

LOCAL FOOD FROM INARI AREA

Inari Menu 3

SAUTÉED REINDEER REVISITED

Crispy reindeer, potato, lingonberry and cucumber

Recommended wine: Ventisquero Reserva Carmenere

Non-alcoholic: Lingonberry tonic

GRILLED LAKE INARI WHITEFISH

Fennel and vermouth sauce, fennel purée, carrot and lemon air

Recommended wine: Whistling Track Sauvignon Blanc

Non-alcoholic: Angelica juice

FOREST

Bark cake crumble, cep ice cream, berries and spruce needle granita

Recommended wine: Ainoa Vaapukka Raspberry

Non-alcoholic: Arctic Ice Tea

Price: 45,50

Wine package: 18,50 Non-alcoholic package: 10,50

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LAKE INARI WHITEFISH TARTAR

Whitefish roe, browned butter powder and vegetables

Recommended wine: Whistling Track Sauvignon Blanc

Non-alcoholic: Cucumber & dill

GOAT CHEESE CROQUETTES WITH RYE CRUMBLE,

Fermented fireweed, black garlic and nettles

Recommended wine: Blaufränkisch

Non-alcoholic: Lingonberry tonic

REINDEER AND ITS PASTURE

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

Recommended wine: Hewitson Le Secateur

Non-alcoholic: Blueberry & meadowsweet lemonade

BILBERRY, ANGELICA AND LINGONBERRY

CLOUDBERRY SORBET

Sour milk crème and sweetgrass and basil juice

Recommended wine: Ainoa Valokki Cloudberry

Non-alcoholic: Cloudberry juice

Price: 65,00

Wine package: 25,00 Non-alcoholic package: 17,50

LAKE INARI FISH, *kyeli*

Fishing has always been the main economy of local Inarisaami. 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. Also pike has been an important fish for us and airdried pike, *koškepuško* can be considered the symbol of our culture.

REINDEER MEAT, *poccuupiärgu*

Our reindeer meat comes directly from nearby reindeer herding families. Following Saami traditions, we use all parts of reindeer, including intestines and our favourite, reindeer blood.

LAPPISH POTATO, *pottáák*

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

SWEETGRASS, *hajásyeini*

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 scarves. Sweetgrass can be used in cooking like vanilla pods.

ANGELICA, *puurrámrääsi*

is a traditional Saami herbal plant that was used for preventing illnesses. Now we use it in cooking, in drinks and we also make a nice herbal vodka schnapps with it.

SOUR MILK, *vanneepime*

is an essential part of a traditional Inarisaami diet. Families generally used to have a few cows and the milk was often fermented into sour milk. The wooden milk dishes used to be disinfected with juniper water.

OUR FOOD PHILOSOPHY

We always aim to use local ingredients and organic products 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 research and revive actively the use of local wild plants and herbs.

Northern ingredients have pure and fine flavours, which we respect when preparing dishes from them.

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.