

HALTIKAMMI & KIVINAVETTA

restaurants

FINE DINING

MENU 1

Broiled perch "Asian Style"

First main course: Sautéed bear roast, lingonberry and pickles

Second main course: Lightly smoked whitefish, herb mayonnaise

Valio's cheese selection and fig compote

PRICE: 88,50 €

MENU 2 – CLASSIC SINCE YEAR 1992

Three kinds of fish • Three kinds of meat • Two kinds of sauces

False morel soup and truffle foam

Open fire grilled reindeer filee

Cloudberry and cheese from Lapland in "Kivinaetta style"

PRICE: 94,50 €

Price includes serving and setting the table.

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FINE DINING

MENU 3

Reindeer tartar

Beetroot and goat cheese

Lingonberry Granite

Roasted Arctic char and king prawn risotto

White chocolate in two ways and spruce

PRICE: 93,50 €

MENU 4

Crispy fried sweetbread

King prawn soup and crayfish skagen toast

Tornedos Rosiini in "Kivinavetta style"

Licorice Crème brûlée and litchi sorbet

PRICE: 93,50 €

Price includes serving and setting the table.

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FINE DINING

MENU 5

Something small:

- Salmon pastrami and wasabi mayonnaise
 - Cold smoked pike and lemon gel
- Beetroot cone and Goatcheese mousse
 - Mushroom toast
- Reindeer tongue and lingonberry gel
- Local reindeer roast speciality and funnel
chantarelle-rowan compote

Small nettle soup

Goose from Hauhala and willow grouse-morel ragu

Pistachio cake and dark chocolate mousse

PRICE: 90,50 €

Price includes serving and setting the table.