

Fine dining 2019

Menu 1

Broiled perch "Asian Style"

First main course:

Sautéed bear roast and mashed almond potato

Second main course:

Lightly smoked whitefish, nettle stewed in cream

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

Bread

Boletus soup and sherry foam

Open fire grilled reindeer filee

Cloudberry and cheese from Lapland in "Kivinavetta style"

Price: 94,50 €

Menu 3

Reindeer tartar

Beetroot and goat cheese

Lingonberry-Tornio's juniper granite

Roasted Arctic char and king prawn risotto

White chocolate in two ways and spruce ice cream

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 €

Menu 4

3 tasting spoons

Almond potato-garden angelica soup

Moose tenderloin, pork cheek and pumpkin puree

Lemon cake and carrot-cardamom ice cream

Hinta: 93,50€

Menu 5

Something small:

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

Willow grouse from Lapland, smoked pearl barley risotto

Pistachio-dark chocolate-mint

Price: 95,50 €