



# 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 (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 homemade fruit compote."

€ 25



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## MAINS

### Chanterelle Gorgonzola Risotto (minimum for two people, G)

"Carnaloni risotto with wild forest Chanterelle mushrooms and mild Gorgonzola, topped with toasted hazelnuts and sunchoke chips. Vegetarian option available."

€ 30

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

"A regional specialty, paired with mashed potatoes and homemade lingonberry jam. Served traditionally with pickled cucumber slices."

€ 38

### Pan-Seared Trout Filet (L)

"Finnish lake trout filet served with classic beurre blanc sauce, roasted Lappish puikula potatoes and vegetables of the day."

€ 33

### Chicken Milanese (L)

"Crispy breaded chicken cutlet breast, served with seasoned lettuce and cherry tomatoes, finished with lemon."

€ 24

## DESSERTS

### Warm Apple Tarte (L)

"Caramelized apples embraced by delicate buttery pastry."

€ 13

### Chocolate Semifreddo (L)

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

€ 13

### Ice Cream Trio (L)

"Three scoops of your favorite flavours: Chocolate, Vanilla and Raspberry sorbet."

€ 7