



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

Fried lake whitefish (G, L) ————— 19 €


Edamame bean puree, salmon caviar,
lemon sauce

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



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



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!

