

Starters

Artic char gratin

Fish gratin in a traditional way with cured char.

195:-

Reindeer toast

Hot-smoked reindeer heart on a toast with lingonberry/chili coleslaw and Västerbotten cheese butter.

195:-

Rödingtoast

Tasty mix with hot-smoked char on a toast.

195:-

Moose carpaccio

Whiskey and juniper cured moose with salad accompaniments and horseradish cream.

195:-

À la carte 2026

Main courses

Arctic char fillet

Served with herb butter and fried almond potatoes

385:-

Whole fried char

Served with a lemon and cream gravy and buttered potatoes

365:-

Low fried moose

Served with red wine sauce, herb butter, hot vegetables (spicy) and potato wedges.

375:-

Herb and garlic marinated reindeer skewer

with mushroom sauce, fried vegetables and potato gratin.

395:-

Main courses

Artic Char plank

Arctic char fillet with herb butter, Pie with hot smoked char, caramelized citrus, oven omelet topped with cured char, au gratin mash

495:-

Game plank

Smoked moose steak with red wine sauce, reindeer racks with mushroom sauce, Västerbotten cheese pie, vegetable skewers, asparagus rolled with air-dried ham, au gratin mash.

495:-

Desserts

Vanilla ice cream

Served with house chocolate sauce

80:-

Snickersmousse

Chocolate mousse with a taste of peanuts and digestive layers.

145:-

Cloudberry soup

Warm cloudberry soup with frozen cheesecake and licorice crunch.

160:-

Mountain Ice Cream

Vanilla ice cream, whipped cream, cloudberry jam, fluffy meringue and licorice Crunch

150:-

Apple cake

Served with vanilla cream.

80:-

We are only open our à la carte for pre-order. Which means no later than the day before. In each party you can choose a maximum of 3 different starters/main courses/desserts. Important, please advise any allergies when ordering. Some side dishes/ingredients are not on the menu.

*For booking call:
Sandra +4672-2211911
Eva +4670-6968045*