

## WELCOME TO AURORA HOLIDAYS

At Aurora Holidays, it is important to us that every guest can enjoy safe and delicious food. Ethical and ecologically sustainable production methods, as well as minimizing food waste, are core values for us, and we are not willing to compromise on them.

For this reason, the availability of ingredients may vary depending on the season.

Whenever possible, we prioritize the use of local, pure ingredients.

Our reindeer meat comes right from nearby from our own herd, which we produce under the name Porotuoote Länsman.

Salmon is caught from the Teno River when it is in season and permitted. Whitefish, pike, perch and other fish are sourced from local lakes and rivers.

We aim to source berries and mushrooms directly from pickers.

For us, a safe restaurant experience means that regardless of dietary requirements or allergies, you can trust that we take them into account—so you can enjoy your meal safely and without worry.

Feel free to ask the staff about allergens and the ingredients used in the dishes!

Our menu items are marked with the following abbreviations:

L = lactose-free

D = dairy-free

G = gluten-free

V = vegan

We have been granted the Gluten-Free Service Symbol by the Finnish Celiac Society. We do not use gluten-free wheat starch in our products, and if gluten-free oats are used, it is always clearly indicated.

Enjoy your meal!



## **TRADITIONAL SAUTÉED REINDEER**

L, G, available dairy free

sautéed reindeer, home made mashed potatoes, lingonberries and pickles

**32,90€**

## **FRIED TEMPEH**

V, D, L, G, contains soy

tempeh, mushrooms, home made mashed potatoes, lingonberries and pickles

**24,90€**

## **FISH SOUP**

L, available dairy free and gluten free

fish of the day, root vegetables and fennel, dill oil  
served with Finnish archipelago sweet rye bread and whipped butter

**24,90€**

## **STUFFED FRESH PASTA**

L, contains egg

home made fresh pasta, herb butter and parmesan  
choose your filling: smoked reindeer & ricotta or spinach & ricotta

**28,90€**

## **PASTA BURRATA**

G

tomato sauce, burrata cheese and gluten free pasta

**25,90€**

## **REINDEER KEBAB**

D, L, G

reindeer kebab, tomato sauce, garlic mayonnaise (V), pickled onions,  
pickled chili, rocket and french fries

**19,90€**

## **SEITAN VEBAB**

V, D, L, contains gluten, wheat, soy and celery

seitan, tomato sauce, garlic mayonnaise (V), pickled onions, pickled chili,  
rocket and french fries

**19,90€**



## **PAVLOVA**

L, G, contains egg  
available vegan

homemade meringue, whipped cream and cloudberry jam  
or rhubarb angelica jam

**9,50€**

## **BROWNIE**

L, contains egg and nuts  
available gluten free and vegan

brownie, home made coffee ice cream and coffee crumble

**12,90€**

## **LINGONBERRIES & PROSECCO**

V, D, L, G, available alcohol free

homemade lingonberry sorbet, lingonberries and prosecco

**13,90€**

## **ICE CREAM**

G

one scoop of ice cream of your choice served with chocolate sauce (V, G)

vanilla (L)

dairy free options: vanilla, chocolate, raspberry

**4,90€**

