

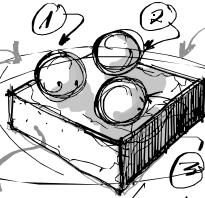
# ICE MENU.

## Winter 25/26.

1. MONSIEUR / CHAMPAGNE

LOUIS ROEDERER THEOPHILE

BRUT NV.



1. FIRST COURSE  
AUGUST BOUCHE  
"ARCTIC MEMORIES"

NEW MEDUNELAS TAKIAK - ENERGY

STARCH WITH ICE

OUR CREATION  
ANIMAL REINDEER ISLAND MASCARON.

CLASSIC MALO LOYON WATER

"Fun plate to play around"

ICEHOTEL memories & special projects.

2. White

CHABIS CHANDINES LAROCHE.

2. SECOND COURSE  
STARTER

NORDIC WATERS.

FRANÇOIS TRIBLET

PEARL Natural.

CURED

FORUMES

Flavour.

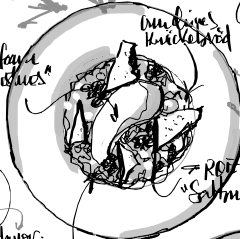
Umami.

raw

toasted.

what

don't kill it AGAIN???



place the starter with the umami.

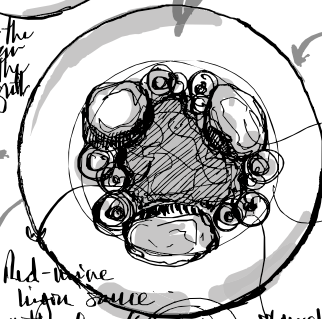
3. THIRD COURSE (MAIN)

ALONG THE REINDEER TRAIL.

Reindeer were thought slow cooked "presence the taste"

circular plating  
tent mushroom family  
mushrooms to earth pickled.

3. RED WINE  
BORGONO BARBERA D'ALBA SUPERIORE.



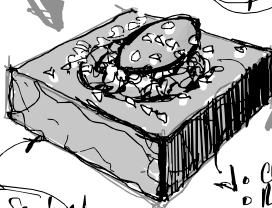
Red wine liquor sauce "the fine."

petate projects

4. DESSERT WINE.

NORRBOHTENS DESTILLERI

HAYTON-JAMPENO.



4. FOURTH COURSE (DESSERT)  
FROSTED TREASURES.

Handmade:  
• Clementine Soubise  
• Roasted Apple  
• Juniper berries  
• White Chocolate Snow.

Must be served ON ICE

"Starting and ending on ICE"

Winter 25/26.

# ICE MENU

THREE SMALL BITES, SERVED ON A PIECE OF THE TORNE RIVER

Svamptartar, tartlett med öringrom och renblodsmacaron  
*Mushroom tartar, trout roe tartlet and reindeer blood macaron*

GAHKKU & WILD GARLIC BUTTER

Grillat traditionellt samiskt bröd, serveras med ramslökssmör.  
*Grilled traditional Sami bread, served with wild garlic butter.*

THE FOREST SOUP

Svampduxelle, saltat och rökt renhjärta serverat med svampconsommé.  
*Mushroom duxelles, salted and smoked reindeer heart served with a mushroom consommé.*

FRESH WATERS

Gös lätt marinerad i havtorn, med lök, dill och pepparrot.  
*Pike perch lightly marinated in sea buckthorn, with onions, dill and horseradish.*

THE REINDEER

Reninnanlår med enbärscrust, rödvins- och lingonsås, potatis, rotselleri, picklad svamp och grönkål.  
*Reindeer inner thigh with a juniper berry crust, red wine and lingonberry sauce, potatoes, celeriac, pickled mushrooms and kale.*

BLUEBERRIES

Marinerade blåbär, kaffe, chokladganache, hasselnötssmulor, hyvlad is med smak av skogen och citronzest. Serveras på en tallrik av is, skördad 2026.  
*Marinated blueberries, coffee, chocolate ganache, hazelnut crumble, shaved ice with a taste of the forest and lemon zest. Served on a plate of ice, harvested in 2026.*