

FROM FOREST & FARM

STARTER

GAZPACHO

Cucumber, jalapeño & crispy fennel

STEAK TARTAR SWEDISH COW

Fermented black currant & jerusalem artichoke

PICKLED HERRING "MATJES"

Baked egg yolk, dill jelly
& Granö bakery rye bread

MAIN

REINDEER

Summer veggies, almonds, carrot crème
& wild garlic pesto

ROSEMARY BEETROOT ROLL

Swedish viking quinoa, pickled kohlrabi &
tomatoes, served with beetroot gravy

ARCTIC CHAR

Carrots, salsa romesco with almonds
& crispy fennel

DESSERT

PAVLOVA

Strawberry pannacotta & birch sap cream

CHEFS CHOICE OF CHEESE

Kitchens marmalade

Ask your waiter for today's cheese

ROASTED LEMON CAKE

Almonds, warm cloudberry, meringues
& ice cream

STARTER

165 KR

MAIN

330 KR

DESSERT

125 KR

PLEASE LET US KNOW IF YOU HAVE
ANY ALLERGIES!

BECKASIN EXPERIENCE DINNER

PICKLED HERRING

REINDEER

PAVLOVA

3 COURSE 595 KR

DRINK PACKAGE 365 KR

ALL DAY SUMMER MENU

BBQ PORK SHOULDER

Tarragon butter, roasted potato salad
& season veggies

195 KR

SMOKED SALMON

Leafy greens salad, roasted potatoes &
wästerbottens cheese cremé

225 KR

EXTRAS / SNACKS

SNACK SAUSAGE from Granö 60 KR

CRISPS 45 KR

CHEESE GARLIC BREAD 45 KR

FRENCH FRIES & LEMON AIOLI 55 KR

ROASTED ALMONDS 45 KR

