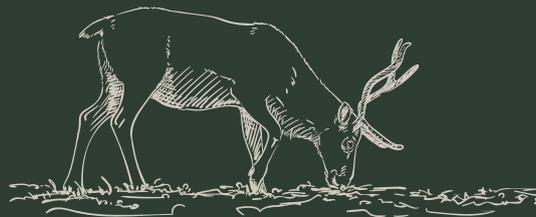


À LA CARTE

AT JÄNKÄ RESTAURANT, TIME SLOWS
AND FLAVOURS HAVE SPACE TO BREATHE

Our kitchen draws from the raw beauty of
Lapland's seasons, using ingredients that carry
the stories of the land. French precision meets
Nordic soul, creating moments that stay with
you long after the last bite.



JÄNKÄ

JANKARESORT.COM/RESTAURANT-YLLAS

SNACKS:

PROFITEROLS L	12€
Profiterols filled with comté cheese and truffle	
SASHIMI M,G	14,50€
Whitefish seasoned with yuzu-ponzu, pickled jalapeno, artichoke and vendace roe	
POTATO PANCAKE L,G	12€
Sour cream, red onion and vendace roe	
BOQUERONES M(G)	13€
Smoked vendace, olives and capers	
CANARD L	16,50€
Duck leg confit, foie gras and truffle in brick pastry and madeira sauce	
CROQUE MONSIEUR L	14€
Pan fried brioche, prosciutto and mornay sauce	

STARTERS:

GREEN SALAD M,G	10€
Pickled vegetables and french dressing	
TOMATO TARTAR L,G	14,50€
Burrata, roasted tomato water and marinated tomatoes	
CREAMY LOBSTER SOUP L	19€
Celeriac remoulade, granny smith apple, vendace roe and sourdough bread	
TOAST SKAGEN L	21,50€
Pan fried brioche, hand peeled shrimps, mayonnaise, red onion, horseradish and vendace roe	
GRAVLAX M,G	17,50€
Cured salmon, egg, deep fried capers, red onion and mustard sauce	
PULPO L,G	18€
Grilled squid, cauliflower couscous, marcona almonds, salsa romesco and antiboise sauce	
TARTAR L,G	22€
Roast of beef, shallots, horseradish, capers, dijon and side salad	
CHARCUTERIE G,M	19€
Selection of cold cuts, marinated olives, pickled vegetables and side salad	

MAIN COURSES:

MUSHROOM AND TRUFFLE RISOTTO L,G	28€
Truffle sauce and parmesan	
MOULES FRITES À LA CRÉME L,G	28€
Mussels in creamy parsley-whitewine sauce, french fries and aioli	
LOBSTER LINGUINI L	34€
Lobster, peperoncini, garlic, lemon, lobster sauce and linguini	
KING CRAB L,G	58€
King crab pan-fried in garlic butter, lobster sauce, side salad and french fries	
SOLE MEUNIÈRE L	72€
Dover sole pan-fried in butter, capers, parsley, browned butter and roasted potatoes	
PAN FRIED ARCTIC CHAR L,G	34€
Creamed leek, brown butter potatoes and verbena-whitewine sauce	
PIKE QUENELLE L,G	26€
Pike quenelle, spinach and lobster sauce	
PAN-SEARED DUCK BREAST L,G	32€
Hazelnut dukkah, caramellized apple, pickled black currant and thyme sauce	
SPRING CHICKEN L,G	32€
Piri piri marinated spring chicken, pan fried porcini, sauce suprémé and french fries	
PEPPER STEAK Á LA JÄNKÄ L,G	46€
Reindeer sirloin, prosciutto, mushrooms, spinach, dauphinoise potato and cognac-pepper sauce	

FROM THE GRILL:

LOBSTER THERMIDOR L,G 53€

½ lobster "gratin", lobster hollandaise, lobster sauce,
side salad and french fries

STEAK N' FRITES L,G 49€

250g beef entrecôte steak, maitre d' butter,
bearnaise sauce and french fries

T-BONE STEAK L,G 16€/100g

T-bone steak, maître d' butter, gentlemans sauce, side salad and french fries.
For two persons or one really hungry

POTATOES AND SIDES :

Pan fried potatoes, browned butter and parsley L,G 9€

Potato puré from lappish potatoes L,G 9€

French fries, herb salt and aioli L 8€

Garlic-potatogratin L,G 10€

Green salad and vinaigrette M,G 8€

Stewed spinach with nutmeg and garlic L,G 8€

Mushrooms fried in garlic butter and herbs L,G 8€

DESSERTS:

CITRUS AND VERBENA L,G (V)	10€
Verbena marinated citrus, blood orange sorbet and meringue	
WHITE CHOCOLATE AND LINGONBERRY L,G	12€
White chocolate parfait with lingonberry and lingonberry caramel	
TARTE TATIN L	14€
Apple, vanilla ice cream and caramel sauce	
CRÈME BRÛLÉE L,G	12€
Maranchino- and marinated cherries	
BAKED CHOCOLATE PIE L	14€
Baked chocolate pie, caramellized hazelnuts, chocolate sauce and pistachio ice cream	
FROMAGE L,G	1 piece 8€ / 2 pieces 12€ / 3 pieces 16€
Selection of cheese, seed flatbread and berry compote	