



Welcome to restaurant Tunturikettu.

Here you can enjoy individual dishes from the menu or savour 3-course menu from choices crafted by our head chef.

The main thing is to enjoy!

Starters

TOMATO TARTARE G L VEG 15 €
water melon, basil, bloody mary - broth

OYSTER MUSHROOM G L VEG 15 €
seared oyster mushroom, peas, smoked vegon, miso dressing

REINDEER CARPACCIO G L 15 €
chantarelles, crowberry, parmesan

CURED WHITEFISH (G) L 15 €
cucumber, roe & rye

SMOKED SALMON SOUP (G) L 15 €
creamy soup, bread

LAPPISH DELICACIES (G) L 32 € (kahdelle)
salmon, whitefish, reindeerm elk, mushrooms and berries prepared in various ways

Burgers

BURGER (G) L (VEG) 18 €
beef patty, bacon, potato bun, cheddar, tomato salsa, chipotle ranch mayonnaise, pickled cucumber, lettuce

REINDEER BURGER (G) (L) 21 €
patty made of reindeer and beef, potato bun, smoked cheese, pickled red onions, lingonberry-coleslaw, crowberry bbq-sauce, pickled cucumber

VEGAN BURGER G L 18 €
pea-chickpea patty, gluten free bun, vegan cheese and chili mayo, pickled red onions, pickled cucumber, lettuce

FRIES G L VEG 4 €

DIPS 2,50 €
Garlic, chipotle ranch, BBQ, chili, chimichurri

Main Courses: Our Specialities

ARCTIC CHAR G L 32 €
mushroom sauce, seasonal vegetables, lappish potatoes

REINDEER G L 35 €
grilled and overcooked reindeer, dark game sauce, root vegetable pure, lappish potatoes

SCANDINAVIAN ELK G L 35 €
overnight smoked elk entrecote, smoky cream sauce, root vegetables, lappish potatoes

VEGGIE MOSAIC & TEMPEH G L VEG 32 €
smoked tempeh, root vegetable mosaic, mushroom oat risotto, umami sauce

Main Courses: Classics

SMOKED SALMON SOUP (G) L 20 €
creamy soup, bread

CHICKEN PASTA 22 €
chicken in slightly spicy creamy sauce, parmesan and blue cheese

SMOKED SALMON PASTA 25 €
smoked salmon, cream, capers, red onions

REINDEER LIVER 22 €
fried reindeer liver, mashed potatoes, onion sauce, lingonberries

VEAL SCHNITZEL G L 27 €
battered schnitzel, anchovy butter, capers, lappish potato mash

SAUTÉED REINDEER G L (VEG) 30 €
sauteed reindeer, lappish potato mash, lingonberries and picked cucumber. *also available as vegan with vebab*

STEAK G L 34 €
beef fillet, seasonal vegetables, lappish potatoes, choose pepper sauce or seasoned butter

FOR KIDS G L 14 €
chicken, fish or sauteed reindeer with fries or mashed potatoes

Desserts

Cheeses and Jam G L 15 €

Chocolate and Raspberry G L VEG 15 €

Creme Brulée and Blackcurrant G L VEG 15 €

Lappish Bread Cheese, Cinnamon and Cloudberries G L 15 €

Chef's Menu Choices

For perfect enjoyment when you are not in hurry.
3 courses (starter + main + dessert) 54 € | wines 26 €

Tasting: 9 dishes in smaller portions 79 €
tasting wines (6 glasses) 48 €
We recommend allowing 2,5–3 hours to fully enjoy the tasting menu

Brilliant Start

Tomato Tartare

Reindeer Carpaccio

Cured Whitefish

Mains

Veggie Mosaic & Tempeh

Arctic Char

Reindeer (+3 €) or Elk (+3 €)

Perfect Ending

Chocolate and Raspberry

Creme Brulée and Currant

Lappish Cheese, Cinnamon and Cloudberry

Lunch 15 €

Monday-Friday 11-15

Salad buffet & Selection of Breads

Maincourse served to table, choose:

sautéed game & mash, creamy salmon

soup of pasta of the day

Coffee / tea and a small sweet

Did you enjoy the food?
The review link is available as
a QR code.



Didn't enjoy the food or
think something could be improved?
Please let us know.

G = gluten free L = lactose free VEG = vegan () = if requested