



ARCORA LAPLAND — EIGHT SEASONS DINING

RESTAURANT 8 & PYRY CHAMPAGNE BAR | WWW.SHAVYSTAYS.COM

At our villa, dining is guided by the ancient Arctic rhythm of Lapland's eight distinct seasons. Led by Finnish master chef Arto Rastas, the kitchen creates a sensory dialogue between fire and frost, northern wilderness and culinary refinement. From our morning in-house bakery to panoramic dinners framing the national landscape of Muonio, each dish tells an honest story of the North.

I. IN-HOUSE BAKERY & ELEVATED DAYTIME DINING

Experience	Craftsmanship & Northern Flavors	Service & Provenance
Artisan Bakery Morning Spread	Freshly baked sourdough loaves, cardamom pulla, flaky pastries, wild lingonberry jams, and organic dairy cheeses.	<i>Arcora Lobby Bakery daily handcraft</i>
Elevated Arctic Breakfast	Smoked northern whitefish, farm-fresh eggs cooked to order, hot porridge with golden cloudberry compote, and birch sap juice.	<i>Signature estate morning buffet & à la carte</i>
Northern Afternoon Tea	Classic tea service reimaged through Arctic ingredients: savory smoked salmon tartlets, chanterelle brioche, and pine needle macarons.	<i>Served unhurried in the lobby lounge</i>
Fireside Light Luncheon	Creamy wild mushroom soup, roasted root vegetable salads, and slow-braised local game bird broth with freshly sliced rye bread.	<i>Light midday seasonal selections</i>

II. RESTAURANT 8 — SIGNATURE ARCTIC DEGUSTATIONS

Degustation / Course	Gastronomic Composition & Terroir	Culinary Vision
Eight-Course Chef's Journey	The flagship menu tracking Lapland's eight seasons: Arctic char with spruce oil, fire-charred leeks, smoked willow grouse, and sea buckthorn cream.	<i>Master Chef Arto Rastas signature tasting</i>
Four-Course Arctic Harmony	Curated evening progression featuring pan-seared river trout, braised woodland mushrooms, charred seasonal cabbage, and roasted barley.	<i>Seasonal fine dining balance</i>
Wild Arctic Char & King Crab	Crispy-skin wild char fillets paired with sweet king crab claws, dill-infused buttermilk sauce, and glazed baby turnips.	<i>Northern water harvest centerpiece</i>
Woodland Game Bird & Juniper	Slow-roasted heritage grouse breast with juniper berry glaze, smoked parsnip puree, and pickled wild rowanberries.	<i>Forest & fell game specialty</i>
Fire & Frost Dessert Course	Warm roasted birch-smoked pears, spruce tip granita, meadowsweet foam, and frozen Arctic cloudberry.	<i>Signature northern seasonal finale</i>

III. DINING VENUES & TREETOP EXPERIENCES

Venue / Space	Ambiance & Natural Setting	Best Suited For
Pyry Champagne Bar	Suspended dramatically above the snowy treetops with an open hearth, crystal stemware, and unhindered sky views.	Pre-dinner toasts, midnight sun & aurora viewing
Restaurant 8 Dining Room	Soaring glass windows overlooking the national fell landscape of Muonio; seamless architectural connection to the wilderness.	Eight-course signature evening dining
Lobby Bar & Bakery	Warm, unhurried social heart centered on handcraft, crackling firewood, and the comforting aromas of daily baking.	Artisan coffees, breakfast & afternoon tea
Private Sky Villa Dining	Exclusive in-villa chef service arranged under glass ceilings framing the polar lights.	Intimate celebrations & private parties

IV. PYRY CELLAR & ARCTIC CRAFT PAIRINGS

Carefully curated cellars balancing iconic Champagne cuvées with northern artisan berry spirits and cool-climate wines.

Beverage Selection	Style & Terroir	Tasting Profile & Pairing Recommendations
Prestige Vintage Champagne	Grand Cru Brut (Pyry Cellar)	Fine persistent effervescence, toasted brioche, crisp minerality. Paired with king crab and Arctic char.
Cloudberry Barrel Spirit	Local Lapland Artisan Distillation	Intense golden forest aroma, balanced wild acidity. Exceptional pairing for the 8-course finale.
Nordic Riesling Reserve	Cool Climate Old Vine	Zesty green apple, slate freshness, vibrant flinty backbone that balances smoked game fowl.
Artisan Lingonberry Craft Ale	Muonio Small-Batch Microbrew	Pleasantly tart, crisp carbonation, and herbal undertones suitable for open-hearth fireside courses.

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Online: www.shavystays.com | **Location:** Muonio, Finnish Lapland (Adjacent to Pallas-Yllästunturi)
Notice: Restaurant 8 tasting menus, Pyry Champagne Bar bookings, and in-villa chef services must be scheduled in advance. All dietary requirements (vegetarian, vegan, gluten-free, dairy-free) accommodated with prior notice.