

FOUR COURSE SURPRISE MENU

59 €

Our chef's surprise menu includes highlights from our list full of Lapland taste experiences.

Let your senses enjoy and relax!

GREETINGS FROM OUR CHEF

Basis for our values at Santa Claus Holiday Village is to cook quality and tasty food from the best possible ingredients. We use domestic meat and fish. Reindeer meat from local producer, as well as carefully selected Finnish vegetables and roots, taking advantage of the growth seasons. Thanks to the bright summer nights the roots are especially tasty. From our sauces you can taste the flavors of local berries and herbs. And alongside the food we recommend the local brewery beers!

L = lactose-free LL = low-lactose M = milk-free G = gluten-free VEG = vegan

STARTERS



TRESASURES FROM THE FOREST

Soup made of local delicacies of fungus, onion and sour cream. served with gently fried rye bread (L)

€ 12.10 / € 17.20



SOUP OF THE ELVES

Salmon filee from icy seas of Norway, cooked in a creamy fish broth with potatoes and herbs (L)

€ 12.80 / € 18.60



FROM THE FIELDS OF LAPLAND

Sugar-salted roast of reindeer with olive oil and garlic, Parmesan and berry-seasoned salad (LL,G)

€ 14.80



FLY FISHER'S DELIGHT

Cold smoked salmon tartare on top of raspberry juiced green salad. Vegetable chips and lime-mayonnaise (M,G)

€ 13.50



NORTHERN LIGHTS

Rich selection of tastiest arctic appetizers

€ 22.80 (shared for 2, price per person)

KID'S MENU



ELF'S BASKET

Breaded chicken fillets served with french fries, cucumber, mayonnaise and ketchup (M)

€ 12.90



LITTLE HELPER'S BEEF BURGER

Beef burger with cheddar cheese. Served with french fries, cucumber, mayonnaise and ketchup

€ 12.90



JINGLE BELLS

Reindeer meatballs with mashed potatoes, pickles and ketchup (L,G)

€ 14.90



Approved by the elves!

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MAIN COURSES



EARTHY TREATS

Fried root vegetable patty with garlic emulsion and country style potatoes (VEG,G)

€ 22.90



OAT FIELD

Creamy pearl barley risotto with porcini, parmesan and pistachio

€ 24.90



FROZEN WATERS OF NORWAY

Slightly smoked salmon served with beetroot foam and carrot puree (L,G)

€ 25.90



BEEF IT UP!

Grilled free range beef steak with house fries, wild game sauce and caramelized fig butter (L,G)

€ 30.90



66°30' N

Rosemary marinated reindeer roast with garlic gratinated potatoes and dark nettle sauce (L,G)

€ 38.90



GRAND JINGLE BELLS

Reindeer meatballs with mashed potatoes, pickles and lingonberry gel (L,G)

€ 25.90

BURGERS



BEYOND MEAT

Green pea patty, vegan mayo, tomato, pickles, salad, red onion jam and vegan cheese. Served with french fries (VEG)

€ 20.70



FARMER'S CHICKEN BURGER

Breaded chicken, garlic mayo, tomato, pickles, salad, red onion jam and cheddar cheese. Served with french fries

€ 24.20



THREE ELVES REINDEER BURGER

150g reindeer burger, lingonberry mayo, tomato, pickles, salad, red onion jam and cheddar cheese. Served with french fries

€ 27.50

All the burgers are low-lactose.

Milk-free or gluten-free options are available. Please mention your preferences to our waiters.

EXTRAS

French Fries € 5.00

Green side salad € 5.00

Mayonnaise € 1.80

Flavour options: aioli, conventional mayonnaise, lingonberry mayonnaise, vegan mayonnaise

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DESSERTS



GRANDMA'S RECIPE

Traditional Lappish squeaky cheese cooked in a rich cinnamon cream with cloudberry jam (G)

€ 11.90



FIFTY SHADES OF RED

Cranberry seasoned creme brûlée with raspberry sorber and red berries (L,G)

€ 12.40



CHOCO TEMPTATION

Chocolate fondant with cherry compot and old-fashioned vanilla ice cream

€ 13.90



CHOCOLATE FONDUE

Chef's special rich melted chocolate with fresh berries, fruits and soft marshmallows (L,G)

€ 15.40

ICE CREAM

Creamy chocolate and strawberry ice-cream with caramel sauce and fresh berries (L,G)

€ 8.90

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DRINKS

BEERS

Staropramen 0,33 l € 6.50

- Czech Lager / Dark Lager

Kronenbourg Blanc 0,33 l € 6.50

- Wheat Beer

DRAUHGT BEER - Karhu lager

0,33 l - € 5.00

0,5 l - € 8.50

LAPIN PANIMO

- Seasonal beer from local brewery
0,33 l - € 8.20

Amber - Lager

Aihki - Dark Lager

Loimu - Smoke Lager

Hippu - Golden Pilsner

Saana - Pale Ale

Hölmö - IPA

CIDER / LONG DRINK

Crowmoor 0,33 l € 7.40

- dry apple

Long drink 0,33 l € 7.40

- grapefruit / pink grapefruit

COT DRINKS

Filter Coffee € 3.00

Espresso € 3.00

Double espresso € 3.90

Americano € 3.20

Cappuccino € 4.20

Caffè Latte € 4.80

Flat White € 4.80

Tea € 3.00

Hot Chocolate € 4.20

Glög € 4.20

NON ALCOHOL - MOCKTAILS

Mojito Mocktail € 6.90

Redberry Mocktail € 6.90

SOFT DRINKS

Coca-Cola / Coca-Cola Zero / Sprite / Fanta
€ 4.50

Juices
Apple / Orange / Blueberry / Cranberry
€ 4.50

DRINKS

WHITE WINES

Lobo Loco - Macabeo, Spain

Dry and crisp with the floral aromas

12 cl / € 7.50 - 16 cl / € 9.50

Bottle € 40

Ramato Pinot Grigio, Italy

Sweet tannins, rich minerals, pleasant acidity

12 cl / € 8 - 16 cl / € 10.20

Bottle € 42

Reyneke Organic Chenin Blanc,
South Africa

*Medium dry and body. Rich aromas of
apricot, honey and nuts.*

12 cl / € 7.50 - 16 cl / € 11

Bottle € 39

Hann Riesling Trocken, Germany

*Dry, elegant minerals and acid.
Twist of lemon and oil*

12 cl / € 11.50 - 16 cl / € 14.50

Bottle € 61

Pasaato Langhe organig 2020
Chardonnay, Italy

*Semi sweet, fruity and savory. Hint of
vanilla and floral*

Bottle € 66

RED WINES

Lobo Loco - Temparnillo, Spain

Medium tannic, fruity red with lots of strawberry

12 cl / € 7.50 - 16 cl / € 9.50

Bottle € 40

T`Air d`oc 2020 - Shiraz, France

Full bodied, medium tannic with notes of berries

12 cl / € 8 - 16 cl / € 10.20

Bottle € 42

Aconcagua Alto 2011
Cabernet Sauvignon, Chile

*Fresh fruit aromas, sweet spices, ripe tannins
and bright acidity*

12 cl / € 8.90 - 16 cl / € 11.80

Bottle € 52

Abbe rous - Pinot Noir, France

*Luscious and rich with notes of strawberry and
cherry*

12 cl / € 11.50 - 16 cl / € 14.50

Bottle € 61

Langhe D.O.C Nebbiolo, Italy
*Bright acidity, rich and heady, redcurrant,
raspberry and pepper*

Bottle € 69

Amorone della Valpolicella 2014
Corvinone, Molinara, Rondinella, Italy
Full-Bodied, plum, raisin and cherry. Beautiful

Bottle € 79

DRINKS

SPARKLING

CHAMPAGNE

Taittinger Brut Réserve, France
Chardonnay, Pinot Noir, Pinot Meunier

12 cl / € 15

Bottle € 90

CAVA

El Miracle Organic Cava Brut, Spain
Macabeo, Chardonnay

12 cl / € 7.50

Bottle € 45

PROSECCO

Rocca dei Forti Prosecco Brut, Italy
Glera

12 cl € 7

Bottle € 43

COCKTAILS

€ 12

Santa's Day off

*Gin, cinnamon syrup, lime juice, basil leaves,
russian water*

Elf Hugo

*Elderflower liqueur, Cointreau, lime juice, mint
leaves, prosecco*

Aurora Sour

*Disaronno, lime & orange juice, sugar syrup,
Foamee*

Whiskey Sour

*Whiskey, lime & orange juice, sugar syrup,
Foamee*

Christmas Fire

Tequila, Cointreau, lime juice, chili syrup

SCHV Spritzer

Aperol, peach syrup, prosecco

Napue Gin & Tonic

Napue Gin, tonic water

Christmaspolitan

*Vodka, Cointreau, Chambord, cranberry juice,
lime*

ALLERGIES

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose
 - (b) wheat based maltodextrins
 - (c) glucose syrups based on barley
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine
5. Peanuts and products thereof
6. Soybeans and products thereof, except:
 - (a) fully refined soybean oil and fat
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - (c) vegetable oils derived phytosterols esters from soybean sources
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources
7. Milk and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - (b) lactitol
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylos avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangeh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof

THANK YOU FOR VISITING

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YOUR FEEDBACK IS IMPORTANT

TripAdvisor
@ Three Elves Restaurant

You can also fill feedback form at the reception.

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Three Elves
RESTAURANT



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