

ENGLISH



MENU

Our menu offers a wide variety of flavours, both traditional Lapland flavours and other delicacies!

**PYERI PUURRÂMLUSTO!
BON APPÉTIT!**



Bienvenue à l-Hôtel Sodankylä!

Peerâ Hotels & Cottages is a Finnish family-owned hotel chain.

Peerâ is Inari Sami for family.

Hotel Sodankylä has been operating and visible in our village for a long time, for decades!

Read more: www.peerahotels.fi
Follow us on Instagram and Facebook
@peerahotels @sodankylahotel

Share your experiences and impressions from your visit!

Enjoy Your stay with us,

Raili & team

FOLLOW US ON
SOCIAL MEDIA!

HAVING A NICE
EVENING? TAKE A
PICTURE AND SHARE IT
ON INSTAGRAM OR
FACEBOOK!



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APPETIZER

Goat cheese toast

9€

Tomato-leek jam, , herb oil
Available gluten-free.

Shrimp Skagen (L)

12€

Toasted bread, shrimps, mayo
Available gluten-free

Fried Tofu cheese with marinated vegetables (VE,G)

10€

Salad with paprika sauce

Forest Mushroom soup and Flat Bread (G, L)

11€



BURGERS

Smashburger & fries (L)

21€

Potato bun, Finnish beef steak (2 pieces 80g), lettuce, tomato, red onion jam, cheddar cheese, chili mayo
Available gluten free.

Vegetarian burger & fries (L)

18€

Potato bun, veggie steak (120g), lettuce, tomato, red onion jam, cheddar cheese, vegan mayonnaise.
Available gluten free.

**DIPS:
CHILI, AIOLI,
VEGAN +1€**



MAIN COURSES

Smoked Reindeer pasta (L)

23€

Cold smoked reindeer meat, Parmesan cheese
Available gluten-free.

Grill plate (L)(G)

32€

Grilled chicken (60g)(FIN), bratwurst, pork fillet (80g) (FIN),
french fries and red onion jam, BBQ and chili mayo

Sauteed Reindeer (L)(G)

28€

Mashed potatoes, sugar lingonberries, sweet pickles

Grilled Whitefish Peerâ style (L)(G)

26€

Carrot butter sauce, herb oil, roasted vegetables
Additional options:
mashed potatoes (L) (G) 3€, french fries (L) (G) 2€

Peerâ Herb steak

30€

150g beef steak (FIN) potato cake, roasted vegetable
(L) (G)



DESSERTS

Blueberry Pie with vanilla ice cream (L)

10€

Available gluten-free.

Ice cream scoop

3€/ball

Pine nut ice cream (L) (G)

Chocolate (L) (G)

Liquorice (L) (G)

Rhubarb sorbet (VG) (G)

**Lapland Bread Cheese pudding
& Cloudberry jam (L) (G)**

10€

**DON'T FORGET
THE SWEET
ONES!**



FOR CHILDREN

Smoked Reindeer pasta (L)

11€

Sautéed reindeer (L)(G)(FIN)

9€

Burger & french fries (L)

9€

Available gluten-free.

White Fish with mashed potatoes (L)(G)

12€

**HALF PORTION
SIZES FROM THE
ALA CARTE MENU!**



DRINKS



Bar Krouvi drinks

Tanqueray Gin&Tonic	12,50 €
Retro drinks	10,00 €

Red wines

Assemblage Terres Brunes, France	40,00 € / 75 cl
Tarapaca Gran Reserva Cabernet Sauvignon Chile	51,00 € / 75 cl
Capirussu Primitivo, Italy	40,00 € / 75 cl
Variable selection	11,00 € / 18,7 cl

White wines

Assemblage Terres Blanches, France	40,00 € / 75 cl
Variable selection	11,00 € / 18,7 cl

Champagnes & Sparkling wines

Codorniu Brut or Semi Seco, Spain	38,00 € / 75 cl
Variable range	11,00 € / 20 cl

Spirits

Cognac VS / VSOP 4cl	10,00 € / 13,00 €
Caol Ila 12 Year Old 4cl	13,00 €
Gragganmore 12 Year Old 4cl	12,00 €
Dalwhinnie 15 Year Old 4cl	13,00 €
Glen Elgin 12 Year Old 4cl	12,00 €
Obam 14 Year Old 4cl	15,00 €
Jaloviina 4 cl	6,00 €
Baileys 4 cl	6,00 €
Don Julio Tequila 4cl	14,00 €
Ron Zacapa 4cl	25,00 €

Beers

Aura 0,4 l	10,00 €
Toppilan Helles 0,5 l	12,00 €
Aura dark 0,3 l	8,00 €
Lapin Kulta PURE 0,3 GL	8,00 €

Long drinks and ciders

Hartwall Original Long Drink. 0,35 l	9,00 €
Original Long Drink, pineapple 0,35 l	9,00 €
Happy Joe cider, pear & apple, 0,35 l	8,00 €

Non-alcoholic

Guinness 0%, 0,5 l	6 €
Lapin Kulta 0% 0,3l	4,50 €
Soda Jaffa, Pepsi, Pepsi Max, 7up 0,3l	4 €
0% wine or sparkling wine 20cl	9 €

ASK MORE
AND TELL US
YOUR WISHES!



SAY IT IN SÁMI

The family that owns Peerâ Hotels has Inari Sámi ancestry. Peerâ is Sámi and means family. In our activities and destinations we bring out the Sámi language and culture. We donate €0.10 for every night of accommodation in our hotels to the Sámi language and culture.

Did you know that...

- ...The Sámi are the only indigenous people living in the European Union
- ...About 2000 people in Finland speak Sami as their mother tongue
- ...There are three Sámi languages spoken in Finland

ENGLISH - INARI SÁMI DICTIONARY

Good day! Pyeri peivi!
What's up? Maggaar meeinig?
Good evening! Pyeri eehid!
Good night! Pyeri ijjâ!
Thank you - Takkâ
You're welcome - Pyerrin liävus
Can I have a pint? Uážuččim-uv vuolâ?
Bon appétit! Pyeri puurrâmlusto
Super good - Hirmâd njäälgis!
Can I have the bill - Uážum-uv reekki?
I'll pay - Mun máávsám
Pretty cheap - Uáli hálbi
Where is the toilet? Kost lii hiivsig?
Do you have any rooms available? Láá-uv tist ríjjâ visteh?
Sweet dreams - Pyeri ijjâ!
My name is... Muu nommâ lii...
You have beautiful eyes - Tust láá mučis čalmeh
I love you - Mun rähistâm tuu
Handsome guy - Mučis kandâ
Beautiful chick - Mučis nieidâ
Will you marry me - Áálgáh-uv muu kálgun?

www.sanosesaameksi.fi



DRINKS

**Products from the local Paihalas brewery:
All bottles 0,375l / 15€**

And the Lake Sighed 6.4 %

A unique Arctic wild ale blend, mirroring the depth of natural wine. Crafted with barley, wheat, oats, and spelt, it achieves a harmonious balance of sourness and herbal bitterness derived from numerous local wild herbs. Funky notes, sweet apple and honey flavors enrich the palate, while aromas of fresh hay and ripe apricot captivate the senses. After primary fermentation it was aged in oak for 8 months.

Contains: barley malt, wheat malt, oats, spelt malt yarrow, hops, angelica, meadowsweet, yarrow, yeast

Food tip: Whitefish and goat cheese toast

Bird's Dream 5.5 %

A crisp Arctic wild ale, brewed with barley, wheat, oats, and spelt. Delicately dry-hopped for three days, it unveils sour and refreshing notes. Tangerine, lemon balm and pink grapefruit flavors dance on the palate, making it a delightful and dreamy sip for any wild ale enthusiast. Barrel aged for 8 months.

Contains: barley malt, wheat malt, spelt malt, oats, yarrow, meadowsweet, hops, yeast

Food tip: Smashburger

Night Continuation 5.7 %

Crafted from barley and wheat, infused with Angelica archangelica during brewing. Bottled with abundant local meadowsweet, it embodies the almond- marzipan essence of the riverside plant. Anticipate herbal, tonic-like bitterness from the roots and seeds of Angelica archangelica, shades of gooseberry, and orange wine undertones. The aroma carries subtle buckwheat nuances. Post primary fermentation, it matured in oak for 8 months.

Contains: barley malt, wheat malt, angelica, meadowsweet, hops, yeast

Food tip: Shrimp skagen, fried tofu and herb steak

www.paihalas.com