

# A LA CARTE MENU

## Starters

CHEESE GRATINATED GARLIC BREAD (VEG) with aioli, marinated mushrooms and herb salad	115 SEK
CHÈVRE CHAUD (VEG) with endive, pear and walnuts	149 SEK
TWO HOMEMADE TACOS with roe, lobster and accessories	285 SEK

## Main Courses

MOOSE LASAGNA with chanterelles and västerbotten cheese	265 SEK
CREAMY RISOTTO (CAN BE MADE VEG) with shrimps, pickled fennel, parmesan and herb crisps	265 SEK
GRILLED CHUCK BURGER with sweet potato bread, silver onion, mayonnaise, fresh jalapeno, iceberg lettuce, pickles, beef tomato, emmentaler cheese, homemade ketchup and fresh french fries	265 SEK
PLANT BURGER (VEG) with sweet potato bread, silver onion, mayonnaise, fresh jalapeno, iceberg lettuce, pickles, beef tomato, emmentaler cheese, homemade ketchup and fresh french fries	265 SEK
GRILLED CHAR FILLET with shiitake gyozas, sweet and sour soy dip, trout roe and creamy pointed cabbage	385 SEK
BRAISED LEG OF LAMB with goat cheese, grilled leeks, buttered lamb gravy, sweet potato puree and root vegetable fritters	385 SEK
RED DEER TENDER STRIP with chanterelle sauce, roasted black cabbage, pickled chanterelles and root vegetable fritters	385 SEK

## Desserts

TWO HOMEMADE PRALINES with small espresso	95 SEK
CRÈME BRÛLÉE with berries	129 SEK
OUR OWN VANILLA ICE CREAM with arctic raspberry jam, raspberry coulis and meringue tuille	159 SEK
DEEP-FRIED "LÖPELD" FROM SVEDJAN CHEESE with warm cloudberry and parsley	159 SEK

## Other Courses

FRESH FRENCH FRIES with bearnaise	85 SEK
FRIED PITEPALT with butter and lingonberries	185 SEK
TONIGHT'S SPECIAL with salad, bread and butter	185 SEK

## Child Menu

HAMBURGER with dressing and fresh french fries	100 SEK
THIN PANCAKES with whipped cream and jam	100 SEK