

LEVI SPIRIT

Menu choice of **LUNCH** and **DINNER** will need to be consistent throughout the diners. Due to restricted kitchen facilities of the holiday homes, our chefs will not be able to cater for a large variety of courses at once. The chosen menu will be altered to cater for any allergies and dietary restrictions, and simple special requests for smaller children we'll be happy to cater for.

This is your chef's suggestion for the first morning's breakfast to wake up to. You will have a chance to discuss with your own private chef about your hopes and wishes for the rest of your stay when you arrive.

BREAKFAST – is best when someone makes it for you...

- Bread selection & house butter
 - Croissants & jam
 - Cheese selection
 - Yoghurt with honey and Nordic delicacies
 - Sliced cucumbers and salad leaves
 - Pickled cucumbers
 - Smoked salmon mousse
 - Turkey charcuterie and smoked ham
 - Fresh fruits
- OR
- Daily eggs (omelette/ scrambled /sunny side up)
 - Meat lovers' sausage plate
-
- Smoothie
 - Orange juice
 - Coffee and tea



LEVI SPIRIT

LUNCH – hour is the best hour of the day...

STARTERS

- Mozzarella cheese flavoured with pine salt, marinated tomatoes, basil and pickled onion
- Mushroom and leek pie with green salad and lemon vinaigrette
- Salmon tartar with pickled mustard seeds, creme fraiche, malt and dill
- Fluffy root celery soup with crispy pancetta and tarragon oil

MAINS

- Parsnip croquette with nettle pesto pasta and olive oil
- Grilled salmon with broccoli and hazelnut Beurre Blanc
- Traditional Finnish salmon soup
- Crispy chicken with caponata, basil and roasted feta cheese
- Sauteed reindeer with Lappish mashed potatoes, pickled cucumbers and lingonberry jam

DESSERTS

- Yoghurt and sea buckthorn sherbet with roasted white chocolate
- Cheese cake with star anis marinated cherries
- Spruce sprout marinated fresh berries and cranberry caramel ice cream
- Selection of small pastries

LEVI SPIRIT VILLAS & RESORT - THE ARCTIC DEFINITION OF LUXURY

LEVI SPIRIT

DINNER – is better when we eat together...

STARTERS

- Beetroot carpaccio with goat cheese mousse, balsamic, buck wheat and dill
- Jerusalem artichoke ravioli with garlic velouté and caviar
- Cold smoked salmon with green apple, sour cream and horseradish
- Fried scallops with beluga lentils and king crab foam
- Gambas Pil Pil with chili, garlic, herb salad and spruce sprout aioli
- Beef tartar with egg yolk, black pepper mayonnaise, capers, chives and crispy potatoes

MAINS

- Wild mushroom and spruce sprout risotto with roasted cauliflowers, parmesan and chives
- Fried trout with cauliflower puree, pickled cauliflowers, spinach and "Nordic Bouillabaisse"
- Pan fried pike perch braised in brown butter with burnt leek "dashi", Lappish potato pyre, peas and nettle hollandaise
- Braised Lappish baby lamb with roasted carrots, garlic confit and dark black currant sauce
- Veal maminha with tarragon butter, root celery puree, apple, kale and dark tarragon sauce
- Beef tenderloin with mushroom, onion and bacon ragu, smoked onion pure and sweet onion syrup

DESSERTS

- Rosemary and cream cheese parfait with cloudberry and caramel sauce
- Angelica pudding with blackcurrant leaf honey and marinated raspberries
- Blueberry financier with blueberry milk mousse, vanilla and oat crumble
- Salt caramel pie with pistachio, black currant and cardamon
- Chocolate cake with fudge sauce and brown butter orange ice cream

EXTRAS

- Finnish cheese plate with rosemary sea buckthorn jam

LEVI SPIRIT VILLAS & RESORT - THE ARCTIC DEFINITION OF LUXURY

LEVI SPIRIT

TERMS AND CONDITIONS

PRIVATE CHEF SERVICE

We kindly ask you to provide us with the following information at the time of booking:

- Date and preferred time for the first meal
- Consistent menu choice for the first meal
- Dietary restrictions and allergies
- Confirmed number of diners, Adults / Children (2-12y) and children's ages

Minimum charge for Private Chef Service is 4 adults

CANCELLATIONS

Cancellations later than 4 days before the event will be charged according to the minimum of 4 adults

Partial cancellations (changes in the number of diners) will be accepted 24h before the service. Adding more diners to the service can be done on the day of the event, 4 hours prior to the service.

GROUPS AT THE LOUNGE

We kindly ask you to provide us with the following information at the time of booking:

- Date and preferred time for the first meal
- Consistent menu choice for the first meal
- Dietary restrictions and allergies
- Confirmed number of diners, Adults / Children (2-12y) and children's ages

CANCELLATIONS

Cancellations later than 10 days before the event will be charged 50%

Partial cancellations (changes in the number of diners) will be accepted 48h before the service. Adding more diners to the service can be done on the day of the event, 4 hours prior to the service.