

LOCAL FOOD FROM INARI AREA

Inari Menu 3

REINDEER TONGUE TOAST

Reindeer liver paté and mushroom jus clarified with reindeer liver

Recommended wine: Abbe Rous Pinot Noir

Non-alcoholic: Lingonberry & Spruceshoot

GRILLED LAKE INARI WHITEFISH

Browned butter Hollandaise, Lappish potato purée, carrot-lemon air

Recommended wine: Quinta de la Rosa Branco

Non-alcoholic: Spruceshoot juice

BILBERRY AND ALMOND CAKE

Pike bark custard and lemongrass ice cream

Recommended wine: Ainoa Bilberry

Non-alcoholic: Bilberry & Meadowsweet

Price: 55,00

Wine package: 22,50 Non-alcoholic: 14,50

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SAKE MARINATED LAKE INARI WHITEFISH

Fermented seabuckthorn juice, buttermilk-dill sauce and whitefish roe

Recommended wine: Julien Schaal Riesling Kaleidoscope

Non-alcoholic: Birch & Honey

KAMTCHATKA CRAB IN BUTTER EMULSION

Beetroot and pine nut salad and smoke

Recommended wine: Coral do Mar Albariño

Non-alcoholic: Juniper Kombucha

REINDEER AND ITS PASTURE

Roasted reindeer smoked with pine, reindeer blood dumpling, reindeer marrow bone gratinated with berry crumble, blueberry lichen and Lappish potato purée

Recommended wine: Heredade Rocim Alicante Bouschet

Non-alcoholic: Bilberry & Meadowsweet

BUTTERMILK AND ANGELICA, fireweed-yarrow air

CLOUDBERRY SORBET

Charcoal burned milk, caramelized "seaweed" and seabuckthorn

Recommended wine: Ainoa Cloudberry

Non-alcoholic: Cloudberry juice

Price: 75,00

Wine package: 34,00 Non-alcoholic: 21,50

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.

KAMCHATKA CRAB *konagâsrapu*

We consider Varangerfjord to be our neighbourhood, as we have historical connections to the area. From the fjord we get a real Arctic delicacy, Kamtschatka crab.

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!