



PEERA

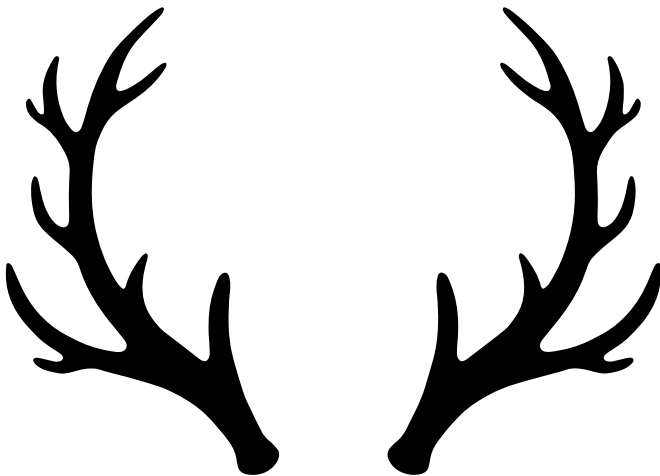
HOTELS & COTTAGES

❖

FAMILY'S MENU

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The items on this menu are not just dishes - they are stories which invite You to share the traditions and flavors of our family.



FAMILY'S MENU AND PEERÄ HOTELS & COTTAGES

Peerâ is Inari Sámi and means family. Peerâ Hotels & Cottages is a Finnish family business with the owner family's roots in Sámi culture, particularly in the ruggedly beautiful landscapes of Lake Inari.

Owner family members participate in the company's daily life. The youngest daughter Hilla-Rina operating as CEO and her big sister Minna as the Administration Manager. The founders of the company, Vesa and Raili, operate in the company's Board.

This Family Menu reflects the history of the owner family, creating cohesive dining experiences across all our restaurants. Every dish tells a story about our roots and culinary heritage.

On the next page you'll find our full menus or You can also select individual dishes with their stories depicted on the following pages.



On the picture from left to right: Pia (oldest daughter), Raili (mother), Vesa (father), Minna (middle daughter), Hilla-Rina (youngest daughter).

CHOOSE FROM TWO MENUS

HILLA'S SALT CURED WHITEFISH BREAD (L)

Embark on a journey into the fishing traditions of Lake Inari. Preparing salt cured fish is passed down through generations, best enjoyed on rye bread.

RAILI'S SAUTEED REINDEER

A traditional delicacy, also known as an everyday dish in Raili's childhood, served with mashed potatoes and crushed lingonberries.

VESA'S "HUNTER'S" BREAD

Rooted in decades of expertise in hospitality and culinary arts, this classic dish is crafted with passion and skill.

MINNA'S MUD CAKE (L)

A classic for passionate chocolate lovers, bringing joy to both everyday moments and celebrations.

**MENU WITH
SAUTEED
REINDEER:**

52,00€

**MENU WITH
HUNTER'S
BREAD:**

48,00€

L = LACTOSE FREE
G = GLUTEN FREE
ORIGIN OF THE MEATS:
FINLAND

HILLA'S SALT CURED WHITEFISH BREAD (L)

ALSO AVAILABLE GLUTEN-FREE.

16,00 €



Salt-cured Inari Lake whitefish

Rye bread

Butter

Lemon

Dill

TO DRINK:
Hans Baer Riesling



L = LACTOSE FREE
G = GLUTEN FREE
ORIGIN OF THE MEATS:
FINLAND

HILLA'S SALT CURED WHITEFISH BREAD



"I have been an avid fisherwoman since I was a child. If my mother couldn't find me at home, I was usually digging for baitworms behind the old sauna or fishing. One of the highlights of the year was getting to go to Lake Inari, to the shore of my mother's childhood home, to fish at my favorite perch spot.

Fishing is deeply rooted in Inari Sámi culture, with the knowledge of family fishing spots and fishing techniques passed down from generation to generation. I never met my mother's father, but my uncle and godfather Mauno has been my most important teacher of fishing heritage. He taught me the right fishing spots, the yearly fishing cycle, net fishing, ice fishing, fish handling, and so much more related to the craft.

As an adult, I wanted to learn traditional net fishing, which my uncle taught me. Nowadays, I visit Lake Inari 2-3 times a year, enjoying the landscapes and fishing. Especially in October, before the ice arrives, I go fishing for Inari Lake whitefish (šapšâ) to fill up for winter and collect roe for Christmas. At its best, our family can treat nearly a 100 fillets in a single day's net haul—a real fish factory!

Throughout the winter, I use whitefish in cooking. Salt-cured whitefish is one of my favorites, especially on dark bread. Salt and other desired flavors are used to season the raw fish fillet, which is tightly packed and left in the cold for at least 24 hours. Salted fish has always been served at the family table in Ivalo, and throughout my life, I have often heard the recurring question: 'Is the salt on the fish just right? "

- Hilla-Rina Palokari

RAILI'S SAUTÉED REINDEER (L, G)

28,00 €



Sautéed reindeer
Mashed potatoes with onion milk
Lingonberries
Pickled cucumbers

TO
DRINK:
DARK Karhu beer



L = LACTOSE FREE
G = GLUTEN FREE
ORIGIN OF THE MEATS:
FINLAND

RAILI'S SAUTÉED REINDEER



At Lake Inari, on the shores of Siskeli, our family made sautéed reindeer together, with my father Topi also taking part in the process. Most often, we ate sautéed reindeer during the winter season, which started in November and lasted until April. The reindeer meat was obtained during the fall round-up when winter arrived and stored in nature's freezer, a cold storage outside. My father would cut the reindeer carcass before it was frozen.

The shoulder part was eaten on casual days, and the best parts were saved for special celebrations, such as Christmas. There was enough meat from the reindeer for stews and sauces too. From the blood, my mother would make sausages and blood pudding cakes called "kumpus".

My father's turn came first in making sautéed reindeer, when the meat was still frozen and needed to be shaved into thin slices. Sometimes, the best way to do this was with an axe, and once the meat had warmed up a bit, my father would continue with a knife.

The reindeer carcass contained "kuu" what is known as reindeer fat, which was used for frying. Sometimes butter was used, if it was available.

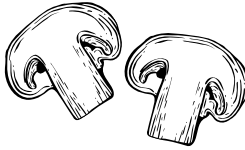
The cooking pot was a cast-iron pot, where the meat was fried, gradually adding the small amounts. The liquid used was just plain water, with whole peppers and salt as seasoning.

The sautéed reindeer was eaten with mashed potatoes made from home-grown potatoes, along with lingonberry preserve and pickled cucumbers. The lingonberries were picked by hand from the shores of Siskeli. The lingonberries were mashed, and only sugar was added before serving. The berries were stored in a root cellar in 250-liter wooden barrels. The pickles were bought from the Ivalo store in 5 kg containers."

- Raili Palokari (os. Akujärvi)

VESA'S HUNTER'S BREAD (L)

24,50 €



Pork cutlet

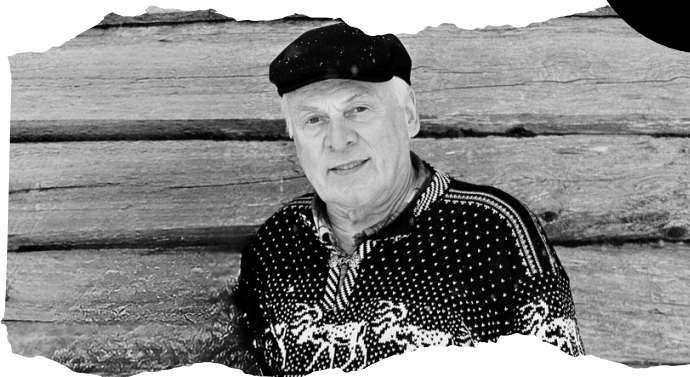
White bread

Chanterelle sauce

Cucumber / tomato

Parsley

TO
DRINK:
Lapin Kulta Pure



L = LACTOSE FREE

G = GLUTEN FREE

ORIGIN OF THE MEATS:

FINLAND

VESA'S HUNTER'S BREAD



"I started my hotel career on January 28, 1970, at Hotel Pohjanhovi, when hotel manager Paul Nurmi hired me the day before as a bellboy. A few weeks later, I moved to the position of porter, which is now called a receptionist. During the winter, I also moved from the bar to the kitchen, into Gunnar (Soikka) Pistokoski's domain, where he taught me pretty much everything about the kitchen, from A to Z. I also got to participate and do everything in this great kitchen team, which I consider the most effective training place there ever was.

On some evenings, I had to cut steaks in the downstairs meat-processing room, back then from veal, which today has been replaced by pork meat. We had to cut about 150-200 pieces of 120-gram steaks at a time for the next day, with a maximum weight deviation of 5 grams. At first, I weighed them, but soon my eye learned the right amount, and the cutting became very quick. Then, I would pound them between plastic sheets into large thin steaks and stack them on big trays, waiting for their use in the kitchen.

My specialty in the kitchen was preparing "Hunter's toasts" and sometimes "Louis Armstrong toasts." The process started by cutting a sufficiently large square slice of white bread, which was dipped in an egg-flour mixture before being placed in a large pan to get a golden color quickly. A dollop of butter was added to the pan first, followed by the large, pounded steak seasoned with salt and white pepper. Then, the bread was placed in the pan next to the meat.

Soon everything was ready, and on a warmed plate, we would first place the bread, then the delicious steak on top, and generously cover it with mushroom sauce. Finally, as garnish, a couple of fresh cucumber slices, cut from the center and folded from the sides, were placed on top of the sauce, along with a couple of tomato wedges next to them. To finish, a small bunch of parsley on top, and then quickly to the dining room. Bon appétit!"

-Vesa Palokari

MINNA'S MUD CAKE (L)

ALSO AVAILABLE GLUTEN-FREE.

9,50 €



Mud cake with powdered sugar
Cloudberry sauce
Berries

TO
DRINK:

Presso pan of
coffee for two



L = LACTOSE FREE
G = GLUTEN FREE
ORIGIN OF THE MEATS:
FINLAND

MINNA'S MUD CAKE



"Making sweet treats, pastries, and cakes has been a fulfilling hobby for me throughout adulthood, especially after having children. I have always had a soft spot for various showy cakes and chocolate pastries. For years now, I have baked sweet treats for special occasions, both for my family and for others upon request. Birthdays, in particular, have seen me baking one cake after another – I've even made a few wedding cakes.

As a passionate chocolate lover, I have tested many chocolatey delights, pastries, cakes, and desserts. However, one has firmly secured its place in our celebration table and even our everyday indulgent moments – the mud cake.

This cake has been a favorite among both children and adults, and I usually bake two at a time since they disappear fast. The mud cake is the go-to choice in our family when we need to pick something to bake. My mud cakes always have real chocolate in them, which guarantees their sweet, moist texture! Plus, it's easy to vary the cake by using flavored chocolate (for example, Finnish Fazer Pätkis chocolate and other garnishes)."

– Minna Wiklund

PAIHALAS



Paihalas is a brewery and blendery in Sodankylä, Finland. We craft small batches of oak aged Arctic Wild ales in the heart of Lapland.

Our Arctic wild ales incorporate local groundwater, berries, wild herbs and indigenous yeasts and bacteria to create unique and complex mixed fermentation ales. We get majority of our malts from a small malt house called Pehkolan mallastamo located in North Ostrobothnia.

We ferment all of our beer in oak using a vast variety of yeast and bacteria not commonly found in commercial products. These yeasts and bacterias are a combination of lab grown cultures, ones captured in nature or collected from our favourite wild ales.

Our name is a tribute to long-gone Kemi Sami culture, taken from the Inari Sami word Páihálâš, which means local.

Inari Sami is the closest language relative to Kemi Sami which was once the main language spoken in Sodankylä region until its disappearance in 19th century. With this name we aim to honor and preserve the heritage of the Kemi Sami culture that still holds great significance in this region despite the extinction of the language. Kemi Sami culture was based on deep understanding of local surroundings and co-existence with nature.



0,375 L

0,75 L

SAY IT IN SÁMI



The family that owns Peerâ Hotels has Inari Sámi heritage. Peerâ is Sámi and means family. In our 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 reekkig?
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?

SPONSORING

With our name, we highlight the roots of the owner family and actively promote the diversity and continuity of Sámi culture and languages through concrete actions. To support this cause, we donate €0.10 for each overnight stay annually to Northern Europe's only Indigenous people, contributing to the preservation and development of Sámi culture and languages. By giving back, we aim to connect and enhance the richness of our region.

We select an organization that represents Sámi culture or language as the focus of our support. At the moment we support the Inari Sámi Language Association, Anarâškielâ Servi ry.

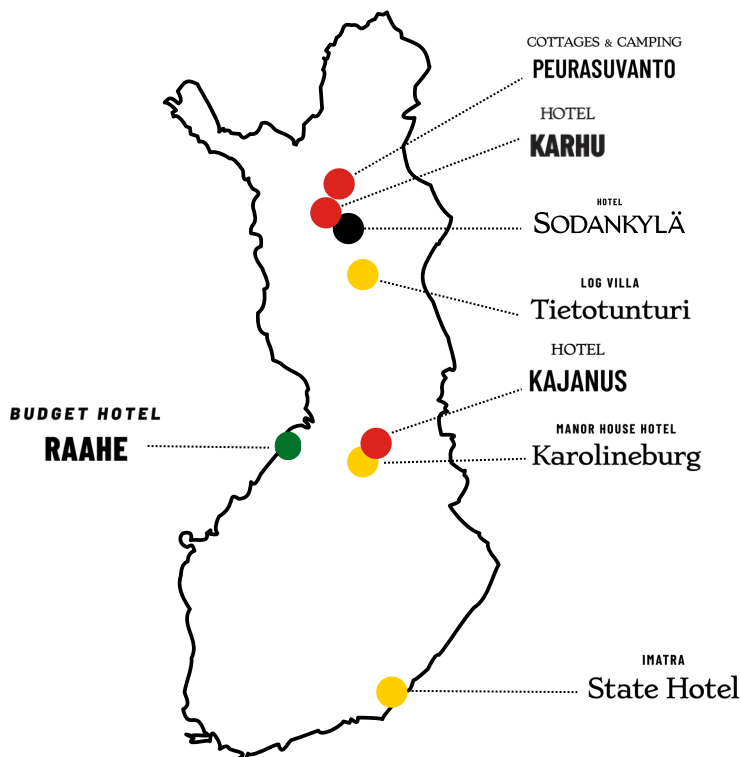
The Inari Sámi Language Association documents and develops the use of the Inari Sámi language by publishing books and newspapers and collaborating on research with universities, such as the University of Oulu and the Arctic University of Norway. In recent years, the association has undertaken various projects to produce original literature in Inari Sámi and translate youth literature from other languages.

The funds will be used for the publication of Inari Sámi books. A new generation of language speakers needs reading materials to practice active language use. Literature that appeals to young people and addresses modern life in Inari Sámi is extremely limited. Books play a vital role in expanding young people's vocabulary and keeping the language rich and alive.

THANK YOU FOR JOINING US IN
SUPPORTING THIS IMPORTANT CAUSE!

#WEAREONEFAMILY
#OLEMMEYHTÄPERHETTÄ

EIGHT UNIQUE DESTINATIONS




PREMIUM


UNIQUE


CASUAL


BUDGET

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EVENING?
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