



Explore the North

GROUP MENU

S U M M E R 2 0 2 6

MONDAY

Starter*

White asparagus, hollandaise, salted lemon and green apple

Main Course*

Seared trout, sandefjord and green asparagus, local potatoes, chives and dill

Dessert

Apple crumble with whipped yoghurt

TUESDAY

Starter*

Salmon soup with ryebread and butter

Main Course*

Roasted porkbelly, braised cabbage, mashed potatoes and pickled lingonberries

Dessert

Strawberry tartelette, elderflower gel and whipped cream

WEDNESDAY

Starter*

Mushroom toast brioche, grilled cream and Parmesan

Main Course*

Steamed cod glazed with miso, braised leeks, local potatoes in butter and herbs

Dessert

Chocolate mousse, candied orange and coconibbs

THURSDAY

Starter*

Burratta and tomatoes with toasted sunflower seeds

Main Course*

Moose souvas braised with onions and red wine, mashed potatoes, salted cucumber, parsley and lingonberries

Dessert

Raspberry compote, milk ice cream and crushed cookies

FRIDAY

Starter*

"Gravlax" toast, lemon, chives and horseradish

Main Course*

Roasted chicken, root-celleriac, tarragon, potato-pastilla, smoked bacon and pickled mustard seeds

Dessert

Blueberry pie white chocolate espuma

SATURDAY

Starter*

Reindeer "carpaccio", Västerbotten cheese and lingonberries

Main Course*

Seared salmon, roasted artichokes, zucchini-crudité and blue mussle sauce

Dessert

Chocolate mudcake with sprouse ice cream

SUNDAY

Starter*

Chicken patè, pistachios, ceasar dressing and grilled roman lettuce

Main Course*

Grilled veal, eggplant "Caviar", crispy potato, parmesan and red wine sauce

Dessert

Cardamom pannacotta, rhubarbs and roasted almonds

GROUP MENU
2026 IS VALID FOR:
MATARENGI LODGE
GRAND ARCTIC RESORT
LAPLAND VIEW LODGE
KAAMOS LODGE
VALKEA LODGE



Explore the North™

*Starter/Main Course
Vegetarian option available

We reserve the right to
make changes to the menu