

Tonights dinner

Served from 5 pm. Starter 179 SEK, Maincourse 345 SEK, Desserts 135 SEK.

STARTER

Cured reindeer carpaccio

Spruce shoots, mushroom Soy from Kvarnforsen, cheese from Svedjan and baked eggolk.

Asparagus soup

Smoked trout roe, pickled fennel and fried lovage.

MAIN COURSE

Wild duck

Roasted cauliflower, roasted chicken jus, spruce and herbs.

Poached arctic char from Malgomaj

Mussle sauce, jalapeño- and marigold mayonnaise, troutroe and dill fried panko.

All mains served with potatoes

DESSERTS

Crème brûlée

Flavoured with sweet vernal grass from Vännäs.

Wild raspberries from Gun in Bjurholm and white chocolate

Raspberry mousse, raspberry meringue, white chocolate crème and dried flower petals.

/ Vegetarian and vegan options are available only after prior notice during the low-season.

Childrens menu, all day

95 SEK

Pancakes with jam and whipped cream

Wild game meatballs with potatoes, cream sauce, and lingonberry jam

Chicken nuggets with French fries

Penne pasta with meat sauce, made from Granö beef