

LOCAL FOOD FROM INARI AREA

Inari Menu 3

REINDEER TONGUE TOAST

Reindeer calf's liver and mushroom jus, lingonberries and marinated matsutake mushrooms

Recommended wine: Beck Pink

Non-alcoholic: Lingonberry and birch tonic

GRILLED LAKE INARI WHITEFISH

Browned butter hollandaise and Lappish potato purée

Recommended wine: Whistling Track Sauvignon Blanc

Non-alcoholic: Spruceshoot juice

WINTER FOREST

Bark cake crumble, cep ice cream, berries and yoghurt snow

Recommended wine: Ainoa Sametti Bilberry

Non-alcoholic: Cranberry and nettles

Price: 48,00

Wine package: 19,00 Non-alcoholic package: 10,50

Inari Menu 5

LAKE INARI

Lime-salted whitefish, juniper jus, yoghurt and dill ravioli and an onion'rock'

Recommended wine: Prosecco Corvezzo

Non-alcoholic: Juniper-nettle-kombucha

KAMTCHATKA CRAB IN BUTTER EMULSION

Smoke, whitefish roe and fennel salad

Recommended wine: Desom Rivaner Premier Cru

Non-alcoholic: Poikain parhaat ice tea

REINDEER AND ITS PASTURE

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

Recommended wine: Camins del Priorat

Non-alcoholic: Blueberry & meadowsweet lemonade

BETROOT, ANGELICA AND LINGONBERRY

PINE BARK CANELLE

Smoked juniper ice cream and blackberry granola

Recommended wine: Ainoa Havu forest herbs wine

Non-alcoholic: Spruceshoot juice

Price: 69,50

Wine package: 26,50 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, *puurrâmrääsi*

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.

PINE BARK, *kuolmâs*

used to be essential part of a traditional Inarisaami cooking, used for bread dough and also i.e. in a reindeer soup. The ingredient is not actually bark, it is the thin layer that grows under the bark in a pine tree. You can still see marks on old pines, which we used for this.

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!