

## À LA CARTE MENU

### FIRST COURSES

**GARLIC BREAD AU GRATIN** SEK 74  
*with chipotle aioli & marinated olives*

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

**VÄSTERBOTTEN CHEESE SOUP** SEK 85  
*with smoked reindeer steak mousse & croutons*

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

**GRAVLAX COCKTAIL** SEK 89  
*with citronette, horseradish & crispbread*

**Wine recommendation:**  
*Anjou Chenin Blanc*  
*Sancerre Silex Brochard*

### MAIN COURSES

**MUSCOVADO-GRILLED FILLET OF SALMON** SEK 188  
*with feta & strawberry salad and deep-fried almond potatoes*

**Wine recommendation:**  
*Sauvignon Blanc IGT*  
*Sancerre Silex Brochard*

**HILDING SPECIAL À LA STORFORSÉN** SEK 238:-  
*Hickory-grilled fillet of beef, herb butter, grilled tomato, freshly made French fries & rich balsamic reduction*

**Wine recommendation:**  
*Montepulciano*  
*Chinon La Bonneliere*  
*Barbera d'Ásti Roche*

**CREAMED REINDEER STEW** SEK 172  
*with wild mushrooms, lingonberry preserves and deep-fried almond potatoes*

**Wine recommendation:**  
*Coral Reef*  
*Yuntero Crianza*  
*Lirac Les Lauzeraies*

### DESSERTS

**WILD STRAWBERRY PARFAIT** SEK 84  
*with fresh strawberries, sea buckhorn ripple & chocolate sticks*

**FILLED CHOCOLATE PASTRIES** SEK 82  
*with vanilla ice cream & raspberry coulis*

**COFFEE** SEK 47  
*with chocolate praline*

### OTHER DISHES

**TOAST STORFORSÉN** SEK 135  
*Warm au gratin sandwich with fillet of beef, blue cheese, Béarnaise sauce & salad mix*

**JOPPE'S SHRIMP SALAD** SEK 98  
*Tore Wretman's classic shrimp salad with mushrooms, tomato, egg, asparagus, salad greens, herbs & vinägrette dressing (incl. bread & butter)*

**BARBEQUE-GLAZED HAMBURGER** SEK 88  
*with bread, salad, onion, dressing & French fries*

**SAUTÉED PITEPALT** SEK 88  
*filled potato balls with butter and lingonberry preserves*

**HUSMANSKOST OF THE EVENING** SEK 120  
*traditional Swedish home cooking with salad, bread & butter*

## BEVERAGE MENU

### WHITE WINES

SAUVIGNON BLANC IGT	SEK 90	360
MADIBA CHENIN BLANC	SEK 80	280
SANCERRE SILEX BROCHARD	SEK 150	500
ANJOU CHENIN BLANC	SEK 95	380

### RED WINES

LOS CHACLOS	SEK 75	290
CHIANTI BARTALI	SEK 75	280
CORAL REEF	SEK 90	360
CHINON LA BONNELIERE	SEK 120	450
MONTEPULCIANO	SEK 110	440
YUNTERO CRIANZA	SEK 95	380
LIRAC LES LAUZERAIES	SEK 110	440
BARBERA D'ÁSTI ROCHE	SEK 150	500

### DESSERT WINES

RONCERO	SEK 75	325
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### BEER/CIDER

NORRLANDS GULD	50 CL	SEK 60
MARIESTAD	50 CL	SEK 60
NYCKEL PILSNER	50 CL	SEK 60
NYCKEL DARK	50 CL	SEK 60
HEINEKEN	33 CL	SEK 50
MURPHYS	33 CL	SEK 50
NEWCASTLE	33 CL	SEK 50
SPENDRUPS MEDIUM-STRENGTH BEER	33 CL	SEK 50
BRISKA PEAR CIDER	33 CL	SEK 55
BRISKA POMEGRANATE	33 CL	SEK 55
OOZE	33 CL	SEK 55

### COGNAC

GRÖNSTEDTS MONOPOL	SEK 25/CL
GRÖNSTEDTS X.O	SEK 40/CL
XANTÉ	SEK 25/CL

### AQVAVIT

GAMMAL NORRLANDS	SEK 20/CL
SKÅNE	SEK 20/CL
NYKÖPINGS	SEK 20/CL

### WHISKY

BUSHMILLS	SEK 20/CL
BULLEIT BOURBON	SEK 20/CL
JOHNNIE WALKER	SEK 20/CL
CRAGGANMORE	SEK 30/CL
OBAN	SEK 30/CL
LAGAVULIN	SEK 40/CL

### SOFT DRINKS

LOKA	33 CL	SEK 20
SPRITE	33 CL	SEK 20
COLA	33 CL	SEK 20
COLA LIGHT	33 CL	SEK 20
FANTA	33 CL	SEK 20

### MIXED DRINKS

CUBA LIBRE	SEK 100
GIN & TONIC	SEK 100
ROSA PANTERN	SEK 100
COSMOPOLITAN	SEK 100
LONG ISLAND ICE TEA	SEK 120
DRY MARTINI	SEK 100
IRISH COFFEE	SEK 100