

Tonights dinner

Served 5 pm - 8.30 pm. Starter 185 SEK, Main course 345 SEK, Desserts 135 SEK.

STARTERS

Autumn mushrooms

Spruce sprouts, sour lingonberries, smoked pork from Vindeln
& mushroom soy from Roger at Kvarnforsen */also available vegetarian*

Reindeer tartare

Pickled blueberries from Gun in Bjurholm, Svedjan cheese,
horse raddish mayo & deep fried lichen

“Nori-roll”

Arctic char from Malgomaj & Zander, trout roe, ginger,
dill & scallop dashi

MAIN COURSES

Ratatouille & Swedish peas

Local autumn veggies, fried mushroom, buckwheat & pickled blueberries

Arctic char from Malgomaj

Sauce Sandefjord with browned butter and white miso,
grilled cabbage & roasted buckwheat

Swedish fallow deer

Sirloin & dolmas, parsnip, gravy & sour lingonberries
from Gun in Bjurholm

All mains served with potatoes

DESSERTS

Apple & cinnamon

Pannacotta, vanilla cremé, roasted oats & sour apple

Crème brûlée

Spiced up cloudberry

Baked chocolate

Blueberries, vinegar gel & chocolate crumble

Vegan dessert available on request