

Fem små hus

A la carte

Starters

Salad with beluga lenses, fried oyster mushrooms, sugar peas and herb vinaigrette

– 145 kr –

Lobster soup

– 195 kr –

Moose carpaccio marinated in port wine served with lingon berry chutney and sour cream

– 195 kr –

Classic starters

Assortment of pickled herring served with Västerbottens cheese and new potato

– 185 kr –

Classic Toast Skagen with handpealed shrimps in mayonnaise, horseradish, dill, lemon and bleak roe on toast

– 210 kr –

Bleak roe from Kalix served on crude straight with sour cream, red onion and chive

– 310 kr –

Main course

Witch filled with mousse of scallop and mussels, served with white wine sauce with smoked roe, blackened onion and mashed potatoes

– 385 kr –

Filet of Veal a la Anna Lindberg with spinach, lemon baked turnip, morel cream sauce & potato gratin

– 375 kr –

Fillet of reindeer with butter fried forest mushrooms, port wine sauce and lingonberries, served with potatoe croquette, spinach and pickled onions

– 445 kr –

**Grilled dry cured entrecôte (rib steak) with beer caramel cream, almond potato dill crisp,
pearl onion, dried tomatoes from Viken and red wine sauce served with savoy cabbage
and deep fried potatoes**

– 425 kr –

Veal patty á la Wallenberg with clarified butter, green peas, lingonberries and potato purée

– 255 kr –

Fillet of Char with stewed cabbage, pickled vegetables, buttered chive sauce and potatoes

– 295 kr –

Confit pumpkin with roasted pumpkin seeds, sweet potatoe puré, fried oyster mushrooms and blackened cucumber

– 265 kr –

DESSERT

**Three kinds of chocolate,
Dark chocolate mousse, creamy chocolate cake, chocolate terrine and buckthorn sauce**

– 175 kr –

White chocolate bavaroise with cloudberrys and almond flake

– 175 kr –

Crème Brulée

– 165 kr –

Sorbet

(ask your waiter for todays flavor)

– 85 kr –

Three kinds of home made truffles

– 95 kr –

SWEDISH FARM CHEESES

Carefully selected Swedish farm cheeses, served with marmalade and seed crisp bread

– 185 kr –