



Wildwoods

Lappish Cuisine

Seitarannantie 437
97240 Rovaniemi FINLAND

Opening Hours:
Daily from 17.00 to 22.00

STARTERS

Wildwoods reindeer tartare (G, L) ————— 19 €

Reindeer tartare with chilli mayo,
served with sourdough bread.

Silky lobster soup (G, L) ————— 17 €

Pureed lobster soup topped with a delicately seared scallop.

Cured salmon crudo (G, L) ————— 18 €

Fresh cured salmon drizzled with a vibrant homemade
green vinaigrette and a hint of lemon jelly.

Seared whitefish (G, L) ————— 19 €


Pan-seared whitefish with edamame puree, pickled fennel
and a hint of chilli oil.

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

A rich, comforting soup made from locally
foraged wild mushrooms.

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

Poached prawns in a honey lemon dressing
with creamy avocado.





MAIN COURSES

Sautéed reindeer (G) _____ **33 €**

Tender sautéed reindeer served with mashed potatoes and lingonberry jam.

Aito burger (L) _____ **24 €**

Our signature burger with homemade sauce, smoked cheddar and pickled cucumber.

Crispy vegetarian Aito burger (L) _____ **21 €**

A crispy tofu and carrot patty with rocket, homemade sauce and pickled chilli.

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

Served with blueberry jam, porcini mushrooms and red wine sauce.

Catch of the day (G) _____ **32 €**

Served with mixed seasonal vegetables and chef's choice of sauce.

Reindeer duo (G) _____ **49 €**

Reindeer prepared two ways, served with sweet potato puree and berry reduction.

Lumberjack ribeye steak (G, L) _____ **35 €**

Hearty ribeye served with pan-seared potato galette and demi-glace.

Stuffed tomato (G, L, V) _____ **22 €**

Served with smoked Romesco sauce.



DESSERTS

Panna cotta (G, L) _____	14 €
Berries, blueberries.	
Or noir Chocolate cake (L) _____	16 €
Sponge cake, chocolate truffle mousse, crumble, berry compote, served with vanilla ice cream.	
Classic New York cheese cake (L) _____	16 €
Served with exotic fruits and crumble.	
Classic tiramisu (L) _____	16 €
Mascarpone cream, espresso spit biscuits and fresh berries.	
Crème brûlée (G, L) _____	16 €
Fresh strawberries, mandarins, blueberries.	

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**



KIDS

STARTERS

Tomato soup 6.9 €

MAIN COURSES

Fish and chips 15.9 €

Fried chicken with fries 15.9 €

Meatballs with mashed potatoes 15.9 €

DESSERTS

House ice cream 6.9 €

Mud Cake with vanilla ice cream 8 €

