

· LUNCH MENU ·

KÖTTBULLAR | MASHED POTATOES | HOMEMADE GRAVY | LINGONBERRIES

VEGAN KÖTTBULLAR | VEGAN MASHED POTATOES | HOMEMADE VEGAN GRAVY | LINGONBERRIES

POTATO WAFFLE | NORDIC CRAB CREAM | GRAVAD LAX

SALMON TROUT | YOUNG POTATOES | CREAM DILL SAUCE

Enjoy our lunch served with a seasonal salad, followed by Scandinavian pancakes with freshly whipped cream and homemade jam for dessert.

Coffee and water are available throughout your visit.

22€ per lunch

· SOMETHING SWEET ·

CAKE

5€

KANELBULLAR OR SIMILAR PASTRY

4€

· DINNER MENU ·

3-course menu | 55€

STARTERS

DUO OF SALMON TROUT | CUCUMBER & APPLE | FERMENTED MILK

18€

FILLED CABBAGE | TOMATO MUSHROOM ESSENCE | FERMENTED BLACK TRUMPET MUSHROOM

17€

MAIN DISHES

SIK | NEW POTATOES | PEAS | SEA BUCKTHORN

28€

HIGHLAND CATTLE | JUNIPER BERRY GRAVY | POMMES ANNA | BLACKCURRANT

35€

HOMEMADE AGNOLOTTI | BRAISED RED BEET | ONSEN TAMAGO | RYE BREAD ESPUMA

27€

DESSERTS

ÅLANDS PANNAKOTA | PRUNE | GRILLED PEAR | CREAM

12€

BLUEBERRY | HONEY PARFAIT | MERINGUE | BISCUIT

13€

Rounded off with home-baked bread and greetings from the kitchen.

· DRINKS ·

MEADOW KOMBUCHA

5€

FOREST KOMBUCHA

5€

JUICE SPRITZER & ICED TEA

3,50 €

FILTER COFFEE

3€

ESPRESSO

2,50 €

CAPPUCCINO

4€

For these 11 days we are unfortunately unable to serve alcohol.

· A MOMENT OF INDULGENCE ·

WARM BLINS, TROUT ROE, CRÈME FRAÎCHE AND A
SELECTION OF FINELY CHOPPED ACCOMPANIMENTS

Made for sharing

25 €