

## À LA CARTE MENU

### FIRST COURSES

**GARLIC BREAD AU GRATIN** SEK 76  
served with marinated olives & aioli

**Wine recommendation:**  
Los Chaclos Cabernet Carmenere  
Sauvignon Blanc IGT

**CRAYFISH TOAST** SEK 98  
Skagen with lemon marinated herb salad, served on rye bread

**Wine recommendation:**  
Madiba Chenin Blanc  
Chianti Bartali

**VÄSTERBOTTEN CHEESE-FILLED SPRING ROLLS** SEK 128  
with soy marinated shallots, lime crème & Kalix roe

**CREAMY MOREL SOUP** SEK 98  
with reindeer steak mousse  
& deep fried bread

### MAIN COURSES

**LIGHTLY SMOKED OVEN  
BAKED SOUVAS SALMON** SEK 198  
with Hollandaise sauce, brown butter  
& root vegetables au gratin

**PORK NOISETTE** SEK 176  
with Béarnaise sauce, wokked vegetables  
& root vegetables au gratin

**"FILLET OF BEEF RYDBERG"** SEK 244  
Steak fillet with sautéed diced potatoes & rich beef gravy,  
served with egg yolk confit and a crème of coarse cider mustard

**PINK FILLET OF REINDEER VEAL** SEK 279  
with a sauce of tar-dried black cardamom, served with  
creamy Savoy cabbage & root vegetables au gratin

### DESSERTS

**DARK CHOCOLATE BRÛLÉE** SEK 84  
with a compote of vanilla, strawberry and sea buckthorn

**VANILLA ICE CREAM** SEK 90  
served with cloudberry preserve

**RASPBERRY- FILLED CHOCOLATE MOUSSE** SEK 96  
on almond brittle, served with raspberry coulis & chocolate sticks

**"STORFORSEN'S LITTLE SWEET"** SEK 79  
Our home made, filled chocolate praline with "arctic" raspberry  
liquor and coffee

### OTHER DISHES

**HAMBURGER PLATTER** SEK 88

**SAUTÉED PITEPALT** SEK 88  
potato dumplings with butter and lingonberry preserve

**HUSMANSKOST OF THE EVENING** SEK 122  
traditional Swedish home cooking served with salad, bread & butter