



REINDEER MANOR LAPPISH DINING

AUTHENTIC LAPLAND CULINARY EXPERIENCES | WWW.SHAVYSTAYS.COM

Journey through local culture at Reindeer Manor Rovaniemi. Lapland offers a selection of foods that reflect the nature and cultural heritage of the region. Enjoy menus carefully designed and prepared by our creative chefs, drawing from local and fresh flavors and ingredients. Dine in the warmth of our rustic restaurant or around an open fire in a traditional Lappish Kota — with reindeer living on the premises adding a unique, genuine touch to your experience.

I. DINING VENUES & ATMOSPHERES

Venue	Atmosphere & Capacity	Signature Experience
Reindeer Manor Restaurant	Rustic charm with wooden walls, windows overlooking the river, and a wood-burning fireplace. Hosts up to 140 guests.	Perfect venue for dinners and large events
Reindeer Manor Kota	Traditional Lappish hut with cozy, warm atmosphere. Dining around an open fire. Hosts up to 40 guests.	Intimate dining by the glow of fire
Reindeer Encounters	Reindeer living on the premises add a unique and genuine touch to the venue.	Authentic Lappish cultural experience

II. LAPPISH BREAKFAST & MORNING PROVISIONS

Breakfast Course	Ingredients & Preparation	Style & Presentation
Traditional Porridge Selection	Creamy Finnish oat, barley, or rice porridge served warm with butter, cinnamon, and a side of lingonberry jam.	Nordic morning comfort classic
Lappish Open-Faced Sandwiches	Rye bread topped with cold-smoked salmon, pickled cucumber, cured reindeer, or local cheese with cloudberry jam.	Authentic Finnish breakfast plate
Farm Fresh Eggs & Sides	Boiled, scrambled, or omelet-style eggs served with smoked bacon, local sausages, and roasted root vegetables.	Hearty Lapland morning spread
Pastries, Breads & Berries	Warm pulla bread, flaky pastries, seasonal berries, yogurt, and fresh Finnish coffee or tea.	Daily continental Nordic selection

III. SIGNATURE APPETIZERS & COLD SELECTIONS

Selection	Flavor Profile & Ingredients	Culinary Origin
Cold-Smoked Salmon Plate	Silky cold-smoked Finnish salmon served with dill cream, capers, rye crisps, and pickled red onion.	Baltic coastal delicacy
Cured Reindeer Carpaccio	Thinly sliced cured reindeer with lingonberry glaze, mustard sauce, and pickled shallots.	Lappish signature starter
Forest Mushroom Salad	Wild Lapland mushrooms tossed with fresh greens, toasted pine nuts, and a warm vinaigrette.	Foraged from Arctic forests
Lappish Cheese & Bread Board	Selection of local Finnish cheeses, warm bread, cloudberry jam, and preserved berries.	Shared starter board

IV. HEARTY SOUPS & LAPPISH MAINS

Soup / Main	Aromatic Broth & Terroir	Chef Recommendation
Creamy Salmon Soup	Traditional Finnish lohikeitto — fresh salmon simmered with potatoes, leeks, and dill in a rich cream broth.	National Finnish comfort classic
Sautéed Reindeer with Mash	Thinly sliced reindeer sautéed with onions and butter, served with creamy mashed potatoes and lingonberry.	Signature Lapland main course
Arctic Char with Birch Glaze	Oven-roasted Arctic char glazed with birch syrup, served with roasted root vegetables and herb butter.	Modern Nordic chef special

Slow-Braised Elk Stew	Tender Finnish elk slow-cooked with juniper berries, root vegetables, and dark beer reduction.	Hearty Lapland winter dish
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V. OPEN FIRE DINING — REINDEER MANOR KOTA

Kota Experience	Open Fire & Atmosphere	Signature Feature
Traditional Kota Feast	Multi-course Lappish menu served around a roaring open fire in a traditional wooden hut.	Intimate group dining for up to 40
Fire-Grilled Reindeer & Salmon	Reindeer fillet and fresh salmon grilled over open flames with cedar and juniper smoke.	Rustic fire-cooked mains
Lappish Flatbread & Butter	Warm flatbread baked over the fire, served with whipped local butter and sea salt.	Traditional Finnish accompaniment
Warm Berry Dessert by Firelight	Warm cloudberry and lingonberry compote with vanilla cream, served fireside.	Nordic sweet finale

VI. VEGETARIAN, VEGAN & DIETARY SPECIALTIES

Dietary Selection	Dish Composition & Ingredients	Dietary Standard
Forest Mushroom Soup	Creamy soup of wild Lapland mushrooms, thyme, and root vegetables, finished with truffle oil.	Vegetarian & Gluten-Free
Roasted Root Vegetable Plate	Seasonal Finnish root vegetables roasted with herbs, served with barley and berry glaze.	100% Vegan
Lappish Cheese & Berry Salad	Warm Finnish cheese with fresh greens, cloudbberries, lingonberries, and toasted seeds.	Vegetarian specialty
Gluten-Free Nordic Plate	Fresh salmon, boiled potatoes, dill, and butter sauce — prepared without gluten.	Certified Gluten-Free option

VII. LITTLE GUESTS SELECTION & NORDIC DESSERTS

Category	Dishes & Confections	Service Style
Young Explorers Menu	Mini salmon portions, meatballs with mash, pasta, and warm bread with butter — tailored child-friendly portions.	Kid-approved Lappish plates
Cloudberry & Lingonberry Desserts	Warm cloudberry compote with vanilla cream, and lingonberry parfait with toasted oats.	Nordic berry classics
Finnish Pulla & Warm Chocolate	Warm cinnamon pulla bread and rich hot chocolate with whipped cream.	Cozy fireside dessert

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Venue: Reindeer Manor Rovaniemi Online: www.shavystays.com	
Dining: Restaurant (up to 140 guests) • Traditional Kota (up to 40 guests)	
Notice: Please provide meal and provisioning selections at least 72 hours prior to arrival. All dietary preferences (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.	