

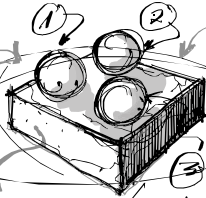
ICE MENU.

Winter 25/26.

1. MONSIEUR / CHAMPAGNE

LOUIS ROEDERER
THEOPHILE

BRUT
NV.



1. FIRST COURSE
AUGUS BOUCHE.

ARCTIC MEMORIES

NEW
Mushrooms
TARIAK
- EARTH

STARCH
WITH
ICE

OUR CREATION
ANIMAL
REINDEER ISLAND
MAGAZINE.

CLASSIC
SAUCE LOYON
WATER

"Fun plate
to play
around"

ICEHOTEL
memories
ideas
projects.

2. SECOND COURSE
STARTER

NORDIC WATERS.

FRANÇOIS TRÉBOUT
PARIS

RAW / Natural

CURED

FORUMES

Flavour.

Umami

raw

toasted

what

don't kill it again???

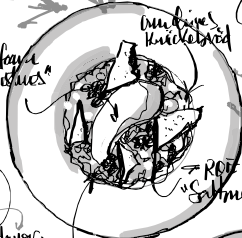


plate the
portion
with the
Umami

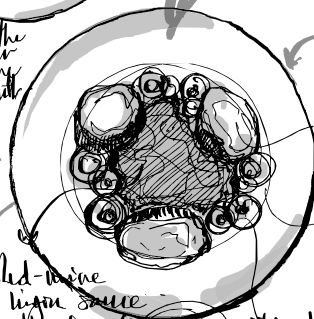
CHABIS CHANDINES
LAROCHE.

3. THIRD COURSE
(MAIN)

ALONG THE REINDEER
TRAIL.

Reindeer were thought
"slow cooked"
"presence the taste"

circular
plating
tent/
mushroom
family/
mushroom/
strawberry.



Red-wine
liquid sauce
"the fine."

petate
proquet

Mushroom
connection's
to earth/
pickled.

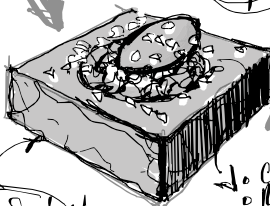
3. RED WINE

BORGESNO BARBERA
D'ALBA SUPERIORE.

4. DESSERT
WINE.

NORRBOITENS
DESTILLERI

HAYTON-
JAMPENO.



Must be served
ON ICE

"Starting and ending
on ICE"

4. FOURTH COURSE
(DESSERT)

FROSTED TREASURES.

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

Winter 25/26.

ICEHOTEL®

ICE MENU

Pescetarian

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

Svamptartar, tartlett med öringrom och rödbetsmacaron

Mushroom tartar, trout roe tartlet and beetroot 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 och rökt Västerbottenost serverat med svampconsommé.

Mushroom duxelle and smoked Västerbotten cheese 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.

ARCTIC CHAR

Grillad röding, dillpotatis, fänkål, öringrom och krusbärssås.

Grilled Arctic char, dill potatoes, fennel, trout roe and gooseberry sauce.

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.