

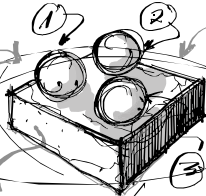
ICE MENU.

Winter 25/26.

1. MONSIEUR / CHAMPAGNE

LOUIS ROEDERER
THEOPHILE

BRUT
NV.



1. FIRST COURSE
AMUSE BOUCHE:
"ARCTIC MEMORIES"

NEW
Mushrooms
TARIAK
- EARTH

3. STAFFIN
WITH
ICE

2. OUR CREATION
- ANIMAL
Reindeer Island
mazout.

4. CLASSIC
Kale, Lemon
- Water

"Fun plate
to play
around"

1. HOTEL
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??

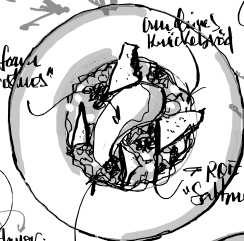


plate the
portion
with the
mushrooms

ROSE
"salmon"

2. White

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.



Mushroom
connection
to earth/
pickled.

petate
propeste

petate
propeste

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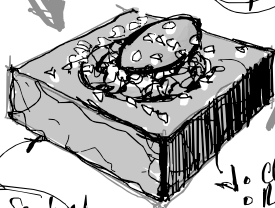
petate
propeste

3. RED WINE
BORGONO BARBERA
D'ALBA SUPERIORE.

4. DESSERT
WINE.

NORRBOITENS
DESTILLERI

HAYTON-
JAMPENO.



Red-wine
liquid sauce
"the fine."

petate
propeste

petate
propeste

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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

Vegetarian

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

Svamptartar, tartlett med tångrom och rödbetsmacaron
Mushroom tartar, seaweed caviar 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.

SPRING TEXTURES

Rädisor i olika texturer, havtorn, dill och pepparrot.
Radishes in different textures, sea buckthorn, dill and horseradish.

CABBAGE TENDERLOIN

Kål och svamp med enbärscrust, rödvins- och lingonsås, potatis, rotselleri, picklad svamp och grönkål.
Cabbage and mushrooms 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.