



Welcome to Restaurant Aurora Holidays

At our restaurant, You can enjoy a meal that is prepared using local ingredients whenever it is possible.

Reindeer meat comes from Utsjoki, right from our neighboring area. We have our own reindeer herd that we raise under the name Porotuoite Länsman.

Salmon is caught from the Teno River when it is available, and **whitefish** and other fish are caught from local lakes and rivers. **We strive to select fish that are sourced sustainably.**

We aim to use only **free-range eggs**.

Berries and mushrooms are always sourced directly from pickers, and if we must source berries from elsewhere, we only use Finnish berries.

Ethical and ecologically sustainable production methods, as well as minimizing waste, are important values that guide our operations and development efforts. Due to this availability of ingredients may vary depending on the season.

Almost all our food dishes and pastries are available in lactose free, dairy free, and/or gluten free options.

We have been granted the gluten free service symbol by the Finnish Celiac Association.

Feel free to ask for more information!



MENU LABELS

The dishes are labeled with abbreviations that indicate *which dietary needs they meet as they are*.

V = vegan = the dish does not contain any animal-derived ingredients, such as eggs, dairy products, honey, gelatin, or fish sauce

L = lactose free = the dish is made with lactose-free dairy products

D = dairy free = the dish does not contain any dairy products.

If the dish is not marked as dairy-free, feel free to ask for a dairy-free alternative.

G = gluten free = the dish is carefully prepared using gluten-free ingredients. We do not use wheat starch. If the dish includes gluten free oats it is mentioned on the menu.

We have been granted the Gluten-Free Service symbol by the Finnish Coeliac Association.

Please inform your server about any food allergies or special dietary requirements you may have.



TRADITIONAL SAUTÉED REINDEER (L, G) – 29,50 €

Served with mashed potatoes, lingonberries and pickles.

Can be prepared dairy free.

LOCAL FISH (L, G) – 28,90 €

Roasted vegetables, fried lemon, house sauce (may contain celery, sulfites or sulfur oxide [in wine])

Can be prepared dairy free.

**COLD SMOKED REINDEER PASTA (L) 24,50 € or
FOREST MUSHROOM PASTA (L) – 22,50 €**

Creamy pasta sauce seasoned with herbs and white wine and parmesan cheese (may contain sulfites or sulfur oxide [in wine]).

Pasta can be made gluten free and mushroom pasta can be made vegan.

**HOUSE MADE REINDEER KEBAB (D, L, G) or
SEITAN VEBAB (V, D, L) – 18,90 €**

Served with french fries (G, V) or rice (G, V).

Tomato sauce (G, V), garlic mayonnaise (G, V), pickled red onions and rocket.

Reindeer kebab is made 100 % from local reindeer meat.

Note: Seitan contains gluten.



WHEN YOUR SWEET TOOTH ACHES

PAVLOVA (L, G) – 9,50 €

Homemade meringue (contains egg) with cloudberry jam or rhubarb angelica jam and whipped cream.

Vegan pavlova is made with aquafaba meringue and plant-based whipped cream.

WAFFLE WITH ICE CREAM – 12,90 €

Whipped cream and ice cream of your choice

Vegan ice cream: vanilla (contains soy), raspberry or chocolate (contains soy lecithin)

Dairy ice cream: vanilla (L)

Waffle is gluten free and vegan.