ARCTIC GIANT MAKUHELMI RESTAURANT MAKUHELMI RESTAUR



5.9. - 31.10.2025

Friday & Saturday at 18.00 - 21.00 Kitchen closes I hour earlier

Both days have their own menu



Food is a very important thing to us giants, almost as important as the forest. We like our food simple but tasty. We enjoy our meals full-heartedly, which is why we like to create the right atmosphere as well. In every dish you can enjoy the unique and fresh local flavor of Kainuu region.

> **3-COURSE DINNER** 52 €/PERSON





Table reservations at least I day in advance: posti@arcticgiant.fi +358 40 748 7391





# Friday

## DINNER MENU OF METELI-JATULI



As a cook, Meteli-Jatuli is a colorful and curious experimenter and a great lover of wild herbs. The giant especially likes tasty fish and vegetable dishes that contains color, taste and scent. Fresh, tasty vegetables and the deep flavors of roots are the trademarks of Meteli-Jatuli's kitchen. The forest berries that grow on a bright summer night are the giant's favorite dessert.

Meteli-Jatuli's cooking attitude:
"If it's possible, you have to try it!"



### STARTER

Carrot & garlic soup
Cheese croissant

#### MAIN COURSE

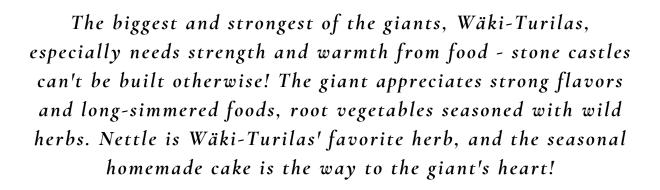
Local white fish
Carrots with honey & herbs
Dill potatoes
Nettle stew
Traditional herb cucumbers
Green salad with tar-oil-dressing

#### **DESSERT**

Apple & oat treat with homemade vanilla sauce

# Gaturday

# DINNER MENU OF WÄKI-TURILAS



Cooking attitude of Wäki-Turilas: "A rumbling stomach is not a joke!"



#### STARTER

Wild mushroom soup (funnel chanterelle)

Homemade nettle bread

#### MAIN COURSE

Wild game stroganoff
Vegetable-root casserole
Parsley potatoes
Horseradish sour cream
Creen salad with tar-oil-dressing
Rowan berry jelly
Pickles



Arctic Giant house cake

