

PRICE
2 COURSES 745 SEK
3 COURSES 845 SEK



GROUP MENU 1

STARTER

Salt baked beetroot tartar with Västerbotten cheese, mustard seed caviar, pickled mushrooms and sunchoke chips.

MAIN COURSE

MEAT

Reindeer suovas with cream sauce, caramelized onions, mushrooms and lingonberries. Served with potato puree.

FISH

Pan fried rainbow trout with white wine and dill sauce, its roe, crispy fennel and dill boiled potatoes.

VEGETARIAN

Vegan suovas of soy protein chunks, cream sauce caramelized onions, mushrooms and lingonberries. Served with potato puree.

DESSERT

Caramelized rhubarb, oat-chocolate crumble and raspberry sorbet.

3 courses: Starter, main course & dessert

2 courses: Main course & choose between starter or dessert

Menu available for 10-20 people