

GLASS RESTAURANT Á LA CARTE MENU

MENU IS VALID UNTIL APRIL 2025

STARTERS

LAPLAND DELICACIES

Reindeer carpaccio, lingonberry, marinated shrimps, lemon dill aioli, flat potato bread, bread cheese, cloudberry, puikula potato, västerbotten cheese
L / Gluten free option available

26€

JERUSALEM ARTICHOKE SOUP

Jerusalem artichokes, apple and roasted nuts, parsley oil
L / G

16€ / 19€

LOBSTER

Lemon herb lobster tail, roasted hazelnuts, tarragon sauce
L / G

20€

MAIN COURSES

REINDEER SERVED TWO WAYS

Local reindeer, roasted carrot puree, truffle sauce
L / G

40€

SAUTÉED REINDEER

Sautéed reindeer, mashed potatoes, lingonberry and pickles
L / G

35€

FRIED ARCTIC CHAR

Arctic char, roasted cauliflower pure and lobster sauce

L / G

35€

BEETROOT RISOTTO

Goat cheese, roasted pinenuts

L / G, vegan version available

27€

LAPLAND HOTELS BURGER

Lapland beef patty, cold-smoked reindeer, brioche bun, cheddar cheese, tomato, pickled red onion, smoky mayonnaise and Lappish potato fries

L / Gluten free version available

25€

LAPLAND HOTELS VEGETABLE BURGER

Pea steak, brioche bun, cheddar cheese, tomato, pickled red onion, smoky mayonnaise and Lappish potato fries

L / Gluten free version available / Vegan version available

DESSERTS

GINGERBREAD CRÉME BRULÉE

L / G

12€

CHOCOLATE AND SPRUCE BUDS

Chocolate brownie, spruce buds ice cream, nuts

L / G

14€

FOR CHILDREN

FRENCH FRIES

G / M

8€

CHICKEN NUGGETS & FRIES/MASHED POTATOES

L / G

10€

FRIED ARCTIC CHAR & FRIES/MASHED POTATOES

L / G

12€

Children aged 4 to 14 yrs get 50% off the normal price of the á la carte dishes.

L = Lactose free VL = Low lactose
G = Gluten free V = Vegan M = Dairy free

Our personnel will be happy to tell you more about allergens and the origin of the ingredients.