

ARCTIC GIANT
MAKUHELMI
RESTAURANT



WINTER

20.12.2025 – 4.4.2026

Daily at 19:00 – 21:30

M
E
N
U
S

*Take a seat at the giant's
table, where handcrafted
home cooking meets the
beauty of nature in a
cozy, enchanting setting.*

THREE-COURSE DINNER
52 €/PERSON

Book at least one day in advance:

posti@arcticgiant.fi
+358 40 748 7391



Please inform us about allergies & special diets in advance!

Monday

WINTER DINNER

*“Mushrooms are forest whispers;
the best ones echo on a giant’s tongue.”*

–Meteli-Jatuli



STARTER

Wild mushroom pie
(funnel chanterelle)

MAIN COURSE

Smoked salmon & potato casserole
with wild herbs

Grated carrot and dried
cranberries in lemon sauce

Beetroot-apple-cottage cheese salad

DESSERT

Strawberry and rhubarb kissel



Tuesday

WINTER DINNER

*"One berry for a bird,
a hill for a giant."*

–Salamäntti



STARTER

Carrot and garlic soup
Homemade nettle bread

MAIN COURSE

Peppery pork and apple pasta
Red cabbage, pear and feta salad
Lingonberry jam

DESSERT

Blueberry pie with Wild berry sauce



Wednesday

WINTER DINNER



*"A warm meal is a hug on a plate,
fit for giants and humans alike."*

– Wäki-Turilas



STARTER

Archipelago bread with
apple-infused potato salad

MAIN COURSE

Minced meat and vegetable
pasta casserole
Cabbage-orange-Kainuu
cheese salad in lemon sauce
Lingonberry jam

DESSERT

Marshmallow Chocolate mousse

Thursday

WINTER DINNER



*"A feast without fish is like
a forest without trees."*

—Meteli-Jatuli



STARTER

Wild mushroom soup
(funnel chanterelle)
Homemade bread

MAIN COURSE

Local white fish
Vegetable-Oat casserole
Dill-Butter sauce
Green salad with tar-oil-dressing
Traditional herb cucumbers

DESSERT

Blueberry curd

Friday

WINTER DINNER

*"A bite of moose makes a giant strong
enough to build stone castles."*

– Wäki-Turilas



STARTER

Homemade Rieska bread with
reindeer mousse

MAIN COURSE

Long stewed moose and root vegetables
Beetroot casserole
Honey-roasted swede
Parsley potatoes
Rowan berry jelly
Green salad with tar-oil-dressing

DESSERT

House layer cake



Saturday

WINTER DINNER



*“A handful of lingonberries is a forest
spark for a giant’s tongue.”*

– Wäki-Turilas



STARTER

Nettle soup
Homemade bread

MAIN COURSE

Horseradish Moose Stroganoff
Glazed root vegetables
Mashed potatoes
Green salad with tar-oil-dressing
Pickled cucumbers
Sour cream

DESSERT

Lingonberry Vanilla mousse

Sunday

WINTER DINNER



*“A hint of tar turns ordinary
food into a forest feast.”*

–Salamäntti



STARTER

Homemade Rieska bread with
egg, butter & smoked fish

MAIN COURSE

Beef & vegetable stuffed peppers
Vegetables-Oat casserole
Butter-onion sauce
Green salad with vinaigrette dressing
House Tomato salsa

DESSERT

Kainuu cheese with Arctic Giant
carrot jam and tar syrup