

Lauha Land Elkburger-menü

The essence of the meal is a steak prepared of elk meat.

The elks are walking in the open pine forests, mires and sandy coniferous forests of Lauha land.

The Finnish elk population was rescued in the Geopark area when the Baron of Parkano captures the remained elks in enclosures in the 1920s. Thanks to the enclosure and a ban on hunting, the elk population began to recover quickly.

The burger roll has been hand-baked by Pirjon Pakari's skilled bakers in Honkajoki in the middle of the Geopark.

Honkajoki Bakery was founded in 1985 and it is the first local bakery of Pirjon Pakari. It is dear to the bakery's heart to produce "Oven-fresh, hand-baked and traditional bread without additives every day."



The burger is served with local organic salad and giant potatoes.

The northwest corner of the Geopark area is one of the largest potato-growing regions in Finland, and the Potato Peel Knife Statue reminds us of this significant industry in Isojoki.

Fresh water from the slopes of Lauha is served as a drink.

The slopes of Lauhanvuori stop the rain fronts, so it rains more in the area. Lauhanvuori forms a lot of groundwater. The waters are rapidly absorbed into the layers of ancient sandstone, go deep down into the earth's crust, and show up to the surface on the lower slopes as crystal-clear spring streams.

