

LOCAL FOOD FROM INARI AREA

Inari Menu 3

REINDEER TARTAR

Reindeer bone marrow aioli, pickled summer flowers, salad, angelica

Recommended wine: Pinot Noir "en Coteaux"

Non-alcoholic: Angelica juice

GRILLED LAKE INARI WHITEFISH

Sauce Hollandaise, grilled summer cabbage, spinach-verbena purée

Recommended wine: Whistling Track Sauvignon Blanc

Non-alcoholic: Green ice tea

RIVERSIDE

Cep ice cream, sweetgrass-sorrel juice, Angelica granita and bilberry

Recommended wine: Ainoa Bilberry

Non-alcoholic: Willowherb-sweetgrass juice

Price: 52,00

Wine package: 19,50 Non-alcoholic: 12,50

Inari Menu 5

LEEK ASH MARBLED SALTED LAKE INARI WHITEFISH

Buttermilk-dill sauce and vendace roe

Recommended wine: Prosecco Corvezzo

Non-alcoholic: Spruceshoot and nettle kombucha

LAKE INARI DRIED PIKEBRANDADE

Pike bone foam, nettles and cucumber juice

Recommended wine: Chablis Domain des Hâtes

Non-alcoholic: Birchsap and honey juice

REINDEER AND ITS PASTURE

Roasted reindeer smoked with pine, reindeer blood dumpling, lichen seasoned with lingonberry and Lappish potato purée

Recommended wine: Camins del Priorat

Non-alcoholic: Cranberry and nettle lemonade

SPRUCE, SEABUCKTHORN AND CARROT

SMOKE SAUNA

Birch leaf sorbet, birch stock, cream cheese mousse, summer berries

Recommended wine: Ainoa Raspberry

Non-alcoholic: Birch and ginger lemonade

Price: 73,00

Wine package: 36,00 Non-alcoholic: 18,50

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, *hajâsyeini* 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, *puurrâmvrääsi* 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!