

LOCAL FOOD FROM INARI AREA

Inari Menu I

REINDEER TERRINE

Marinated vegetable, salad and lingonberry sauce

Recommended wine: Chianti Riserva Renzo Masi

ROASTED LAKE INARI WHITEFISH

Sautéed root vegetables and butter and white wine sauce

Recommended wine: Riff Pinot Grigio Terra Alpina

INARI BILBERRY MILKSHAKE

Hot frothy milk

Recommended wine: Maury Grenache Noir

Price: 36,00

Wine package: 16,00

Inari Menu II

TOAST SKAGEN 'INARI'

Rawpickled Lake Inari whitefish, shrimp salad and vedace roe

Recommended wine: Riff Pinot Grigio Terra Alpina

REINDEER STEAK WITH RYE AND THYME CRUMBLE

Lappish potato and cep croquette, dark lingonberry sauce

Recommended wine: Syrah le Poussier Bonny Doon

CRÈME BRÛLÉE SEASONED WITH SWEETGRASS

Cloudberry sorbet

Recommended wine: Maury Grenache Noir

Price: 45,00

Wine package: 16,30

LOCAL FOOD HISTORY

People in Inari have been pretty self sufficient and the diet has varied along the changing seasons. The old hotel would also serve mainly fish in the summer time and reindeer meat in the winter, before the time of freezers. Drying and salting fish and meat gave a change to the diet all through the year. Berries were an important addition to the diet – a cloudberry for example contains almost as much vitamin C as an orange! Before the roads were built, Inari people used to trade in Varangerfjord, Norway, and the journey was done by reindeer convoys. People used to bring back flour, sugar, coffee and other exotic products.

LAKE INARI FISH, *kyeli*

Fishing has always been the main economy of local Inarisami. The red trout, that breeds in Juutua River, has always been the best catch. Whitefish must be the best in Finland. It is a cornerstone of local life. Even in the Inarisami language the name for whitefish is simply *kyeli*, meaning also 'fish' in general. Fish that we serve in the restaurant, comes directly from local Sami fishermen.

BERRIES AND MUSHROOMS,

myerjih já kuobbâreh

In our area, the most valuable berries are bilberry, cloudberry and lingonberry. Also crowberry is used for making lovely juice. Berry products are also made locally. We use for example interesting chutney made locally of lingonberries.

Also mushrooms are picked nowadays. In the past local people used to leave mushrooms for reindeer. After a good mushroom year, reindeer are in top condition. The Skoltsami however have a tradition of cooking with mushrooms – for example dried mushrooms can be added to the traditional sautéed reindeer.

REINDEER MEAT, *poccuupiärgu*

Our reindeer meat comes from a family, who have been herding their reindeer in the nearby mountains for generations. Their farm is located 14 km from Inari. As is common nowadays, they cut and process the meat in their own farm

LAPPISH POTATO, *puikula*

is a protected trademark similar to Parma ham. The fine aroma of this potato comes from the special arctic growth conditions and our endless summer light.

SWEET GRASS, *hajäsyeni*

grows also along River Juutua and was traditionally used by Sami women and put inside their chest of valuables to give a nice scent on their silk scarfs. Can be used in cooking like vanilla pods.

ANGELICA

is a traditional Sami herbal plant that was used for preventing illnesses. Now angelica is produced locally into jam, juice and syrup. We use angelica that grows on the river bank for a nice herbal vodka schnapps.

OUR FOOD PHILOSOPHY

We always aim to use local ingredients when possible, bought directly from local producers. This gives us fresh top quality products and helps us protect the environment by avoiding unnecessary transportation. We respect the clean northern flavours in our cooking.