



THE BIRCH

NORTHERN LIGHTS RESTAURANT

The cuisine of the Silver Birch Resort is born in the heart of Lapland, land of the Sámi, where life has followed the rhythms of nature for centuries — hunting, fishing, berries, herbs, and roots form the basis of the local tradition.

Our Italian chef interprets these ingredients with his Mediterranean sensibility and respect for traditions, creating dishes that combine the purity and simplicity of the North with the technique and flavors of Italian cuisine.

The result is a menu that tells our story, offering a unique balance between Scandinavia and the Mediterranean.

STARTERS

Reindeer Tartare (G,L)

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

€ 28

Mediterranean Chicken Salad (G,L)

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

€ 18

Herb-Infused Vegetable Tartlet (VEG)

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

€ 16

Charcuterie and Cheese Board (for 2 people)

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

€ 25



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MAINS

Arctic Pine Risotto (minimum for two people, V)

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

€ 30

Traditional Lappish Sauteéd Reindeer (G,L)

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

€ 38

Chef's Fish of the Day (L)

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

€ 33

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