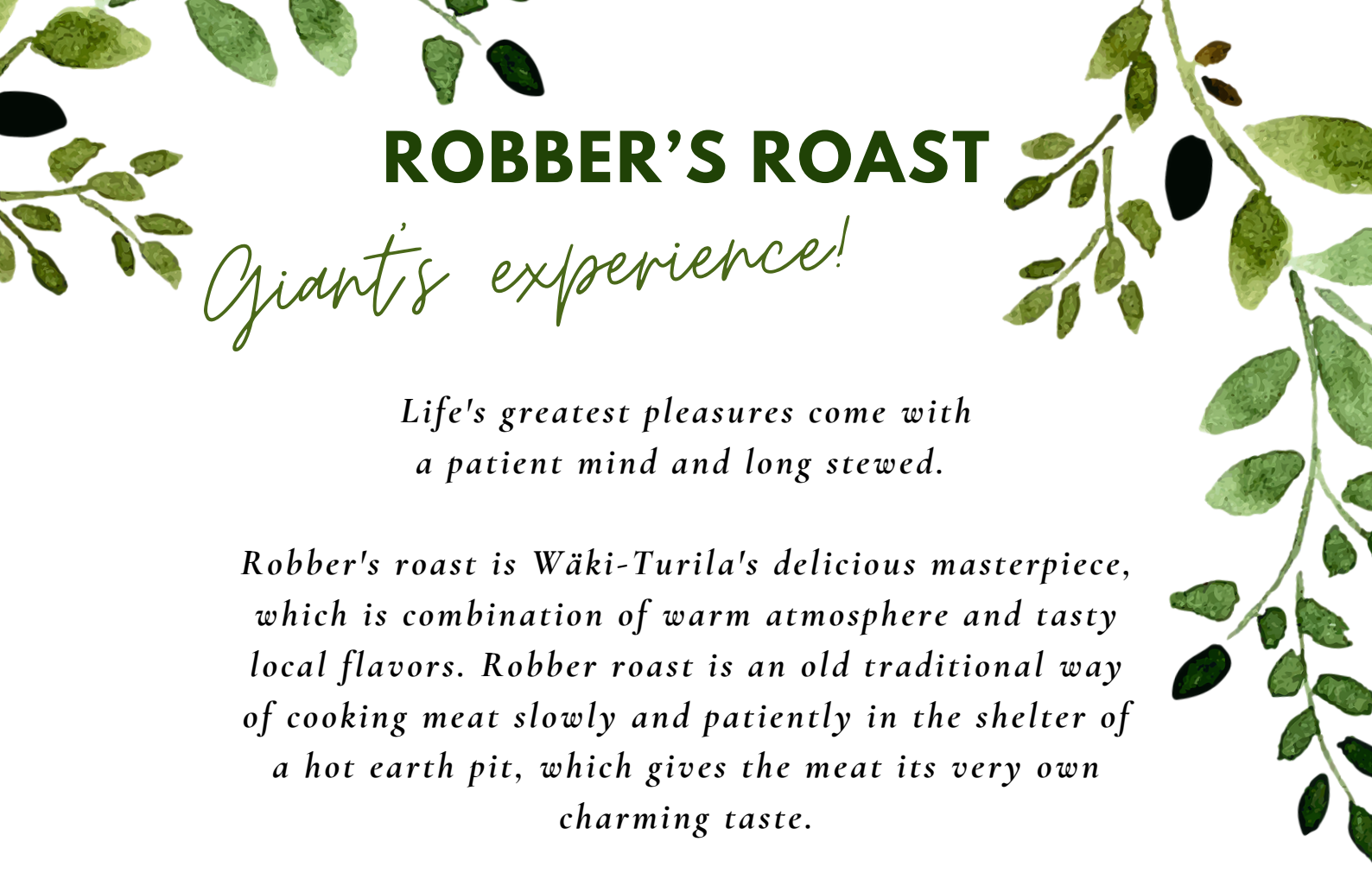




ROBBER'S ROAST

Giant's experience!

*Life's greatest pleasures come with
a patient mind and long stewed.*

*Robber's roast is Wäki-Turila's delicious masterpiece,
which is combination of warm atmosphere and tasty
local flavors. Robber roast is an old traditional way
of cooking meat slowly and patiently in the shelter of
a hot earth pit, which gives the meat its very own
charming taste.*

**We have Robber's Roast evenings
a few times a year.**

ROBBER'S ROAST EVENINGS 2026

On Saturday at 19.00

8.8. & 22.8.

62 €/PERSON

Table reservations at least 1 day in advance:
posti@arcticgiant.fi
+358 40 748 7391



Please inform us of any allergies or
special diets in advance!



2026

ROBBER'S ROAST MENU

On warm and beautiful August evenings, Wäki-Turilas is full of joy. He finally gets to spend time doing his favorite hobby and enjoying his favorite treat! Making Robber's roast takes time and patience, but the flavor is truly worth it. In food, Wäki-Turilas appreciates local forest flavors, long-simmered foods and seasonal vegetables with wild herbs.

*Wäki-Turilas'es cooking attitude:
"The patient giant gets a treat!"*

MAIN COURSE

Robber's roast (moose & pork)
Garlic potatoes
Mushroom-onion salad
Green salad with tar-oil dressing sauce
Tomato salad with Kainuu cheese
Rowan berry jelly
Local tar bread and butter
Water

DESSERT

Arctic Giant house cake

