

DESIGN DINNER

WITH LOCAL SOURCED INGREDIENTS,
FRESH FROM THE WILDERNESS & ORGANIC FARMS

CHEERS

Prosecco

DELICIOUS TREASURES FROM THE ARCTIC WILDERNESS

Carpaccio of lightly smoked willow grouse breast
Arctic char tartar, birch syrup
Reindeer calf liver pâté, cranberry compote

Red wine

BOLETE MUSHROOM SOUP

Gourmet soup of northern bolete mushrooms with a hint of sherry. Poured over a mix of thyme seasoned onions and a crispy fried crumble of pecorino and breadcrumbs.
Served with our chef's Mediterranean style pan bread.

White wine

NORTHERN ELK

Juicy elk roast and elk tenderloin from Inari with a rich red wine sauce. Complemented with mushrooms, parsnip-root vegetable purée and roasted Lapland almond potatoes.

Red wine

SOMETHING SWEET

Goat cheese and gingerbread cheesecake spiced with spruce tip syrup, topped with cloudberry from Lapland.

Dessert wine

COFFEE / DIGESTIVE

Served in the glass teepee Helmi.

Gourmet
inGallery

WINE LIST

CAREFULLY SELECTED TASTES OF THE MEDITERRANEAN

PROSECCO SUPERIORE D.O.C.G.

Region: *Veneto* | Grapes: *Glera*

SASSOREGALE SANGIOVESE
MAREMMA TOSCANA DOC

Region: *Toscana* | Grapes: *Sangiovese*

ANNA PINOT BIANCO CASTEL TURMHOF

Region: *South Tyrol* | Grapes: *Pinot Bianco*

CABERNET CASTEL TURMHOF

Region: *South Tyrol* | Grapes: *Cabernet Sauvignon*

MARTINEZ MARSALA GARIBLDI DOLCE

Region: *Sicily* | Grapes: *Damaschino, Grillo, Inzolia*

VIN SANTO DI MONTEPULCIANO

Region: *Toscana* | Grapes: *Grechetto, Malvasia, Sangiovese, Trebbiano*

GRAPPA TEDICHI

Region: *Veneto* | Grapes: *Amarone*

LUXARDO LIMONCELLO

Region: *Emilia Romagna* | Ingredients: *Lemon Zest, Liquor*

DESIGN
HOUSE
IDOLI
