

# *Hotel Ivalo*

## STARTERS

**GREEN SALAD L,G,M,V**  
**6,00 €**

**CREAMY SALMON SOUP L**  
Toasted rye bread  
**9,50 €**

**HUT SMOKED REINDEER ROAST L**  
Mushroom mousse, lingonberry, Lappish flat bread  
**13,00 €**

**BREAD BASKET**  
**4,00 €**

L = Lactos free, G = Gluten free, M = Milkless, V = Vegan

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## **MAIN COURSES**

### **CREAMY SALMON SOUP L**

Toasted rye bread

**14,50 €**

### **SMOKED REINDEER PASTA L**

Salad, Lappish flat bread

**18,50 €**

### **ARCTIC CHAR L,G**

Roasted potatoes, lime-cream sauce,  
fried root vegetables

**27,50 €**

### **TRADITIONAL SAUTÉED REINDEER L,G**

Mashed potatoes, lingonberry and pickled cucumber

**26,50 €**

### **BEEF ENTRECOTE L, G**

Roasted potatoes, bacon bean fry, creamy pepper sauce

**29,50 €**

### **HOUSE BURGER L**

Beef steak, jalapeno cheese, bacon,  
french fries and smoked mayonnaise

**16,50 €**

### **PORTOBELLO BURGER L**

Grilled mushrooms, jalapeno cheese, devil jam,  
french fries and aioli

**16,50 €**

Burgers are also available gluten free

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## DESSERTS

**VANILLA PANNACOTTA L,G**  
Spruce shoot, white chocolate  
**8,50 €**

**LAPPISH BREAD CHEESE**  
Cloudberry, salted caramel, vanilla crème  
**10,50 €**

**VANILLA ICE CREAM L,G**  
Strawberry sauce L,G /  
Chocolate sauce L,G/  
Caramel sauce G  
**5,50€**

**BLUEBERRY SORBET L,G,M,V**  
**5,50€**

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