

APPETIZERS

Tartar (L,G)

Angelica mayonnaise, summer potato crisps,
smoked egg yolk,
pickled mushroom

16,80 €

Chevice (L,G)

Avocado, cucumber broth,
Asian-style seasoned cucumber

16,80 €

Roasted Jerusalem Artichoke Soup (L, G, V, VE)

Pickled Apple,
Angelica Oil

13,20 €

Special of the day;
please inquire with the waiter for details.

ENTREES

Boletus Risotto (L, G, V, VE)

A risotto crafted from the season's first boletus and the finest seasonal vegetables.

30,20€

Smoked Arctic char (L,G)

Summer potatoes in dill butter with a white wine sauce, featuring the finest seasonal vegetables.

34,20€

Reindeer prepared in two ways (L,G)

Sauce crafted from reindeer bones accompanied by the finest seasonal vegetables and celery purée.

36,80€

All of our dairy products are free from lactose.

We do not incorporate gluten-containing ingredients in certain dishes; however, the possibility of cross-contamination exists.

Countries of origin for proteins Please do not hesitate to inquire with your waiter for additional information.

Reindeer - Finnish
Whitefish - Finnish
Arctic char - Swedish

VE - vegan available upon separate request

DESSERTS

Warm chocolate cake (L,V,G)

Vanilla ice cream
and gooseberry jam

13,20€

Cremebrulee (L,V,G)

Cloudberry sorbet

13,20€

A serving of our handcrafted ice cream or sorbet;
select your preferred flavor:

Vanilla ice cream

or

Blueberry-cardamom ice cream (G, L)

or

Cloudberry sorbet (G, VE)

€7.50 / ball

Coffee €3 Espresso €3 Cappuccino €3.50

Double Espresso €4 Latte €4 Flat White €4

Brewed Tea €3



OPEN

WENSDAY - SATURDAY

16.00 - 21.00

KITCHEN

16.00 - 20.00

RESERVE A TABLE

WWW.ROHKIRAVINROLA.FI

