



Lodge Menu

Three-course menu 625 SEK - Wine pairing 350 SEK

Choose individual courses:

Starter: 170 SEK – Main course 350 SEK – Dessert 150 SEK

Reindeer tartare, meat from local store Renbiten 🐟 🥚

Elderflower gel – black garlic mayo – confit celery

Wine recommendation: Dopff Brut, Cremant d'Alcase, Franc

Baked char 🐟 🥛

Cauliflower purée – sauce vierge – summer primeurs

Wine recommendation: Albanta, Albarino, Riaux Braixas, Spain

Blackberry & rhubarb salad 🥛 🥚

White chocolate cream – lemon sorbet – rhubarb consommé

Wine recommendation: Pineto, Brachetto d'Acqui, Italy

🐟 Fish
🥛 Milk protein
🌾 Gluten
🥜 Nuts
🥚 Egg

🌱 Vegetarian
🌿 Vegan
🥜 Almond
🥛 Lactose

