



Three Elves

RESTAURANT

STARTERS

Porcini Soup (L)

Starter 12,10 € / Main 17,20 €

Soup made from local delicacies: porcini mushrooms, onion and sour cream, served with gently fried rye bread

Salad (L, G)

9,40 €

House green salad with raspberry vinaigrette, roasted nuts and quinoa

Blueberry Salmon (L)

14,20 €

Blueberry-cured salmon, herb mousse, dill oil and roasted flatbread

Tartar (L)

15,90 €

Reindeer tartar, onion, capers, mustard, egg yolk and lingonberry mayonnaise

MAIN COURSES

Barley Risotto (LL)

25,90 €

Roasted goat cheese, fried Jerusalem artichoke, rucola and parmesan cheese

Rainbow Trout (L, G)

28,20 €

Grilled rainbow trout fillet, mashed "puikula" potatoes, pickled cucumber and dill

Beef (L, G)

34,60 €

Grilled beef sirloin steak, carrot purée, roasted carrot and dark rosemary-juniper sauce

Pokka's Sautéed Reindeer (L, G)

30,90 €

Sautéed reindeer, mashed potatoes, pickles and lingonberry jam

Reindeer Roast (L, G)

39,90 €

Grilled reindeer sirloin, vegetable purée, crispy vegetables and rich sauce, with local forest mushrooms

BURGERS

Chicken (LL)

24,90 €

Reindeer (L)

28,50 €

Beef (L)

26,50 €

Beyond meat (L)

24,50 €

All burgers served with a potato bun, house mayonnaise, cheddar cheese, lettuce, tomato, pickled red onion, pickles and country-style French fries. Available as gluten-free and dairy-free.

DESSERTS

Crème Brûlée (L, G)

12,90 €

Lingonberry crème brûlée with raspberry sorbet

Chocolate (L, G)

13,80 €

Chocolate fondant, blueberry ice cream and berry sauce

Ice Cream (L, G)

10,90 €

2 scoops of house-made ice cream with whipped cream and white chocolate