



THE BIRCH

NORTHERN LIGHTS RESTAURANT

The cuisine of Silver Birch Resort is rooted in the heart of Lapland, where life has followed the rhythms of nature for centuries. Reindeer, Arctic fish, wild mushrooms, berries, herbs, and roots have long shaped the culinary traditions of the North.

Our kitchen draws inspiration from this heritage while bringing a contemporary European perspective to the table. Familiar Lappish ingredients and traditional dishes meet refined techniques and flavours from beyond the North — from classic '*beurre blanc*' and *Italian risotto* to carefully prepared local reindeer and Finnish fish.

The result is a menu that feels both rooted and modern — a celebration of Lapland's pure ingredients, complemented by flavours and techniques from across Europe.

Each dish reflects our surroundings while offering the warmth, simplicity, and generosity that define the dining experience at Silver Birch Resort.

MENU



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STARTERS

Reindeer Tartare (G,L)

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

€ 28

Chicken Salad / Leipäjuusto Salad (L)

A fresh mix of Renetta apples, Acacia honey, walnuts, raisins, rosemary croutons and either chicken or traditional Finnish bread cheese.

€ 16

Salmon Pastrami

Seared salmon served with pickled cucumber and creamy tzatziki.

€ 18

Traditional Finnish Salmon Soup (G,L)

A classic Finnish creamy soup with tender salmon, Lappish potatoes and fresh dill.

€ 15

Mushroom Soup

A rich and creamy soup with Finnish porcini mushrooms and smooth coconut cream.

€ 12.50



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MAINS

Traditional Lappish Sauteéd Reindeer (G,L)

A regional specialty, paired with mashed potatoes and sugared lingonberry with pickled cucumber.

€ 38

Pan-Seared Arctic Char (L)

Finnish Arctic char served with classic beurre blanc, roasted Lappish potatoes and broccolini.

€ 33

Chicken Milanese / Reindeer Milanese (L)

Crispy breaded chicken breast or reindeer tenderloin served with seasoned lettuce, cherry tomatoes and lemon.

€ 24 / € 32

Chanterelle Gorgonzola Risotto (G)

Carnaroli risotto with wild chanterelle mushrooms and mild Gorgonzola, finished with toasted hazelnuts.

€ 30

Pappardelle with Polpette al Sugo

Pappardelle pasta with tender elk meatballs in a rich tomato sauce.

€ 32

Birch Reindeer Burger

*Reindeer burger cooked to your liking served with lettuce, tomato, pickles and mayonnaise,
with a side of crispy potato fries.*

€ 32



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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

Almond Chocolate Cake

A rich Nordic-style almond and chocolate cake, served with a scoop of ice cream.

€ 12



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DRINKS

Karhu Lager 0.5l

€ 8.90

Long Drink Original 0.33l

€ 6.90

Finnish Local Lager 0.33l

€ 6.90

Alcohol-Free Beer 0.33l

€ 5.90

Soft Drinks

€ 4.50