

ENG



GLASS RESTAURANT

À la Carte

APPETIZER

*Lappish Root Vegetable Tartar
with onion jam, apple, capers and
yellow carrot emulsion*
15,00 €

*Sugar salted Salmon with Vendace roe,
crispy Arctic Char skin, pickled mushroom
and dill mayonnaise*
17,00 €

*Reindeer Tongue, potato purée,
spruce sprout-lingonberry jam*
15,00 €

SOUPS

Butter Smoked Salmon Soup
16,00 € / 22,00 €

*Creamy Funnel Mushroom Soup
with sherry foam*
16,00 € / 22,00 €

*" We use locally sourced ingredients from the
untouched Arctic nature. Our Salmon comes
from the Arctic Ocean and our Mushrooms
from the wilderness area of Kainuu."*



MAIN COURSE

*Roasted Hemp Cheese, smoked root
vegetables, pea puree, spruce sprout foam*
25,00 €

*Roasted Arctic Char, tar carrots,
beetroot and dill smetana*
27,00 €

*Grilled Reindeer Fillet, smoked Lappish
potatoes, lingonberry turnips and
dark lingonberry sauce*
34,00 €

*Roasted Willow Grouse Brisket and Rilette,
creamy barley, pickled mushroom and
black currant sauce*
45,00 €

*Sautéed Elk with potato puree and
homemade apple-lingonberry jam*
26,00 €

*"The Reindeer and Elk meat comes from
Karesuvanto, the Arctic Char from Lapland's
clear mountain lakes and our Specialty, the
Willow Grouse, has grown in Enontekiö, in the
wilderness of Pöyrisjärvi."*



DESSERT

*Cloudberry Sorbet
with Cloudberry Liqueur
12,00 €*

*Vanilla Pannacotta
with blueberry butter jam
13,00 €*

*Baked Lappish Cheese
with caramel sauce and
cloudberry chutney
13,00 €*

*Rakka (Rocky Road Lappish Style)
- dark chocolate cake, cranberry melba,
white chocolate and berries
15,00 €*

*" The berries used in the portions have been
hand picked from the nature of Lapland.
The berries grow in the purest of terrain
under the Midnight Sun and are full of
nutrients and succulent flavours."*



Children

*All servings can be prepared also in
smaller portions for children.*

*For children of 4-12 years old, the
portion prices are -30% of the list prices.*

*Enjoy your memorable
experience at the
Glass Restaurant!*