



Lodge Menu

Three-course menu 625 SEK - Wine pairing 350 SEK

Choose individual courses:

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

Salmon tataki 🐟 🥚

Fennel salad – leek oil – chipotle mayo – leek chips

Wine recommendation: Gorro, Loueiro, Vinho Verde, Portugal

Slow-braised brisket 🥛

kimchi – red wine sauce – Jerusalem artichoke purée

Wine recommendation: Daniel Morgon Bellevue Cailloux, Borugogne, France

Svelor Norwegian inspired pancakes 🥬 🥛 🥞 🥚

Salted caramel ice cream – plum syrup – almond crust

Wine recommendation: Miles, Tinta Negra, Madeira, Portugal

🐟 Fish
🥛 Milk protein
🌾 Gluten
🥜 Nuts
🥚 Egg

🌱 Vegetarian
🌿 Vegan
🥜 Almond
🥞 Lactose

