



## - MENU SELECTION 2016-2017 -

Luvattumaa, our Lappish restaurant in Levi, in Finnish Lapland, amidst the solitude of the Great Outdoors, is home to a wide range of choice meals. Bread baked deep in the heart of an oven and soups cooked slowly over fires. Welcome and enjoy!

<b>Menu I</b>	<b>Salmon Smoked by the Riverside</b>	<b>48.00€</b>
	<ul style="list-style-type: none"><li>● Cheese and smoked reindeer soup, Pekka's bread and butter</li><li>● Lightly-smoked salmon on a bed of root vegetables, beetroot purée and oven-baked potato sections</li><li>● Crêpes with berry jam and berry syrup, coffee/tea</li></ul>	
<b>Menu II</b>	<b>Lake Miekjärvi Pike-Perch à la Maison</b>	<b>49.00€</b>
	<ul style="list-style-type: none"><li>● Reindeer tartar on rye bread, cowberry sauce and mushroom salad</li><li>● Grilled fillets of pike-perch with herbs and white wine sauce, baked beetroots and mashed creamed potatoes</li><li>● Vanilla ice cream with berry jam and spruce shoot syrup, coffee/tea</li></ul>	
<b>Menu III</b>	<b>Traditional Lappish Dish</b>	<b>49.00€</b>
	<p>The chef's wild mushroom soup, Pekka's bread and butter</p> <ul style="list-style-type: none"><li>● Genuine sautéed reindeer venison with mashed potatoes, salted gherkins and lingonberries</li><li>● Lappish fried cheese with cloudberry jam and cinnamon cream, coffee/tea</li></ul>	
<b>Menu IV</b>	<b>Long braised lamb with red wine sauce</b>	<b>51.00€</b>
	<ul style="list-style-type: none"><li>● Blue cheese beetroot soup, Pekka's rye bread and butter</li><li>● Long braised lamb with the chef's game sauce, glazed Lappish root vegetables and pyre and mashed potatoes</li><li>● Panna cotta with Lappish berries, coffee/tea</li></ul>	
<b>Menu V</b>	<b>Bear Menu à la Markus Maulavirta</b>	<b>69.00€</b>
	<ul style="list-style-type: none"><li>● Lappish tapas entrées served on a splint of wood</li><li>● Beef rolls with bear meatloaf stuffing with lingonberry sauce, berry syrup, glazed Lappish root vegetables, and potatoes with herbs</li><li>● Lappish berries in champagne jelly, coffee/tea</li></ul>	
<b>Menu VI</b>	<b>Festive Menu</b>	<b>71.00€</b>
	<ul style="list-style-type: none"><li>● Smoked fish tartar on rye bread with onions, roe and smetana</li><li>● The chef's wild mushroom soup, Pekka's bread and butter</li><li>● Reindeer fillets with game sauce à la Maison, honey-glazed Lappish root vegetables and herb-spiced potatoes</li><li>● Pastry à la Maison, coffee/tea</li></ul>	
<b>Menu VII</b>	<b>Goblins' Feast</b>	<b>49.00€</b>
	<p>Available only to groups of at least 25, buffet enjoyed by a open fire</p> <ul style="list-style-type: none"><li>● Creamy root-vegetable soup bread and butter</li><li>● Choice pieces of fish with tartar sauce, vegetables and herb-spiced potato sections</li><li>● Sautéed reindeer venison, potatoes with butter, salted gherkins and lingonberries</li><li>● Crêpes with berry jam, coffee/tea</li></ul>	



One menu per group. Minimum group size 8, except Menu VII, for which a group of at least 25 is required. Please note that the duration of an evening reservation is approx. 2 hours. Should you wish to stay longer than this, please indicate this when making the reservation.

