

DRINKS

SOFT DRINKS

Pepsi, Pepsi max, Jaffa, 7up, Soda, Raspberry lemonade and Pear lemonade	Small 0,25l	3.00
	Large 0,4l	3.50
Vichy/ Novelle bottle 0,33l		3.00

BEERS

III Karjala, Lapin Kulta, Aura, Kukko (G) bottle 0,33l	4.50
III Karhu bottle 0,33l	5.00
III small draught lager 0,33l	4.50
III large draught lager 0,5l	6.00
IV Karjala, Lapin Kulta bottle 0,33l	5.00
Heineken Extra Cold 5.0% small draught 0,25l	4.50
Heineken Extra Cold 5.0% large draught 0,5l	7.50
Heineken 4.6% 0,33l	6.00
Sol 4.5% 0,33l	6.00
Lefte Brune 6.5 % 0,33l	7.00
Lefte Blonde 6.6% 0,33l	7.00
Krušovice Cerné 3.8% dark beer 0,5l	7.50
Krušovice Imperial 5.0% lager beer 0,5l	7.50
Franziskaner Hefe-Weissbier 5.0% 0,5l	8.00
Lapin Kulta Arctic Malt dark beer 0,0% 0,33l	3.50
Heineken 0.0% 0,33l	3.50

NON-ALCOHOLIC

NON-ALCOHOLIC

CIDERS

Perry light, Dry apple,	5.50
Somersby Apple, Blackberry 4.7% 0,33l	6.50
Happy Joe Organic 4.7 % 0,275l	6.00
Happy Joe Crisby Pear 4.7 % 0,275l	6.00
Happy Joe 0 % Dry apple 0,275l	4.50

NON-ALCOHOLIC

LONG DRINKS

Original Long Drink, Original Long Drink Cranberry	6.50
Original Long Drink Vodka Lime	
Smirnoff Ice, Bacardi Breezer	7.00

FOR SPECIALTIES,
ASK THE WAITER
FOR MORE
INFORMATION

WINES

RED WINES:

Tini Nero d'Avola, Italy

100% Nero d'Avola
Medium-bodied, cherry, blackberry, soft and balanced
4.50 €/12cl 23€/bottle



Michel Servin Rouge, France

Merlot, Cabernet Sauvignon, Carignan, Grenache
Medium-bodied, medium tart, light tannins,
black currants, blackberries, red berries, delicate jam flavor
4.50 €/12cl 25 €/bottle

Perlage Cabernet delle Venezie, Italy ORGANIC

80% Cabernet Sauvignon, 20% Cabernet Franc
Medium-bodied, medium tannin, cranberries,
sour cherry, spicy
5 €/12cl 26 €/bottle

[yellow tail], Merlot, Australia

100% Merlot
Full-bodied, sweet and plummy with a hint of spices
6 €/12cl 29 €/bottle

Santa Ana Homage Malbec, Argentina

100% Malbec
Medium-bodied with soft tannins, plum, strawberry,
delicate jam flavor and oak
6 €/12cl 29 €/bottle

Santa Carolina Cabernet Sauvignon Reserva, Chile

100% Cabernet Sauvignon
Full-bodied, ripe tannins, boysenberry,
blackberry, spicy, oak
6 €/12cl 30 €/bottle

WHITE WINES:

Hochheimer Daubhaus Riesling, Germany

100% Riesling
Semi dry (15 g/l), tart, peach, apricot
5 €/12 cl 25 €/bottle



Perlage Terre di Chieti Bianco, Italy

Trebbiano, Malvasia
Dry, soft, fruity, apple, apricot, citrusy, fairly long,
mouth-filling
5.50 €/12 cl 28 €/bottle

Marquès de càceres Satinela, Spain

92% Viura, 8% Malvasia
Semi-sweet, medium tart, fruity, ripe citrusy, soft pear
6 €/12 cl 29 €/bottle

SPARKLING WINES:

J.P. Chenet Sparkling Ice Edition Demi-Sec, France

Semi-dry (42g/l), tart, citrusy, apricot, light pear, spicy
8 €/20 cl (piccolo) 28 €/bottle

Freixenet Legero Alcohol free Sparking wine, Spain

Moscatell
Sweet (54g/l), fruity, fresh, balanced
6.50 €/12 cl

NON-ALCOHOLIC

COGNACS

Meukow VS	7.00
Meukow V.S.O.P.	8.50
Meukow XO	13.00
Monopol	6.50
Monnet VS	7.00
Rémy Martin V.S.O.P.	9.50
Hennessy V.S.O.P.	9.50

RUMS

Zacapa	9.00
Captain Morgan	6.00
Spiced Gold	
Jamaica Rum	

WHISKIES

Jameson	6.50
Seagram's	6.00
Jack Daniel's	6.00
Johnnie Walker	
Black Label	8.00
Lagavulin	11.00
Glenkinchie	9.50
Dalwhinnie	9.50

TO START WITH

1. GOATS CHEESE TOAST 9 €

White bread with goats cheese and fig jam

2. GARLIC SNAILS 10 €

Snails braised in garlic butter, served with roasted bread

3. TAVERN'S PLATTER 11 €

Cold smoked salmon and air-dried beef served with goat cheese, fig, mango, plum tomatoes and devil's jam

4. MUSHROOM-REINDEER SOUP (also vegetarian)

STARTER 10 €

MAIN COURSE 12 €

Mushroom soup seasoned with cold smoked reindeer, served with toast

5. SALMON SOUP

STARTER 10 €

MAIN COURSE 12.50 €

Traditional salmon soup flavored with cold smoked salmon and dill sour cream. Served with rye bread

SALADS

6. GRILLED CHICKEN SALAD 15.50 €

Chicken breast fillet seasoned with mild chili sauce, served with lettuce, watercress, cucumber, mango, red peppers, croutons and cashew nuts with Italian salad dressing. Served with house bread

7. PULLED PORK SALAD 15.50 €

Pulled pork seasoned with BBQ-sauce, lettuce, red peppers, red onions, pickles, apples and nachos. Served with a dip of your choice



CHICKEN TREATS

All dishes are served with house coleslaw and a side dish of your choice.

8. HONEY CHICKEN 18.50 €

Grilled chicken breast fillet and apple wedges in honey cream sauce

10. CHICKEN WITH HERBS 18.50 €

Chicken breast fillet with figs in dark coriander sauce

9. GOATS CHEESE CHICKEN 19.50 €

Chicken breast fillet with a goats cheese filling, served with devil's jam

SALMON

All dishes are served with house coleslaw and a side dish of your choice.

11. CORIANDER SALMON 20 €

Arctic salmon and roasted cauliflower with a cucumber mayonnaise

13. SMOKED SALMON PASTA 18 €

Cold smoked salmon, peppers, apples, arugula and onions in a creamy dill sauce.
Served with tagliatelle

12. GRILLED SALMON SLICES 21 €

Arctic salmon in mushroom-reindeer sauce

VEGETARIAN

All dishes are served with house coleslaw and a side dish of your choice.

14. VEGGIE-BROAD BEAN STEAK 16 €

Veggie-broad bean steak with ratatouille infusion, served with sweet potato criss cuts

15. BASIL-VEGETABLE PASTA 16 €

Peppers, apples, broccoli, red onions, carrots, spiced with basil. Served with tagliatelle

Most servings can be prepared gluten-free, lactose-free or milk-free.
Additional information about servings and ingredients causing allergies
or intolerance is available from the personnel.

BEST STEAKS

All dishes are served with house coleslaw and a side dish of your choice.

16. PORK IN LAPLAND'S WAY 18.50 €
Pork cutlet with tasty mushroom-reindeer sauce

17. GARLIC PORK 18 €
Pork sirloin with bacon and garlic in dark coriander sauce

18. PERUVIAN PEPPER NOISETTES 18 €
Pork noisettes stewed in creamy
Peruvian pepper sauce

19. GRILLED STEAK 22.50 €
Beef sirloin with Dijon-butter
and dark coriander sauce

20. PEPPER CHEESE STEAK 22.50 €
Beef sirloin with peppered cheese and figs

21. BLUE CHEESE BEEF 23 €
Beef sirloin with creamy blue cheese sauce

22. CHEVRE BEEF 30 €
Beef tenderloin, bacon and goat cheese
in coriander sauce

23. TRADITIONAL PEPPER STEAK 29.50 €
Beef tenderloin in creamy cognac sauce

24. SALSA BEEF 29.50 €
Beef tenderloin with peppers, cherry tomatoes,
red onions, salsa and jalapeno

SIDES

FRENCH FRIES
POTATO WEDGES
SWEET POTATO CRISS CUTS

CREAM CHEESE POTATOES
BLUE CHEESE POTATOES
GARLIC POTATOES

RICE
VEGETABLES
TAGLIATELLE

HOUSE BURGERS

All dishes are served with house coleslaw

25. HOUSE BURGER 14.50 €

Bread from a local bakery, minced meat steak, bacon, cheddar cheese, lettuce, red onions and sweet-chili mayonnaise. Served with French fries with Chicken breast fillet 16 €

26. PULLED PORK BURGER 15 €

Bread from a local bakery, pulled pork with BBQ-sauce, lettuce, caramelized onions, jalapenos and sweet-chili mayonnaise. Served with potato wedges

27. BROAD BEAN BURGER 14.50 €

Bread from a local bakery, broad bean steak, lettuce, mango, tomato, red onions and mayonnaise. Served with sweet potato criss cuts

FOR BIGGER CRAVINGS

- EXTRA STEAK 3 €
- GOAT CHEESE 3 €
- EXTRAS: BACON, BLUE CHEESE, EXTRA CHEESE 1 €

DIPS 2 €

BBQ-SAUCE

SWEET-CHILI MAYONNAISE

BLUE CHEESE

DEVIL'S JAM

SALSA

AIOLI

MAYONNAISE

CUCUMBER MAYONNAISE



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or intolerance is available from the personnel.

HOUSE SPECIALS

28. SPICY BEEF POT 16 €

Beef, jalapenos, bell peppers and onions stewed in a pepper cream sauce. Served with French fries

29. SPICY CHICKEN POT 16 €

Chicken, coconut milk, red chili, peppers, onion wedges and bamboo shoot flavored in Thai spices. Served with rice

30. PORK BREAD 16 €

Pork cutlet on pan bread with mushroom-reindeer sauce

31. CHICKEN BREAD 16 €

Chicken fillet on pan bread with mozzarella and peaches in mushroom-reindeer sauce

32. WINGS

Served with carrots, celery and a blue cheese dip

10 wings 12.50 €

16 wings 16.50 €

Choose:



33. STONE OVEN PIZZA 13.50 €

Choose a regular or a pan pizza with four toppings

HALVE FORTWO 2 €

EXTRA TOPPING 2 €

34. GLUTEN FREE PIZZA 14.50 €

TOPPINGS

HAM	EGG	JALAPENOS	BBQ-SAUCE	FETA
MINCED MEAT	TUNA	PINEAPPLE	SWEET CHILI SAUCE	COLD SMOKED SALMON
PEPPERONI	SHRIMPS	PEACH	RED ONIONS	
CHICKEN	MUSHROOM	CHERRY TOMATO	GARLIC	
BACON	CAPRIS	PEPPER	BLUE CHEESE	
AIR-DRIED BEEF	OLIVES	ARUGULA	CHEDDAR	

CHILDRENS FAVOURITES

35. SAUSAGES WITH FRENCH FRIES 9 €
Served with cucumber and carrots

36. PASTA BOLOGNESE 9 €
Served with tagliatelle

37. SALMON 10 €
Served with mashed potatoes, cucumber dip
and an orange slice

38. PORK STEAK 10 €
Served with potato wedges and seasoned butter

39. KIDS BURGER 9 €
Burger with cheddar cheese and ketchup,
served with French fries.

39. KIDS PIZZA 9 €
Choose two toppings

TOPPINGS

HAM	EGG	JALAPENOS	BBQ-SAUCE	FETA
MINCED MEAT	TUNA	PINEAPPLE	SWEET CHILI SAUCE	COLD SMOKED SALMON
PEPPERONI	SHRIMPS	PEACH	RED ONIONS	
CHICKEN	MUSHROOM	CHERRY TOMATO	GARLIC	
BACON	CAPRIS	PEPPER	BLUE CHEESE	
AIR-DRIED BEEF	OLIVES	ARUGULA	CHEDDAR	

SWEETS

41. MASCARPONE PEACHES 7 €
Stewed peaches with nutty mascarpone foam.
Dish is topped with chocolate sauce

42. CAPPUCCINO PASTRY 8 €
Coffee pastry with raspberry jam

43. CHOCOLATE CAKE 8.50 €
Served with old-fashioned vanilla ice cream

44. FRENCH TOAST 7 €
Served with raspberry and blueberry
ice cream and strawberry-rhubarb jam

45. STRAWBERRY SORBET 7 €
Served with house jam

46. CHOOSE YOUR FAVOURITE ICE CREAM
SMALL PORTION 5.50 €
BIG PORTION 7 €

OPTIONS:

Old-fashioned vanilla ice cream
mint-chocolate ice cream
raspberry-blueberry ice cream
strawberry sorbet

TOPPINGS:

caramel, chocolate, liquorice, strawberry-rhubarb jam