

LOCAL FOOD FROM INARI AREA

Inari Menu 3

NETTLE AND LINGONBERRY TOAST

Reindeer calf's liver and matsutake jus

Recommended wine: Mont Wanted Riesling

GRILLED LAKE INARI WHITEFISH

Hollandaise sauce seasoned with pine needles, cauliflower purée and carrot and lemon air

Recommended wine Whistling Track Sauvignon Blanc

FOREST

Bark cake crumble, sweet grass ice cream, berries and spruce needle granita

Recommended wine: Ainoa Sametti Bilberry

Price: 44,50

Wine package: 18,00

Inari Menu 5

LAKE INARI SLIGHTLY SALTED WHITEFISH TOAST

Prawns from the Arctic Ocean, whitefish roe and cucumber and dill granita

Recommended wine: Whistling Track Sauvignon Blanc

LAKE INARI DRIED PIKE BRANDADE

Pike mousse, marinated Angelica, fennel and lemon emulsion and Bottarga

Recommended wine: La Marinier Muscadet

REINDEER AND ITS PASTURE

Roasted reindeer smoked with pine needles, reindeer blood dumplings, lichen seasoned with bilberry, and Lappish potato purée

Recommended wine: Hewitson Le Secateur

BILBERRY, ANGELICA AND LINGONBERRY

SMOKESAUNA

Birch leaf sorbet, chocolate mousse flavoured with tar licorice and smoke

Recommended wine: Ainoa Vaapukka Raspberry

Price: 59,00

Wine package: 24,80

LAKE INARI FISH, *kyeli*

Fishing has always been the main economy of local Inarisami. The red trout that breeds in Juutua River, has always been the best catch. Whitefish must be the best in Finland. It is a cornerstone of local life. Even in the Inarisami language the name for whitefish is simply *kyeli*, meaning also 'fish' in general. Fish that we serve in the restaurant comes directly from local Sami fishermen.

REINDEER MEAT, *poccuupiärgu*

Our reindeer meat comes from a family, who have been herding their reindeer in the nearby mountains for generations. Their farm is located 14 km from Inari. As is common nowadays, they cut and process the meat in their own farm.

BERRIES AND MUSHROOMS,

myerjih já kuobbäreh

In our area, the most valuable berries are bilberry, cloudberry and lingonberry. Also crowberry is used for making lovely juice. Berry products are also made locally. We use for example interesting chutney made locally of lingonberries. Also mushrooms are picked nowadays. In the past local people used to leave mushrooms for reindeer. After a good mushroom year, reindeer are in top condition. The Skoltsami however have a tradition of cooking with mushrooms – for example dried mushrooms can be added to the traditional sautéed reindeer.

LAPPISH POTATO, *puikula*

is a protected trademark similar to Parma ham. The fine aroma of this potato comes from the special arctic growth conditions and our endless summer light.

ANGELICA, *puurrämvräsi*

is a traditional Sami herbal plant that was used for preventing illnesses. Now it is produced locally into jam, juice and syrup and we use it for a nice herbal vodka schnapps.

SWEETGRASS, *hajäsyeni*

grows also along River Juutua and was traditionally used by Sami women and put inside their chest of valuables to give a nice scent on their silk scarfs. Sweetgrass can be used in cooking like vanilla pods.

LOCAL FOOD HISTORY

People in Inari have been pretty self sufficient and the diet has varied along the changing seasons. The old hotel would also serve mainly fish in the summer time and reindeer meat in the winter, before the time of freezers. Drying and salting fish and meat gave a change to the diet all through the year. Berries were an important addition to the diet – a cloudberry for example contains almost as much vitamin C as an orange! Before the roads were built, Inari people used to trade in Varangerfjord, Norway, and the journey was done by reindeer convoys. People used to bring back flour, sugar, coffee and other exotic products.

OUR FOOD PHILOSOPHY

We always aim to use local ingredients when possible, bought directly from local producers. This gives us fresh top quality products and helps us protect the environment by avoiding unnecessary transportation. We respect the clean northern flavours in our cooking.