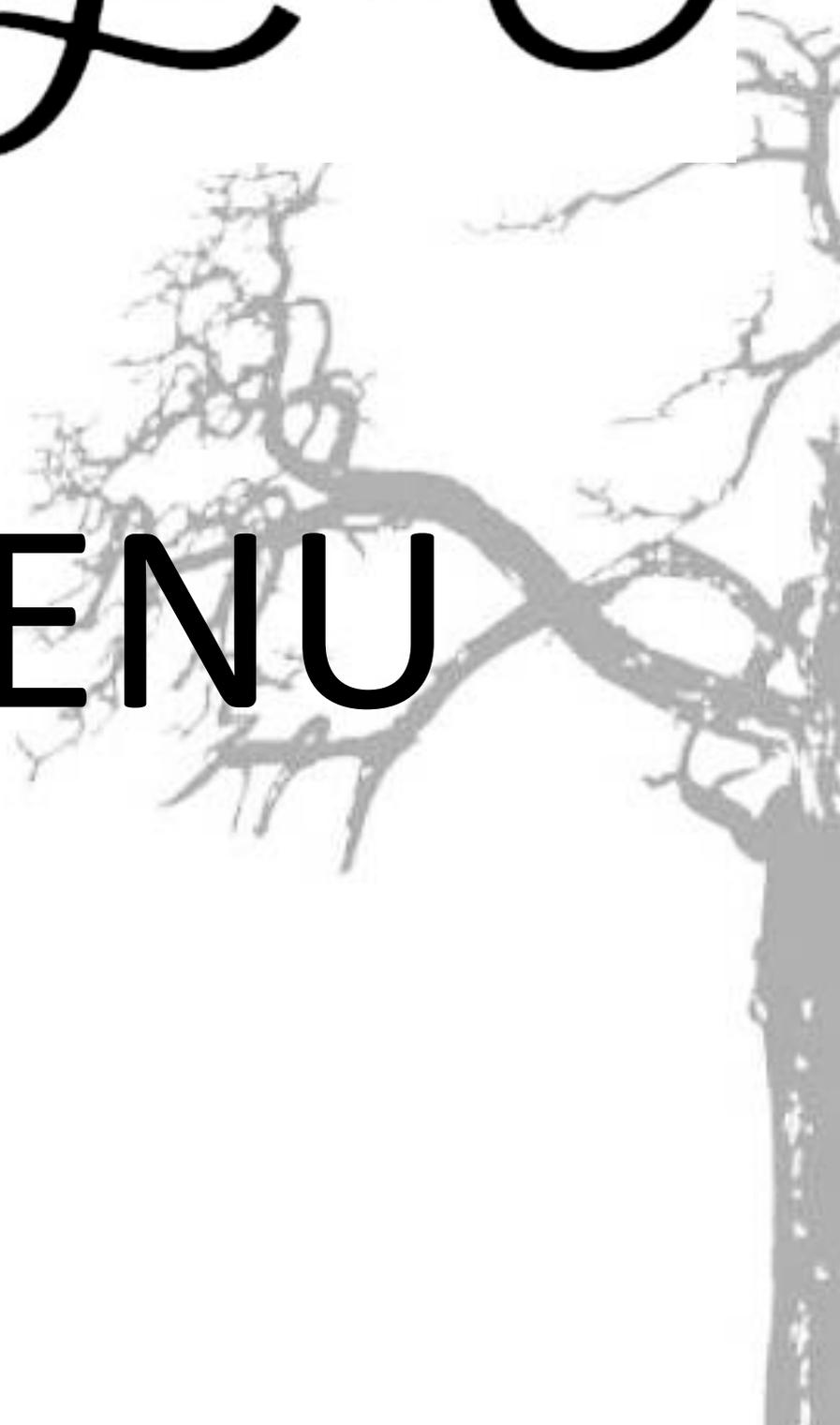


Jämgälla

MENU



The Finnish word Jänkä means a wide flat swamp area with only a few trees to none. It is one of the most traditional landscapes in Lappland. There is also an old saying "One cannot see the forest from the trees." From that also comes our ideology behind the concept.

Beautiful portions with focus on the main ingredient and taste. We source local fresh ingredients and everything we serve from the kitchen has been handcrafted by our passionate chefs. While our cocktail list uses fresh Lappish ingredients such as berries to generate a truly unique Lappish dining experience. Our wines have been sourced around the world to create a unique wine menu that has been carefully matched with our courses.

Our recommendation is to choose a tasting menu and a wine package and let us create a Lappish dining experience for you to enjoy and cherish.

4 course tasting menu 59 €

6 course tasting menu 82 €

Starters

Pickled root vegetables

dark chocolate and blackberries (M, G, Veg)

13 €

Foamy parsnipsoup with vanilja

whitefish and lingonberries (L, G)

14 €

Arctic Char

cucumber, cloudberry and sourmilk (L,G)

15 €

Moose Patee

smoked juniper berries, rubarb, egg yolk

(L, G)

16 €

Mains

Mushrooms of the Autumn

Onions and cranberries (Veg, M, G)

26 €

Hallibutt from the North Atlantic

rainbowtrout eggs, sweetpeas and cloudberry (L, G)

29 €

Reindeer in three ways

Artichoke, brownbutter hollandaise and lingonberries (L, G)

35 €

Duck in three ways

whitechocolate veloute , dark chocolate, carrots and buckthorn
berries (L)

34 €

Classic Reindeer stew

fingerling potato mash, pickles and lingonberry (L, G)

30 €

Jänkä-Burger

Wildbore patty, reindeer rendangcurry, wasabilingonberry,
cucumber majo, pickled vegetables, cheese,
roasted fingerling potatoes (L)

19 €

File Steak

Peppersauce, roasted vegetables (L,G)

42 €

Sides

House green sallad 6 €

Roasted fingerling potatoes 6 €

Mash potatoes 6 €

All of our reindeer products are locally grown by
Matti Pääkkölä

Desserts

Dark Chocolate

Birch and buckthorn (M, G, Veg)

12 €

Milk Chocolate

Cranberry and toffee (L, G)

12 €

Lappish squeaky cheese

caramel cream and marinated cloudbberries (L, G)

12 €

Scandinavian Cheeses

Cloudbberries and hardbread

15 €