



Lodge Menu

Three-course menu 625 SEK - Wine pairing 350 SEK

Choose individual courses:

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

Potato waffle

Salmon cream – dill oil - horseradish - lemon – blueberry gel

Wine recommendation: Albanta, Albarino, Rias Baixas, Spain

Low-temperature cooked pork loin from Dalsjöfors

Mountain-inspired BBQ-sause, caramelized cauliflower purée & roasted potatoes

Wine recommendation: Weingut Ziereisen, Spätburgunder, Germany

Rosehip soup

Almond biscuits – vanilla ice cream

Wine recommendation: Miles Madeira, Tinta Negra, Portugal

 Fish
 Milk protein
 Gluten
 Nuts
 Egg

 Vegetarian
 Vegan
 Almond
 Lactose

