




Wildwoods

Lappish Cuisine


Green & Gold Seasons Menu

Seitarannantie 437
97240 Rovaniemi FINLAND

Opening Hours:
Daily from 17.00 to 22.00



STARTERS



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


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

Wildwoods reindeer tartare (G, L) _____ 19 €

Reindeer tartare with chilli mayo, served with sourdough bread.

Seared whitefish (G, L) _____ 19 €

Pan-seared whitefish with edamame puree, pickled fennel and potatoes.



MAIN COURSES

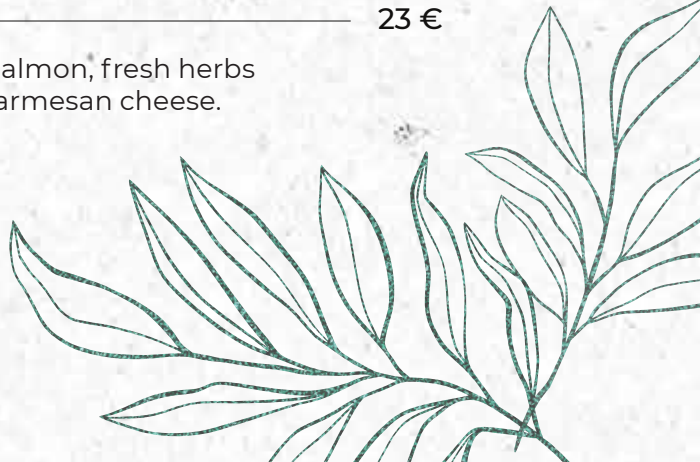



Aito burger (L) _____ 22 €

Our signature burger with homemade sauce, smoked cheddar and pickled cucumber.
Served with a crisp salad.

Smoked salmon pasta (L) _____ 23 €

A delicious pasta dish with tender smoked salmon, fresh herbs and garlic in a tomato sauce, topped with parmesan cheese.





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

Served with blueberry jam, porcini mushrooms and house sauce.

Sautéed reindeer (G) _____ **33 €**

Tender sautéed reindeer served with mashed potatoes, pickled cucumber and lingonberry jam.

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

Hearty ribeye served with potato galette and demi-glace.

DESSERTS

House chocolate cake (L) _____ **16 €**

Sponge cake with chocolate truffle mousse and exotic fruit compote.

Classic New York cheese cake (L) _____ **16 €**

Served with exotic fruits and crumble.

Sea buckthorn and white chocolate cake (L) _____ **16 €**

A rich and tangy cake that combines the unique flavour of sea buckthorn with smooth white chocolate to create the perfect balanced, elegant dessert.

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

“ Please let us know if you have any allergies or dietary restrictions.”

