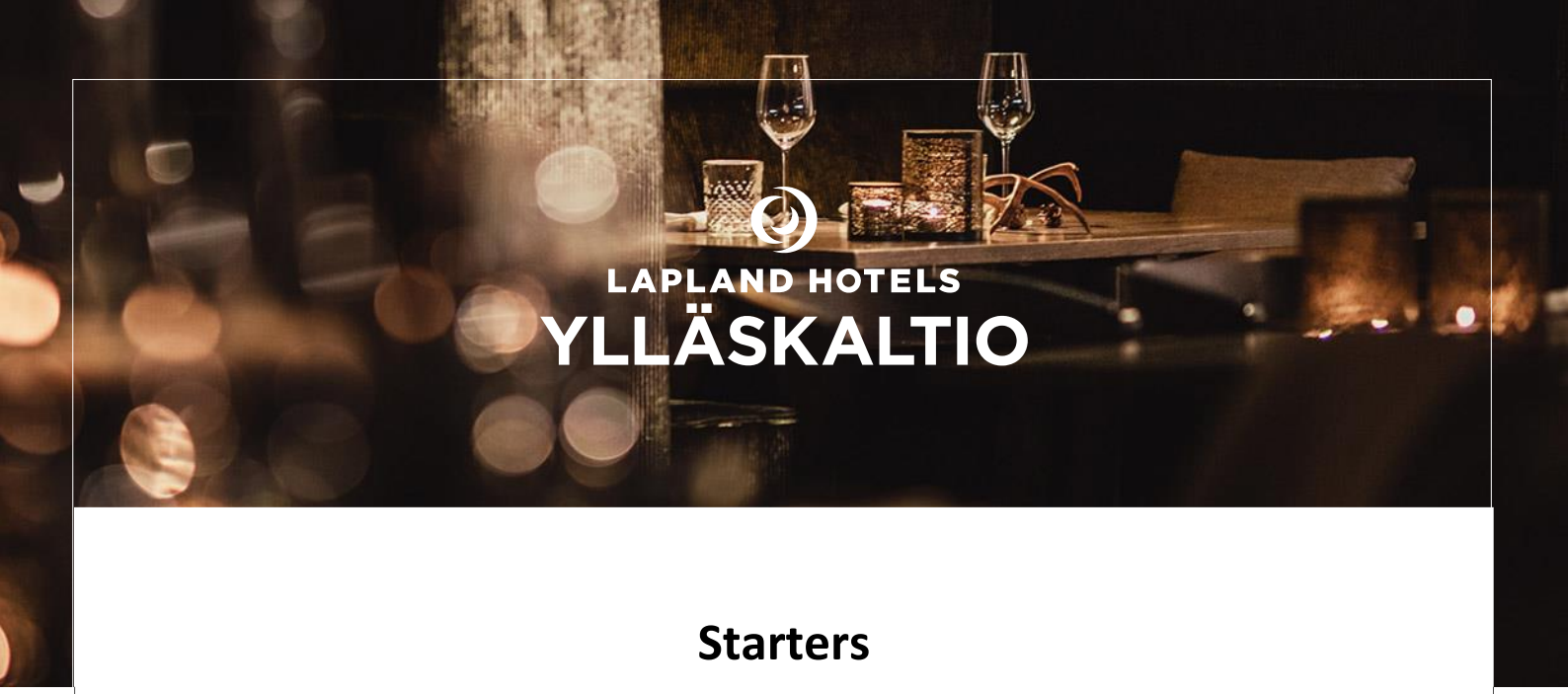


LAPLAND HOTELS
YLLÄSKALTIO

Starters

Mushroomsalad (L,G)

Beetroot salad with horseradish cream (L,G)

Puikula potato salad (M, G)

Baby gem lettuce, pickled vegetables and spruce shoot dressing (M, G, V)

Roasted Celeriac and apple (M, G, V)

Cured rainbow trout with traditional mustard-dill sauce (M, G)

Shrimp skagen (L, G)
Archipelago bread croutons (M, G)

Rainbow trout roe mousse (L, G)
Blinejä

Juniper-Cured whitefish (M, G)

Boiled lappish potatoes with fresh dill (M, G)

Christmas ham with mustard mayonnaise (M, G)

Reindeer liver pâté (L)

Traditional archipelago bread, and potato flatbread served with whipped butter

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Main courses

Sautéed reindeer roast (L, G)
Lingonberries and pickled cucumber (M, G)

Roasted rainbow trout with lemon butter sauce (L, G)

Creamy puikula potato mash (L, G)

Traditional carrot and rutabaga casseroles (L, G)

Dessert

Traditional Finnish Christmas tarts (L)

Gingerbread cookies (M, G)

Selection of Finnish cheeses (L, G)
Apple compote (M, G)
Rye crackers (L)

Ricepudding (L, G)
Cloudberries (M, G)

Chocolate cake

Chocolate mousse