



Lodge Menu

Three-course menu 625 SEK - Wine pairing 350 SEK

Choose individual courses:

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

Jerusalem Artichoke Soup 🥣

Leek chips – ramsson oil – pickled Jerusalem artichoke – smoked ham chips

Wine recommendation: Ken Forrester, Old Vine Reserve Chenin Blanc, South Africa

Salmon 42 🐟 🥣

Parsnip purée – butter sauce – steamed summer vegetables

Wine recommendation: Château de Fuissé, Bourgogne Blanc, France

Elderflower pannacotta 🥣 🌿 🍫 🍌 🥚

Almond flakes - caramelized white chocolate – raspberry sorbet

Wine recommendation: Torres, Moscatel Oro, Floralis, Spain

🐟 Fish
🥛 Milk protein
🌿 Gluten
🥜 Nuts
🥚 Egg

🌱 Vegetarian
🌿 Vegan
🍫 Almond
🍌 Lactose

