

FOOD

LIEGGÄ LÁÁVU

MAINS

FISH 'N' CHIPS €22

Battered Inari lake Siika (white fish) and house chips served with mushy peas and tartare sauce (DF)

LÁÁVU BURGER €24

180g beef patty in a brioche bun topped with pickled salad, bacon, fried Lappish cheese and lingonberry jam, served with house chips and tomato relish

BEAN BURGER €18

House-made 3-bean, paprika, sundried tomato patty in a brioche bun, topped with pickled salad, served with house chips and tomato relish (VE, DF)

RYE BREAD WITH CHICKEN €16

Sliced BBQ-chicken, fresh tomato salsa and crunchy slaw on rye toast served with house chips and tomato relish (DF)

MEATBALL TAGLIATELLE €20

Housemade meatballs in tomato sauce and tagliatelle, topped with parmesan cheese

REINDEER NACHOS €17

Corn nachos topped with sautéed reindeer from Inari, lingonberries, fresh tomato salsa, and pickles (DF)

ROASTED VEGETABLE SALAD €15

Roasted baby spinach, onion, courgette, pinenuts with lemon dressing (DF, GF)

KIDS

KIDS FISH N CHIPS €12

Battered Inari lake Siika (white fish) and house chips served with mushy peas and tartare sauce (DF)

KIDS MEATBALL TAGLIATELLE €10

Housemade meatballs with tagliatelle and tomato sauce, topped with parmesan cheese

KIDS BURGER €10

Beef burger with cheese, served with house chips and ketchup

DF = DAIRY FREE, VE = VEGETARIAN, GF = GLUTEN FREE
GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST

M E N U

FOOD

L I E G G Ä L Ä Ä V U

BREAKFAST 10-11.30

SALMON & AVOCADO TOAST €18

Rye bread with cold smoked salmon, avocado, baby spinach, poached eggs and hollandaise sauce

HAM & EGG TOAST €16

Rye bread with ham, baby spinach, poached eggs and hollandaise sauce

SCRAMBLED EGG TOAST €12

Rye bread with scrambled eggs

AFTERNOON TEA 15.00-

FOR TWO €30

Afternoon tea for two including salmon sandwiches and chicken sandwich, scones with strawberry jam and clotted cream, cake bites, and a hot drink of your choice

DESSERTS

CINNAMON BUN €4

BAKERY OF THE DAY €6,5

SALTY OF THE DAY €6,5

GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST

THE LOCAL
KITCHEN

Kullanhuuhtojantie,
+358 16 668 882

99830 Saariselkä
info@skisaariselka.fi

www.skisaariselka.com

DRINKS

LIEGGÄ LÁÁVU

HOT DRINKS

Coffee	€3.50
Espresso	€3.00
Cappuccino	€4.00
Caffè Latte	€4.50
<i>Flavoured syrup</i>	€0.50
Chai Latte	€5.00
Iced Latte	€5.00
Gingerbread Latte	€5.00
Caffè Mocha	€5.00
Tea	€3.50
Hot chocolate	€4.00
<i>Whipped cream & marshmallows</i>	+€1.00
Marianne Hot Chocolate	€5.00
House Glogg	€4.00
Apple Glogg	€4.00

ALCOHOLIC HOT DRINKS

Mint Hot Chocolate	€8.50
Rum Hot Chocolate	€9.00
Koskenkorva Sauna Coffee	€8.50
Irish Coffee	€9.50
Rum Toddy	€8.50
Cloudberry Toddy	€8.00
Bailey's Hot Chocolate	€9.50
Apple Glogg with Rum	€9.00

SOFT DRINKS

Pepsi, Pepsi Max, Jaffa, 7UP, / 0.4L	€4.00
Moomin Soda / 0,5L	€4,50
Gatorade / 0,5L	€4,50
Apple Juice / 0.2L	€3.00
Orange Juice / 0.2L	€3.00
Milk / 0.2L	€2.00
Red Bull Sugar-free / 0.25L	€4.50
Sparkling Water / 0.4L	€4.00

NON-ALCOHOLIC

Happy Joe Cider / 0.33L / 0.0%	€5.50
<i>Apple / Rosé</i>	
Heineken / 0.33L / 0.0%	€5.50
Original Long Drink / 0.33L / 0.0%	€5.50
Sparkling Freixenet / 0.2L / 0.0%	€6.50

DRINKS

LIEGGÄ LÁÁVU

CIDERS & LONG DRINKS

Nagu Winter Drink / 0.33L / 4.5%	€8.00
Happy Joe Cider / 0.275L / 4.7% <i>Apple / Pear / Rosé</i>	€8.00
Tornio Long Drink / 0.33L / 5.0% <i>Cloudberry / Blueberry</i>	€8.50
Original Long Drink / 0.33L / 5.0% <i>Grapefruit / Cranberry</i>	€7.50

LOCAL

Nälla Hard Seltzer / 0.33L / 4.0% <i>Grapefruit / Cranberry</i>	€7.50
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WINES

Tarapacá Sauvignon Blanc 18.75cl / 12.0%	€10.50
Tarapacá Cabernet Sauvignon 18.75cl / 13.5%	€10.50
Sparkling Cava Organic 20cl / 11.0%	€10.50
Sparkling Cava Organic 0.75L / 11.0%	€39.00

BEERS

Lapin Kulta PURE (G) / 0.5L / 4.5%	€7.50
Lapin Amber Lager / 0.33L / 4.8%	€8.00
Hippu Golden Pilsner / 0.33L / 4.3%	€8.00
Aihki Dark Lager / 0.33L / 4.6%	€8.00
Hölmö IPA / 0.33L / 5.4%	€8.00
Saana Pale Ale / 0.33L / 5.5%	€8.00
Arctic North Lager (G) / 0.44L / 5.5%	€9.00
Arctic IPA (G) / 0.44L / 5.5%	€9.00
Laavu Smoky ESB (G) / 0.44L / 5.5%	€9.00
Muteman's Ginger Beer / 0.33L / 4.0%	€7.50

COCKTAILS

Forest Gin & Tonic <i>Gustav Forest Gin, tonic, lingonberry, orange</i>	€12.50
Cranberry Aperol Spritz <i>Aperol, prosecco, soda, cranberry, rosemary</i>	€12.50
Ginger Mule <i>White Rum, Koskenkorva ginger, ginger beer, soda, lime</i>	€11.50

LIEGGÂ LÁÁVU

OUR STORY

The bones of Lieggâ Láávu were built in 1988 by the first sole entrepreneur of our ski resort, Ahti Lehto.

Our family bought the ski resort, along with the restaurant in April 2020, when also the restaurant got a new name: Lieggâ Láávu, which means “warm shelter” in our area’s indigenous language, Inari Sámi. As locals, we want to protect the local nature, traditions and local culture, and these are the most important values of our ski resort. We want to run operations in a sustainable manner and support local producers which is why all the fish and reindeer products on our menu come from Inari's lakes and wilderness.

Our incredible international team is our extended family, all passionate about delicious food, creative desserts, great drinks and warm service. The internationality of our restaurant team is an enormous strength, and our menu has been developed with an innovative touch by approaching traditional Lappish ingredients with an international twist.

We love to ski, but we also greatly appreciate great customer service and excellent food and drinks while we are doing it, which is why we want you to experience this during your visit at our ski resort.

Kindest regards,
Fanni, Ida, Marja and Jarmo