



**RAKKA**

restaurant

# STARTERS

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## BLACK CHANTERELLE SOUP L,G



Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

**small 14,80**  
**large 19,80**

## BEETROOT CARPACCIO L,G



Beetroot carpaccio with pickled chanterelles, Lappish cheese and lingonberry mayonnaise

**14,90**

## RAKKA'S SKAGEN L

Skagen from Arctic Ocean shrimp and cold-smoked salmon, toasted light bread, vendace roe, dill and pickled red onion

**16,00**

## HOUSE SALAD L,G



Charred heart salad, house vinaigrette, Lappish cheese and pesto from Rakka's own garden

**small 12,00**  
**large 16,00**

## ANTIPASTO À LA RAKKA - LAPPISH FLAVOURS FOR TWO L

Reindeer carpaccio  
Reindeer mousse  
Warm smoked reindeer liver  
Air-dried reindeer  
Pickled chanterelles  
Marinated beetroot  
Smoked Lappish cheese  
Deep-fried malt bread  
Cloudberry apple rosemary compote  
Lingonberry mayonnaise



**25,00**

G = gluten-free L = lactose-free M = dairy-free  
More information about allergens from our staff.  
Portions can be modified to suit you!

# MAIN COURSES

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## BEEF STEAK WITH PEPPER SAUCE L,G

Finnish sirloin beef steak and bean wrapped in bacon with potato fondant and pepper sauce

**34,00**

## REINDEER SHANK L,G

Reindeer shank with nutty potato puree, jerusalem artichokes and mushroom red wine sauce

**31,40**

## FISH CATCH OF THE DAY L,G

Fish of the day, warm potato salad and sea buckthorn hollandaise

**34,00**

## RAKKA'S CHICKEN CURRY M,G

Chicken in thai style green curry sauce with jasmine rice

**24,80**

## REINDEER FILLET L,G

Reindeer filet with raspberry red wine sauce, carrots and potato gratine

**40,00**



## PASTA AMATRICIANA M

Smoked pork, hot salami, tomato sauce, Italian pasta

**28,20**

## RAKKA'S PORTOBELLO L,G

Gorgonzola gratinated portobello filled with our own garden's herbal pesto with truffle risotto

**28,00**



## SPECIAL OF THE DAY

Ask more from your waiter!

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# DESSERTS

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## **CRÈME BRÛLÉE L,G**

Crème brûlée, cloudberry compote and roasted white chocolate

**12,20**

## **BLUEBERRY PIE FOR TWO L**

Blueberry pie, vanilla sauce and ice cream

**21,90**

## **RAKKA'S CHEESE PLATE L**

Changing cheese selection served with different jams

**12,00**

## **ICE CREAM L,G**

Ice cream with the season's berries

**11,20**

## **SORBET M,G**

Sorbets and oat granola

**8,20**

## **SEA BUCKTHORN CHOCOLATE MARQUIS L,G**

Dark chocolate seasoned with sea buckthorn, meringue and walnut

**12,50**

# THE CHEF RECOMMENDS

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## MENU MALLA L

### SKAGEN

Skagen from Arctic Ocean shrimp and cold-smoked salmon, toasted light bread, vendace roe, dill and pickled red onion

### REINDEER SHANK

Reindeer shank with nutty potato puree, Jerusalem artichokes and mushroom red wine sauce

### ICE CREAM

Ice cream with the season's berries

**55,20**

## MENU SAANA L,G

### REINDEER CARPACCIO

Reindeer carpaccio with beetroot and lingonberry mayonnaise

### BLACK CHANTERELLE SOUP

Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

### FISH CATCH OF THE DAY

Fish of the day, warm potato salad and sea buckthorn hollandaise

### SORBET

Sorbets and oat granola

**61,20**

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## MENU PÄLTSA L,G



### BEETROOT CARPACCIO

Beetroot carpaccio with pickled chanterelles, Lappish cheese and lingonberry mayonnaise

**OR**

### BLACK CHANTERELLE SOUP

Fluffy and creamy black chanterelle soup with root chips and our own garden's herb oil

### RAKKA'S PORTOBELLO

Portobello filled with our own garden's herbal pesto with truffle risotto

### SORBET

Sorbets and oat granola

**47,20**

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