



THE BIRCH  
NORTHERN LIGHTS RESTAURANT

## STARTERS

### Reindeer Tartare (G,L)

"A silky Nordic classic elevated with lemon zest, Dijon mustard and crispy fried leek."

€ 22

### Mediterranean Chicken Salad (G,L)

"A fresh mix of Renetta apples, Acacia honey, walnuts, raisins and rosemary croutons."

€ 15

### Herb-Infused Vegetable Tartlet (VEG)

"Herb-infused vegan tartlet topped with roasted eggplant, sweet red onion and Mediterranean-marinated tomatoes."

€ 14

### Charcuterie and Cheese Board (for 2 people)

"A curated selection of savory bites balanced with a touch of fruit mustard."

€ 24

## MAINS

### Arctic Pine Risotto (minimum for two people, V)

"Risotto with aged parmesan cheese, pine needle essence, pine nuts and lemon zest."

€ 27,90

### Traditional Lappish Sauteéd Reindeer (G,L)

"A regional specialty, paired with mashed potatoes and homemade lingonberry jam."

€ 33



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## MAINS

Chef's Fish of the Day (L)

"Served with beurre blanc sauce and vegetables of the day."

€ 29,90

Cacciatora Chicken (G)

"Italian recipe of chicken with olives, tomatoes and onions."

€ 26

## DESSERTS

Le Tarte Tatin (L, GL)

"Caramelized apples embraced by delicate buttery pastry."

€ 13

Chocolate Semifreddo (L)

"Velvety chocolate treat paired with fresh berries and bright fruit coulis."

€ 13