



Lodge Menu

Three-course menu 625 SEK - Wine pairing 350 SEK

Choose individual courses:

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

Scallop 🐚 🥛

Carrot purée – browned butter - roe

Wine recommendation: Leitz, Martinsthal Organic, Germany

Swedish Wallenbergare, game meat patty 🥛 🌿 🧀

Thyme and Juniper – potato purée – berry compote

Wine recommendation: Tourónio, Douro, Portugal

Almond cake and white chocolate 🥛 🌿 🥚 🍫 🧀

Rosehip jelly – ice cream – almond chips

Wine recommendation: Floralis, Moscatel oro, Spain

- 🐚 Fish
- 🥛 Milk protein
- 🌿 Gluten
- 🥜 Nuts
- 🥚 Egg

- 🌱 Vegetarian
- 🌿 Vegan
- 🍫 Almond
- 🧀 Lactose

