled matsutake
mushroom and spruce sprout

17 €

ARCTIC OCEAN SCALLOP

L, G

Jerusalem artichoke, walnut and mussel foam

18 €

LAPLAND DELICACIES

L, available gluten-free

The North in its truest form, savoury and full of surprises. Served on a wood board: reindeer, northern fish, mushrooms, cheese from small local producers and northern berries. Lappish tapas style.

27 €

MAIN COURSES

MUSHROOM

M, G, vegan

pan fried mushrooms, Lappish potatoes and spruce teriyaki sauce

27 €

CELERY ROOT

M, G, vegan

roasted root celery, black garlic flavored hummus, cashew nut cream and spruce vinaigrette

27 €

FISH OF THE DAY

L, G

Fish from chilly waters combined with culinary flavours. The Arctic Sea is home to large and delicious deep-sea fish, while the cold lakes have domestic pike perch and European whitefish.

36 €

ARCTIC CHAR

L, G

whole cooked Arctic char fish, root vegetable salad and spicy citrus broth

45 €

REINDEER FROM NORDIC PASTURES SERVED TWO WAYS

L, G

Reindeer is one of the most magnificent Lappish ingredients. Here you can try it cooked two ways by our chef.

42 €

LAPLAND HOTELS CLASSICS

TAKKA SALAD

M, G, vegan option available

Romaine lettuce, grilled cucumber, dried tomato and spruce vinaigrette

naturel

small 12 € / large 17, 50 €

Lappish cheese L, G

small 18,50 € / large 24 €

warm smoked rainbow trout M, G

small 19,50 € / large 25 €

(rainbow trout in the salad is served cold)

SAUTÉED REINDEER ROAST FROM RAATTAMA

L, G

mashed Lappish potatoes, lingonberry and pickles

36 €

REINDEER SCHNITZEL

L

baked reindeer roast, lemon and lingonberry

CHOOSE A SIDE DISH:

mashed Lappish potatoes L, G

Lappish potato fries M, G

Lappish potato salad M, G (potato salad is served cold)

37 €

TAKKA BURGER

VL, gluten-free option available

Lappish beef patty, smoked mayonnaise, cold-smoked reindeer, cheddar cheese, tomato, red onion and Lappish potato fries

26 €

mayonnaise dip + 2 €

VEGE BURGER

VL, gluten-free and vegan option available

veggie patty made with peas and swede, smoky mayonnaise, cheddar cheese, tomato, red onion and Lappish potato fries

23 €

mayonnaise dip + 2 €

DESSERTS

BLUEBERRY

L, G

blueberry parfait, milk chocolate and meringue

13 €

LINGONBERRY

L, G

lingonberry madeleine pastry, vanilla ice cream
and salted caramel sauce

13 €

SNOWBALL

L, G

almond cake, spruce ice cream, meadowsweet-
flavoured panna cotta foam

13 €

FRESH

M, G

house sorbet or granita

4 €