



**PRICE**  
**3 COURSES:** 795 SEK  
**2 COURSES:** 695 SEK

## GROUP MENU

### STARTER

Smoked root celery tartar with mustard seed caviar, lingonberry vinaigrette, pickled mushrooms, Västerbotten cheese cream and beetroot chips

### MAIN COURSE

#### MEAT

Slow cooked veal cheek with red wine-lingonberry sauce, mushrooms and potato puree

#### FISH

Fried rainbow trout with white wine-dill sauce, roe, fennel and dill boiled potatoes

#### VEGETARIAN

Pan fried mushrooms in its sauce, marinated lingonberries, roasted hazelnuts and potato puree

### DESSERT

Terrine of Swedish apples with marinated berries and vanilla mousse

*3 courses: Starter, main course & dessert  
2 courses: Main course + choose between starter or dessert*