

FJÄLLRESTAURANGEN

A WARM WELCOME

STARTERS

Reindeer tartare with butter-fried brioche, truffle mayonnaise, pickled chanterelles, mustard seeds and fried onion jelly **195 SEK**

Arctic char terrine with pickled fennel, kohlrabi filled with crayfish salad, and crème fraîche herb sauce **175 SEK**

Västerbotten cheese and potato cake with smoked smetana, rainbow trout roe, crispy dill, and burnt leek oil **165 SEK**

Seasonal wild mushroom soup with whipped sour cream and buckwheat crisps **165 SEK**

MAIN COURSES

Baked goat cheese salad with beetroots, orange, walnuts and lingonberry vinaigrette **245 SEK**

Pasta tagliatelle with tiger prawns, cherry tomatoes, spinach, bisque sauce, lemon oil and hard cheese **295 SEK**

Arctic char fillet with cauliflower variations, pearl couscous, pickled horseradish, cloudberry gel, and beurre noisette sauce **345 SEK**

Venison steak with butter-fried potatoes, Karl Johan mushroom sauce, crispy kale, and roasted and pickled onions **365 SEK**

Our prime rib burger with cheddar cheese, red onions, tomatoes, lettuce, house dressing and french fries **245 SEK**

Burger with grilled Swedish cheese, fresh vegetables and roasted red pepper and raspberry sauce, served with fries and green mayo **245 SEK**

Reindeer stew with mushrooms, mashed potatoes and lingonberries **265 SEK**

Evening special (ask your server)

DESSERTS

Crème brûlée with sorbet of the day **135 SEK**

Chocolate mousse with raspberries **135 SEK**

Mascarpone dessert with meringue, vanilla ice cream, cherry compote, and toasted almond flakes **135 SEK**

Homemade apple pie with caramel sauce, brown butter ice cream, and toasted hazelnuts **135 SEK**

Selection of ice cream with toppings **95 SEK**

BEER & CIDER

Carlsberg Export, 40 cl/ 75 cl, 5,3 % **95/175 SEK**

Kronenbourg 1664 Blanc, 40 cl/ 75 cl, 5,0 % **99/185 SEK**

Brooklyn Lager, 40 cl/ 75 cl, 5,2 % **99/185 SEK**

Carlsberg Hof, 33 cl, 4,2 % **79 SEK**

Somersby pear cider, 33 cl, 4,5 % **89 SEK**

NON-ALCOHOLIC

Carlsberg non-alcoholic beer, 33 cl, 0,5 % **55 SEK**

Brooklyn Hoppy Lager non-alcoholic beer, 33 cl, 0,4 % **55 SEK**

Somersby non-alcoholic cider, 33 cl, 0,0 % **55 SEK**

Soda, 33 cl **35 SEK**

Pressed Apple juice, 27,5 cl **52 SEK**

Ramlösa Sparkling water, 33 cl **29 SEK**

WHITE WINE

2024 Pôpa, Viosinho, Gouveio, Rabigato, Douro DOC, Portugal **110 SEK**

2025 Pete´s Pure, Sauvignon Blanc, Murray Darling, Australia **125 SEK**

2024 Lebenshilfe 5 Wingert, Riesling, Bad Dürkheim, Pfalz **145 SEK**

2023 Twenty Acres By Bogle, Chardonnay, California, USA **165 SEK**

2024 Pazo do Mar Coral do Mar, Albariño, Spain **165 SEK**

RED WINE

2024 Almodi, Garnacha Blanca, Macabeo, Terra Alta, Spain **110 SEK**

2024 Pete´s Pure, Pinot Noir, Murray Darling, Australia **125 SEK**

2024 Gassier Côte du Rhône, Rhône, France **145 SEK**

2024 Fattoria Viticcio, Chianti Classico, Sangiovese, Tuscany, Italy.. **160 SEK**

ASK FOR OUR WINE AND BEER LIST.

DRINKS & BUBBLES

A glass of Cava **125 SEK**

Aperol Spritz **159 SEK**

Gin & Tonic **159 SEK**

LUNCH BAG

Pack your own lunch bag from the breakfast buffet for the day's excursions and adventures.

95 SEK for lunch bag, and **75 SEK** for coffee thermos.

Would you like to know where our meat comes from, or do you have questions about allergies?

Please ask our staff.

