# MANDEL

# JUST SE PASS

# CRISPS 45:-

Nalta Norrland

# HANDCRAFTED CURED MEAT 55:-

Nyhlèns Hugosons

## CHEESE NIBBLE 55:-

Cheese from Svedjan, seed crispbread & summer marmalade.

Rheingau Riesling Auslese 2023, 5cl, 110:-

### MANDEL'S TASTING BOARD SMALL 155:-/LARGE 255:-

A mix of cured meats, cheeses, summer marmalade & seasonal treats.

Champagne Deutz, Brut Classic, 172/998:-

# NALTA

# CHEESE CASSEROLE 125:-

Cheese aged in spruce bark from Jurss dairy, toasted bread, and pickled spruce shoots.

Earthgarden Pinot Noir, 2020 New Zeeland 185/740:-

## SUMMER SNACKS 85:-

Radishes, baby carrots, nettle cream, and grated cured egg yolk.

Leganza, Selection de familia Rosado 2024, Tempranillo, Spain, 85/340:-

# GRILLED CORN ON THE COB 85:-

Grilled Swedish corn on the cob, chili mayonnaise, Svedjan farm cheese, and chili-roasted quinoa crisp. Bourgogne Reservé Nuiton-Beaunoy Chardonnay, 2020 France, 162/650:-

# SUMMER BEETS 125:-

Summer beets and broccoli with Swedish goat cheese cream, hazelnut butter, roasted hazelnuts, and house honey.

Walnut Collectables 2023, Sauvignon Blanc, New Zeeland, 182/756:-

## WHITEFISH ROE SNACKS 145:-

Mandel potato crisps, dill crème fraı̂che, red onion & Nordic whitefish roe.

By OTT 2023, Grenache, Cinsault, Syrah, Côte de Provance, 145/580:-

# FÖRHOJT

# CHAMPAGNE 172:-

Deutz, Brut Classic

## RIESLING 155:-

Georg Müller Riesling Trocken 2022, Germany

# LAGER 95:-

The Wood Hotel Lager, 33 cl

# MOJITO 145:-

Rum, lime, soda water & mint

# RHUBARB G&T 165:-

Swedish rhubarb gin & organic tonic

# RHUBARB MOCKTAIL 110:Alcohol-free

# SOMMELIER'S BLOOM 79:Alcohol-free



# MANDEL

# SE PASS

## BEEF TARTARE HALF 195:- / WHOLE WITH FRIES 275:-

Beef tartare from dry-aged cow from Laukergården, pickled green tomatoes, chili mayonnaise, coriander, and Marcona almonds.

Pardusco, Alvarelhão, Pedral, Cainho, Vinho Verde, 146/584:-

## **GAHKKUN 195:-**

Gahkku, grilled lamb skewer from northern Swedish lamb, pickled radish and chili, mint yogurt, and paprika sauce.

Zonnebloem Lauréat, Cabernet Sauvignon, Merlot, Shiraz, South Africa, 189/756:-

# NETTLE SOUP 155:-

Nettle soup, asparagus variations, horseradish cream, and creamy egg. George Müller Riesling Trocken 2022, Germany, 155/620:-

#### PFRCH 185 --

perch, herb butter sauce, horseradish, and dill-cooked Kusmark potatoes. Sisskal lager, Vindelälven Brewery, 98:-

## **MOULES FRITES 175:-**

Blue mussels in white wine sauce with lovage, jalapeño oil, served with herb-tossed fries with Svedjan farm cheese and aioli.

Alba de vetus 2023, Bodegas Vetus, Albarinõ, Rías Baxias, 165/660:-

## MUSHROOM TOAST 175:-

Toast with lion's mane mushrooms from Funginord, mushroom emulsion, pickled silver onion, Svedjan farm cheese, and grilled levain bread.

# SUMMER PORK 195:-

Overnight roasted pork belly from Järvtjärn filled with herbs, pork jus, parsnip purée, mache salad, and bread crisp.

Woodbridge by Robert Mondavi Zinfandel, 2019 USA, 175/699:-

Darno Chianti 2022, Sangiovese, Canaiolo, Italy, 165/660:-

# GRILLED NORTHERN FLANK 175:-

Grilled Northern flank, chimichurri, summer vegetables and wild garlic mayonnaise. Valoplicella Classico 2023, Corvina, Corvinone, Italien, 186/744:-

# SIDES

HERB-TOSSED FRIES WITH SVEDJAN FARM CHEESE 55:-PARSNIP PURÉE 45:-AIOLI 25:-CHILI MAYONNAISE 25:-MUSHROOM MAYONNAISE 25:-NETTLE CREAM 25:-

# LET US DECIDE

# CHEF'S SELECTION, 4 COURSES 545:-

Having trouble deciding? Let us choose our favourites and serve them to the entire table.

Wine pairing with the Chef's Selection, Four carefully matched servings, 395:-/person



Dishes marked with our sustainability symbol have a low climate impact, less than 1kg CO2according to WWF's Food Calculator.

Do you have any dietary requirements? Please ask us what we can do for you.

# MANDEL

# DESSERTS

# SUMMER CRÈME BRÛLÉE 125:-

Crème brûlée, poached rhubarb, toasted oat crunch, and rhubarb sorbet.

Brännlands Ice Cider, 5cl, 120:-

### **DESSERT SOUP 125:-**

Strawberries, meadowsweet ice cream, almond crisp, poppy seeds, and strawberry soup. Granello, Ricasoli, Italy, 110:-

## CHOCOLATE DELIGHT 125:-

Set chocolate mousse, red currant ice cream, chocolate crumble, elderflower curd, and chocolate wafer.

Bacalhoa, Moscatelde Setubal, Portugal, 5cl, 110:-

## CHEESE BITE 55:-

Cheese of the evening from Svedjan cheese, seed crispbread, and summer marmalade.

Rheingau Riesling Auslese 2023, 5cl, 110:-

# BRÄNNLAND ICE CIDER, 120:-

Barrel-aged, 5cl

# COFFEE

Brewed Coffee 35:-Espresso 18:-Double Espresso 36:-Café Latte 49:-Cappuccino 46:-Americano 36:-Macchiato 39:-

# PER 4 CL

## COGNAC

Grönstedts Extra 240:-Grönstedts XO 170:-Grönstedts VSOP 150:-

# WHISKEY

High coast brewery Berg/Timmer/Hav/Älv 220:-

## RUM

No.1 Caribbean Dark Spiced 95:-No.1 Caribbean White Spiced 95:-

# MANDELS DRINKAR

P2 145:-

Vanilla vodka, apple liqueur & lime

P3 145:-

V<mark>anilla vodka, raspberry liqueur & lime</mark>

MOJITO 145:-

Light rum, lime & mint

LEMON PIE 155:-

Light rum, lemon & vanilla foam

STRAWBERRY CAKE 155:-

Light rum, lemon, strawberry & vanilla foam

APEROL & STRAWBERRY SOUR 155:-

Aperol & strawberry syrup

RHUBARB G&T 165:-

Swedish rhubarb gin & rhubarb tonic

STORMY G&T 165:-

Kurjoviken's Stormy gin & tonic

ROWANBERRY 170:-

Gin, Aperol, rowanberry & vanilla foam

LINGON COSMOPOLITAN 170:-

Vodka, lingonberry liqueur & orange liqueur

**BRAMBLE 170:-**

Gin & blackberry liqueur

**BLACKBERRY SOUR 185:-**

Vodka & blackberry liqueur



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