

ENGLISH



KITCHEN & BAR
KAJANUS

MENU

PYERI PUURRÂMLUSTO!
BON APPÉTIT!



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

Peerâ is Inari Sami for family.

Hotel Kajanus was founded in 1986.
The hotel was part of the Palokari family's privately
owned Lappia Hotels hotel chain, which was sold to
the Arctia chain in the early 1990s and later to the
Scandic Hotels chain.

In 2023, the hotel returned to the ownership of the
founding Palokari family.

Read more: www.peerahotels.fi

Follow us on Instagram and Facebook
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And share your experiences and impressions from
your visit!



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

MENUS

Menu 1

54 € / person

Summer salmon soup (L, G)

Creamy salmon soup served with Pekka Heikkinen's
Ärjä Bread.

Drink recommendation: Ernst Ludvig Riesling -white
wine

Entrecôte with blueberry & blue cheese salad (L,G)

Entrecôte steak served with parsnip, potatoes and herb
butter, accompanied by a blueberry and
blue cheese salad.

Drink recommendation:
Dominio De punctum Syrah -red wine

Huuskola's Bailey's Ice Cream from Kainuu

Menu 2

48 € / person

Savory waffles with smoked reindeer mousse (L)

Drink recommendation: Perlage Primitivo -red wine

Pike-perch & artichoke risotto (L, G)

Pan-seared pike-perch seasoned with rosemary, served
with artichoke risotto.

Drink recommendation: Ernst Ludvig Riesling -white
wine

Strawberry "brita" cake (L)

THE ORIGIN OF MEAT IS FINLAND

APPETIZER

Savory waffles

11€

With Shrimp

or

With Smoked Reindeer Mousse (L)

Drink recommendation: Ernst Ludvig Riesling -white wine

Summer salmon soup (L, G)

Small 12 € / Large 19 €

Creamy salmon soup served with Pekka Heikkinen's Ärjä Bread.

Drink recommendation: Ernst Ludvig Riesling -white wine

Asparagus soup with mascarpone (L, G)

Small 12 € / Large 19 €

Asparagus soup served with mascarpone and fresh baguette bread.

Drink recommendation: Heineken Silver

Caesar salad (L)

Small 6 € / Large 11 €

Romaine lettuce, Caesar dressing (contains fish),
also available gluten-free.

Drink recommendation: Faustino VII White 18, 75cl -white wine

Green salad (M)

Small 5 € / Large 10 €

Cucumber, cherry tomatoes, marinated red cabbage, seed mix, raspberry
vinaigrette, and baguette bread.

Drink recommendation: Faustino VII White 18, 75cl -white wine

Complete your salad!

Add salmon, shrimp, chicken, or goat cheese + 6 €

BURGERS & SANDWICH

Salmon bread spread & Citrus roasted vegetables (L)

20 €

Pan-seared salmon, fried egg, asparagus, shrimp, and white bread.

Riverside Burger (L)

20€

Dark "reissumies" whole wheat bread. Salmon pike steaks, tomato, pickled cucumber, pickled red onion, remoulade, dill aioli, salad, lemon wedges.

Kajanus Burger (L)

18€

Pekka Heikkinen's brioche bun, domestic Ole Premium steak 180 g, bacon, cheddar, tomato, pickle, salad, hamburger mayonnaise, umami ketchup and coleslaw.

Also available as gluten-free and vegan.

Drink recommendation: Lahti Special Summer 2024 0,5l

Sides:

Criss cuts 7€

Sweet potato fries 6€

House potato wedges 6€

French fries 5€

Onion rings 6€

Dips 2€/each

Aioli

Chili mayonnaise

Hamburger dressing

Remoulade



Kajanus
Burger
for two
30€

THE ORIGIN OF MEAT IS FINLAND

MAIN COURSES

Pike-perch & artichoke risotto (L, G)

29 €

Pan-seared pike-perch seasoned with rosemary, served with artichoke risotto.

Drink recommendation: Ernst Ludvig Riesling -white wine

Chicken & goat cheese (L)

25 €

Chicken with goat cheese and marinated cherry tomatoes, served with a small Caesar salad (contains fish).

Drink recommendation: Lahti Special Neipa

Entrecôte with blueberry & blue cheese salad (L, G)

38 €

Entrecôte steak served with parsnip, potatoes and herb butter, accompanied by a blueberry and blue cheese salad.

Drink recommendation: Dominio de Punctum Syrah -red wine

Lamb-Krakow sausage & cabbage salad (L, G)

16 €

Lamb-Krakow sausage from Kurkimäki Lamb Farm in Kainuu, served with Kajanus house tar mustard and cabbage salad.

Drink recommendation: Haapala Brewery Beers (GL)

Bean & chanterelle patties (VEG, G, M)

20 €

Juicy vegan mushroom patties made from chickpeas, kidney beans, and chanterelles, served with sun-dried tomato and onion bake, and vegan mint mayonnaise.

Drink recommendation: Dominio de Punctum Syrah -red wine (vegan)

THE ORIGIN OF MEAT IS FINLAND

"Check out our social media to see what our dishes look like!"

DESSERTS

Strawberry "Brita" cake (L)
10€

Huuskola's Ice Cream from Kainuu
6 €

Mango sorbet (M, G,L)
Bailey's ice cream (G,L)

**Traditional ice creams with your choice of
sauce**

4 € / per scoop

Flavors: vanilla, chocolate, strawberry
Sauces: chocolate, strawberry, caramel

FOR CHILDREN

Build your own skewer

12 €

Choose any two from the following:

Salmon-Cucumber (M, L)

Chicken-Pineapple (M, G)

Meatball-Tomato (M, G)

Sausage-Pepper (M, G)

Potato Options: mashed potatoes, French fries,
potato wedges

Children's burger

12 €

Red wines

Cellier des Dauphins côtes du Rhone, France	42,00 € / 75 cl	
Dominio De Punctum Syrah. Spain (Veg)	39,50 € / 75 cl	
Perlage Primitivo, Italy	40,00 € / 75 cl	9,20 € / 16 cl
Faustino VII Red 18,75 cl, Tempranillo, Spain	13,00 € /	

White wines

Ernst Ludvig Riesling, Germany	39,00 € / 75 cl	9,20 € / 16 cl
Arthur Metz Gewurstraminer, France	45,00 € / 75 cl	
Graffina Pinot Grigio, Argentina	40,00 € / 75 cl	
Faustino VII White 18,75 cl, Viura, Spain	13,00€	

Champagnes & Sparkling wines

Lanson le Black Créatin, Champagne, France	124,00€ / 75 cl
Fiorissimo Prosecco Extra Dry	38,00 € / 75 cl
Freixenet Brut & Semisec	11,00€/ 20 cl

Spirits

Cognac XO 4 cl	22,00 €
Oban 14 year old 4 cl	12,00 €
Glenkinchie 12 Year Old	9,50 €
Talisker 10 Year Old	9,50 €
Jaloviina 4 cl	7,00 €
Baileys 4 cl	6,00 €

Beers

Toppila Helles Lager 0,4l	10,50 €
Aura Lager 0,4l	9,80 €
Heineken Silver	9 €
Guinnes 0,5l	9,50 €
Lahti Special Summer 2024 0,5l (APA)	10,50 €
Sol	9, 50 €
Andechs Weissbier Hell 0,5l	10,50 €
Haapala Brewery beers (GL)	12 €

Long drinks & ciders

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

Non-alcoholic

Heineken 0% 0,35l	8 €
Guinness 0% 0,5l	9 €
Lahti Special NEIPA 0,5% 33cl	7 €

ASK MORE
AND TELL US
YOUR WISHES!

SAY IT IN SÁMI

The family that owns Peerâ Hotels has Inari Sámi heritage. 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 preservation and development of 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 Sámi 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 reekig?
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