

Ravintola Kanteletar

A la Carte

Appetizers

Salads

Starter/Main

Caesar Salad 10,00 / 15,00 L, (G)

**Caesar Salad with
Smoked Salmon** 13,00 / 18,00 L, (G)

**Caesar Salad with
Chicken** 13,00 / 18,00 L, (G)

**Crispy Bacon
extra** 1,00 / 2,00

**Fruity Bread Cheese Salad
with Sea Buckthorn
Vinaigrette** 20,00
L, G, (V)

lettuce, cucumber, watermelon, grapes, local bread cheese, red onion and toasted nut-seed mix. Served with sea buckthorn vinaigrette and house bread. (Also available vegan with marinated white beans.)

Soups Starter/main

**Tomato Soup with
Goat Cheese Mousse** 10,00 / 15,00
L, G, (V)

Herb-seasoned tomato soup served with goat cheese mousse and house bread toasted in garlic oil. (Available also vegan)

**Kalevala's Two
Fish Soup** 10,00 / 17,00
L, G

Traditional creamy fish soup with salmon and pike-perch from Lake Lammasjärvi. Served with rye bread, butter and pickled cucumbers.

Main Courses

**Ricotta-Spinach Tortellini
in Creamy Tomato Sauce** 17,00
L, G, (V)

Served with pesto oil, parmesan, and house bread.

**Tomato-Mozzarella Tortellini
in Smoked Reindeer-Rosemary
Cream Sauce** 20,00
L, G

Served with salsa criolla (includes fresh tomato, onion, bell pepper, vinegar, oil, and spices) and house bread.

Beetroot Patties 26,00
L, G, (V)

Beetroot patties with grilled green asparagus, hummus, and goat cheese gratinated with honey.

**Kanteletar's
Pike-perch Parchment** 34,00
L, G

*Restaurant Kanteletar's most
popular classic dish.*

Local lake's pike-perch with sour cream potatoes and seasonal vegetables cooked in a parchment.

Kalevala's Lingonberry Salmon 30,00
L, G

Pan-fried salmon with creamy potatoes, seasonal vegetables, and lingonberry sauce.

Beef Minute Steak 28,00
L, G

Beef minute steak with herb butter, plank fries or creamy/garlic potatoes, and grilled tomato.

**Chicken in Lemon Cream
Sauce with Barley Pilaf
and Grilled Tomatoes** 26,00
(L, G)

Pan-fried chicken breast served with onion, spinach and dried cranberries spiced barley, lemon cream sauce, and grilled tomatoes.

**Kalevala Hotel's
Jaloviina Steak** 36,00
(L, G)

Beef sirloin steak, "rösti"-potatoes, sautéed root vegetables, mushrooms and green beans, with creamy green pepper– Finnish brandy sauce.

House Burger 24,00
(L, G, V)

Toasted brioche bun with selected patty, cheddar, bacon, house burger sauce, crispy lettuce, pickled red onion and gherkin.

Served with plank fries and ketchup.

Patty options: minced beef / fish / halloumi / vegetarian.

We make our minced beef patties in-house using local Kainuu beef.

Desserts

House Apple Pie 12,00
Cinnamon-spiced apple pie served with mascarpone-vanilla cream and spruce syrup from Kuhmo.

**Lingonberry Panna Cotta
with Caramel Brittle** 12,00

Creamy vanilla panna cotta topped with jellied lingonberries and salted caramel brittle.

Chocolate Lava Cake 14,00
A timeless dessert classic!
Warm lava cake served with whipped cream and fresh berries.

**Kalevala Hotel's Blueberry
Ice Cream Dessert** 10,00

Traditional vanilla ice cream with fresh blueberries, whipped cream, blueberry sauce and a nutty wafer.

House Tar Ice Cream 12,00
Homemade tar-flavored ice cream served with cloudberry jam and whipped cream.



3-Course Dinner Menu:

Kalevala-menu **59e/person**

Traditional Local Flavors Starter Platter

Tasting board of local delicacies: Kainuu pastry, local bread cheese with cloudberry, mushroom salad in rye cup and beetroot-cured salmon

Main course CHOICE OF:

– **Kanteletar's Pike-perch in Parchment**
(local lake's fish with sour cream potatoes and seasonal vegetables)

OR

– **Kalevala Hotel's Jaloviina Steak**
(beef sirloin, rösti potatoes, root vegetables, mushrooms, green beans, and creamy green pepper–Finnish brandy sauce)

House Tar Ice Cream

Homemade tar-flavored ice cream served with cloudberry jam and whipped cream