

Our menu follows the seasons and what our producers can offer.

Gordon Yam

HEAD CHEF

More than seventeen years in kitchens from Singapore to the Nordics, the last eight beside Toni Kostian at Restaurant Grön in Helsinki, through two Michelin stars and a Green Star. Finalist for Finland's Chef of the Year 2025. At Roavvi, Gordon leads the daily work of the kitchen.

Toni Kostian

CULINARY ADVISOR

Owner and Executive Chef of the two-Michelin-starred Restaurant Grön in Helsinki and Finland's Chef of the Year 2016. His cooking is seasonal and ingredient-led, built on Nordic ingredients and wild produce; away from the kitchen he guides fly-fishing on Finland's waters. At Roavvi, Toni sets the culinary direction.

INSTAGRAM

@roavvi_restaurant



ROAVVI

A word from the northern forest.

At Roavvi, the story of
the north begins before
the first plate arrives.

www.staylapland.com



RESTAURANT

ROAVVI

AT AURORA HILL RESORT

Menu

OPENING HOURS

16.00–23.00

Kitchen open until 22.30

Aurora Hill Resort

Ollerovaarantie, 96100 Rovaniemi



STARTERS

Winter vegetable crudo	16€
Whitefish ceviche, cloudberry ponzu, golden beets and Finnish ginger	18€
Traditional Finnish fish soup	18€
Grain congee with sunchoke, mushrooms, lichen and lingonberries	16€
Dry-aged beef, honey mustard flavored kale and winter onion	20€

BREAD SERVICE

Potato brioche and malt bread with churned butter	10€
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MAIN COURSES

Pasta with morels, parsley and roasted garlic butter	26€
Fish of the day, seasonal vegetables and king crab beurre blanc	38€
Grilled organic chicken, seasonal vegetables and suprême sauce	32€
Sautéed reindeer, almond potato, lingonberries and pickles	36€
Reindeer schnitzel, almond potato, lingonberries, spruce shoots and crème fraîche	36€
Grilled Wagyu beef, French fries, acidic green salad and cep béarnaise	48€
Crispy mushroom, caramelized onion, vegan cheddar and pickles	26€
Smash beef burger, caramelized onion, cheddar, pickles and preserved truffle	28€
Smoked reindeer “Bolognese”	30€

DESSERTS

Strawberries, meringue and milk yoghurt ice cream	14€
Pine needle crème brûlée	10€
Carrot cake, elderflower and vanilla ice cream	14€
Grilled corn ice cream, blueberries, popcorn and warm caramel sauce	14€

KIDS’ MENU

Local fish & chips	14€
Pasta with tomato sauce	12€
Smoked reindeer “Bolognese”	14€