



# Wildwoods

## Lappish Cuisine

Seitarannantie 437  
97240 Rovaniemi FINLAND

Opening Hours:  
Daily from 17.00 to 22.00

### STARTERS

Wildwoods tartare (G, L) ————— 19 €

Reindeer tartare, egg yolk, chili mango mayonnaise,  
crisps and green jalapeno

Velvety lobster soup (G, L) ————— 17 €

Fried asparagus, herb oil and island bread

Salmon ceviche (G, L) ————— 18 €

Cucumber, white radish, chili, sugar pea,  
toasted sesame seeds and fish sauce

Lake whitefish (G, L) ————— 19 €

Served with homemade cloudberry jam  
and fresh forest berries

Creamy wild mushroom soup (V, G) ————— 17 €

Wild mushrooms, Finnish bread

Shrimp and avocado salad (G, L) ————— 19 €

Tiger prawns, avocado, sweet soy and radish





## MAIN COURSES

**Sautéed reindeer (G)** \_\_\_\_\_ **33 €**

Mashed puikula potatoes, lingonberry jam  
and pickles

**Aito burger (L)** \_\_\_\_\_ **24 €**

Beef, iceberg lettuce, cheese, chili mayonnaise

**Vegetarian Aito burger (L)** \_\_\_\_\_ **21 €**

Fried tofu steak, iceberg lettuce, cheese,  
chili mayonnaise

**Pan-seared duck breast (G, L)** \_\_\_\_\_ **29 €**

Pak choi, porcini mushrooms, bacon potatoes

**Catch of the day (G)** \_\_\_\_\_ **32 €**

Today's fresh fish served with pan-fried  
vegetables and house sauce

**Reindeer two ways (G)** \_\_\_\_\_ **49 €**

Aura mashed potatoes, pickled fennel,  
pan-fried Arctic char, reindeer sausage

**Lumberjack steak (G, L)** \_\_\_\_\_ **35 €**

Bacon potatoes, lingonberry red wine  
sauce, pickled mushrooms

**Daily special (G, L)** \_\_\_\_\_ **48 €**



## DESSERTS

Grandma's apple pie	_____	11 €
Served with vanilla ice cream		
Chocolate cake with forest berries	_____	13 €
Blueberry panna cotta	_____	13 €

L – Lactose-free, G – Gluten-free, V – vegan

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**We harness the natural flavours  
of the Arctic to create unique  
dining experiences**

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Wildwoods creates unparalleled dining experiences that harmoniously blend time-honoured traditions with contemporary elegance. Our design, which combines rich dark wood accents with mirrored tiles, provides the perfect setting for a very special meal made with carefully selected ingredients from our pristine nature and a keen focus on wine pairings. Sit back, relax and let us take you on a gastronomic journey into the wilds of Lapland!

