

Tonights dinner

Served from 5 pm. Starter 185 SEK, Main course 345 SEK, Desserts 135 SEK.

STARTERS

Cured reindeer carpaccio

Pickled blueberries, cheese from Svedjan and baked egg yolk.

Vendace roe & rhubarb

New potatoes, meadowsweet and white wine sauce.

Goat cheese & beet root

Cremé "Get-greta", salsa romesco and croutons.

MAIN COURSES

Grilled chuck eye

Dried tomato, summer greens and tarragon cremé with chili.

Swedish zander

Pickled mushroom, cured carrot, trout roe & shives mayonnaise.

Pearled barley & asparagus

Pickled rhubarb dried tomato, and tarragon cremé with chili.

All mains served with potatoes

DESSERTS

Strawberry crème

Milk sorbet and crushed vanilla cookies.

Crème brûlée

Rhubarb and Angelica.

Blueberry pannacotta

Roasted oats and birch crème.

All Day Mains

Served from Thursday 18 June at 11.00-20.30 250 kr. Childrens menu 105 kr

Grilled lamb from Granö

Served in bao bread, Chinese five-spice,
sour cabbage salad & deep-fried onion.
/available vegan with mushroom

Smoked Rainbow trout

Potato salad with ramson aioli.

Grilled cheese Svedjan Löpeld

Potato salad with ramson aioli.
/available vegan

Childrens meny

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