



## LUVATTUMAA – LUNCH MENU

Local food and Lappish delicacies from our atmospheric Lappish kitchen. On daily we offer day's soup, pastries and filled pita bread with Lappish suovas meat and salad, served from 11 am to 3 pm without reservation.

### LUNCH MENU IS SERVED DAILY

At 11 am – 3 pm      12.12.2019 – 14.4.2020

### LUNCH MENU FOR GROUPS – 37,00 €

Our three-course lunch is for groups – min 6 persons. Please book the table and the menu in advance.

#### GREEN SALAD WITH HOUSE TOAST BREAD

#### CHOOSE ONE MAIN COURSE:

- Creamy salmon casserole
- Chicken wok, rice and root vegetables
- House Lappish suovas meat and bacon sauce, mashed potatoes and cucumbers

#### PANCAKES WITH JAM AND CREAM, COFFEE / TEA

All our menus are lactose free and we have also lunch for special diet – please tell us in advance.

Our Lappish restaurant is open around the year on request for groups, weddings also in summer time.  
Min groups in summer time 25 persons.

You can see reindeer family in our yard and visit in the big Snow castle Luvattumaa Levi Ice Gallery & hotel.  
Tickets to Snow castle on the desk.

Reservations: [sales@luvattumaa.fi](mailto:sales@luvattumaa.fi)

## LUVATTUMAA – DINNER MENU

Lappish delicacies and local food from the kitchen of our Kota-restaurant .  
Enjoy the Lappish atmosphere and by the open fire the delicacies taste better.

### MENU I

#### SALMON SMOKED BY THE RIVERSIDE

53,00 €

- Creamy cheese and smoked reindeer soup, house bread
- Lightly smoked salmon on the bed of root vegetables, beetroot pureè and oven-baked potatoes
- Crepes with berry jam and berry syrup, coffee / tea

### MENU II

#### ARCTIC CHAR FROM THE LAPPISH RIVER

55,00 €

- Suovas reindeer meat on the rye bread, wild mushrooms, red onion and lingonberries
- Fried Arctic char, thyme butter, glazed Lappish root vegetables and potatoes
- Baked apple, vanilla sorbet and spruce shoot syrup, coffee / tea

### MENU III

#### TRADITIONAL LAPPISH DISH

55,00 €

- Smoked salmon and green salad, dill cream bonjour and house bread
- Genuine sauteèd reindeer venison, mashed potatoes, lingonberries and pickled cucumbers
- Lappish fried cheese with cloudberry jam and cinnamon cream, coffee / tea

### MENU IV

#### REINDEER FILLET À LA CHEF

61,00 €

- House bouillabaisse, smoked salmon and house bread
- Reindeer filled red wine- rosemary sauce, Lappish root pyre and lingonberry syrup
- Chocolate mousse, apple-lingonberry compote and meringue, coffee / tea

## **MENU V**

### **KITCHEN SURPRISE MENU OF THE BEST LAPPISH INGREDIENTS**

**75,00 €**

- The surprise menu consists of the best Lappish ingredients and tastes of Lappish nature.
- Menu contains bear meat, reindeer meat, whitefish arctic char or salmon, wild mushrooms and berries made by different ways. Five course menu varies by season.

## **MENU VI**

### **BUFFET SERVED BY THE OPEN FIRE – MIN 25 PERSONS**

**54,00 €**

- Creamy vegetable soup with herb oil, house bread
- Smoked salmon and three kind of salad, oven-baked potatoes
- Sauteed reindeer, mashed potatoes, lingonberries and pickled cucumbers
- Flamed crepes with berry jam, coffee / tea

Please note that only one menu for the group.

All our menus are lactose free and we make also menus for special diet; gluten free, vegan and vegetarian – please tell us in advance.

Min group size in the winter season 8 persons, in the summertime 25 persons. Restaurant is for 100 people.

You can see reindeer family in our yard and visit in the big Snow castle Luvattumaa Levi Ice Gallery & hotel. Tickets to Snow castle on the desk.

**Reservations:** [sales@luvattumaa.fi](mailto:sales@luvattumaa.fi)