



ARCTIC EYE

restaurant

MENU

STARTERS

LOBSTER L,G

pan fried lobster tail
lemon potato brandade
lobster bisque and garlic oil

19,50

VEAL L,G

veal carpaccio, honey beetroot
pickled mushrooms, horseradish cream
root vegetables crisps and parmesan

15,50

MOZZARELLA & TOMATO

bufala mozzarella
strawberry marinated tomatoes
pickled apple, roasted sour dough
avocado mayonnaise and garlic oil

14,50



SIDES

**Roasted potatoes
and herb pesto L,G**

7,50

**Crispy cauliflower
and parmesan L,G**

7,50

**Sour dough bread
and cream cheese L**

5,50

DESSERTS

CITRUS & RASPBERRY

limoncello sugar cake,
raspberry mascarpone
blood orange sorbet,
fresh raspberries
and meringue

14,00

BLUEBERRY & SPRUCE L,G

blueberry cardamom pudding,
salted caramel
roasted oats
and spruce ice cream

14,00

CHEESE

available as gluten-free
selection of cheeses
cloudberry jam
and rye bread crackers

15,00



MAIN COURSES

TROUT & ROOT PARSLEY L,G

charred trout, root parsley puree
green asparagus, root vegetable crisps
and wild garlic butter sauce

34,50

VEAL & BLACKBERRY L

herb crusted veal tenderloin,
truffle potato croquette
spring cabbage and blackberry sauce

34,50

PUMPKIN & SCALLOPS L,G

pumpkin risotto, pan fried scallops
crispy onion and lemon oil

32,50

PUMPKIN & ASPARAGUS L,G

pumpkin risotto, grilled asparagus
fresh tomato salsa, crispy onion and
lemon oil

28,50



@santasigloos

G = gluten-free L = lactose-free M = dairy-free

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