

MANDEL

PRE-DRINK

CHAMPAGNE 175:-

Deutz, Brut Classic

RIESLING 146:-

Günther Steinmetz Brauneberger 2024, Germany

LAGER 95:-

The Wood Hotel Lager, 33cl

FOREST BERRY FASHIONED 165:-

Whiskey, lingonberry liqueur and blueberry.

BLACKCURRANT GIN&TONIC 165:-

Swedish pink gin & blackcurrant tonic.

CLOUDBERRY MOCKTAIL 110:-

Cloudberry & vanillafoam.

KOMBUCHA 79:-

Non-alcoholic.

SNACKS

CHIPS 45:-

"Nalta Norrland"

GAME SNACKS 55:-

"Nyhlèns Hugosons"

MARCONA ALMONDS 55:-

MANDEL'S CHARCUTERIE BOARD 295:-

Three types of Swedish charcuterie, three pieces of cheese from a local dairy, Leksand crispbread, seasonal marmalade, Västerbottens cheese cream and Marcona almonds.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

CHEESE PLATE 165:-

Three pieces of cheese from a local dairy, homemade crispbread and seasonal marmalade.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

FULL COURSES

BAELEY RISOTTO 215:-

with butternut squash, Svedjan farmhouse cheese, toasted pumpkin seeds and foamed broth.

Topped with roasted pumpkin and sage.

Mezzacorona 2021, Pinot Nero, Italy, 138/666:-

GAME OF THE DAY 325:-

with charred pearl onion, game jus, Jerusalem artichoke purée and glazed blackcurrants.

San Polo 2018, Brunello Di Montalcino, Italy, 198/966:-

HALIBUT 265:-

with foamed crayfish sauce, almond potato purée, green herb oil and thinly sliced fennel.

Luna d'Agosto Langhe, Chardonnay, Piemonte, Italy 153/739:-

"HUSMAN THURSDAY"

Every Thursday, we serve an additional main course inspired by classic Swedish home cooking.

This dish varies, ask what we're serving just today.



Dishes marked with our sustainability symbol have a low climate impact, less than 1 kg CO₂ according to Martin&Serveras calculator.

Do you have dietary requirements? Please ask our staff. (v) = possible to make vegetarian. Don't hesitate to ask us where our meat and deli products come from.

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SMALLER BITES

FRIED LOCAL CHEESE 95:-

tossed in browned butter, served with stirred lingonberries.

Crémant de Bourgogne 145/839:-

FRIED ALMOND POTATO CHIPS 105:-

seasoned with mushroom salt, served with onion cream and porcini oil.

Crémant de Bourgogne 145/839:-

VÄSTERBOTTEN CROQUETTES 95:-

topped with herb salad and grated Svedjan's cheese.

Alba de Vetus 2023, Bodegas Vetus, Albariño, Rías Baixas 161/778:-

ROLLED WAFFLE 125:-

filled with mushroom cream, topped with pickled chanterelles & grated dried meat.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

WHITEFISH ROE FROM LÖVÅNGER 145:-

with crushed almond potatoes, fried kale and crayfish sauce.

Arilds Kalles Kulle 2021, Solaris, Sweden 162/785:-

BIRCH SYRUP-GLAZED BEETS 125:-

with goat cheese cream and toasted hazelnuts.

SIDES

HERB-TOSSED FRIES WITH SVEDJAN'S CHEESE, SMALL 35/ LARGE 55:-

SPRUCE SHOOT CREAM CHEESE 35:-

GOAT CHEESE CREAM 35:-

MUSHROOM CREAM 25:-

ONION CREAM 25:-

LEMON MAYONNAISE 25:-

TRADITIONAL NORRLANDS SALT BRINE ROAST 125:-

Thinly sliced game with spruce shoots, fermented kohlrabi, pickled pearl onion and whipped spruce shoot cream cheese.

Mezzacorona 2021, Pinot Nero, Italy 138/666:-

RAW GAME TARTARE ON ROASTED MARROW BONE 165:-

game tartare served with smoked egg yolk cream, toasted buckwheat and pickled chanterelles.

Rålund Exclusive Idunn Wine 2022, Blueberry, Norsjö, Sweden 176/855:-

SLOW-COOKED GAME CHEEKSOUF 155:-

with Västerbotten cheese dumpling, charred pearl onion and spruce shoot cream cheese. Served with homemade gratinated bread.

Zonnebloem Lauréat, 45% Cabernet Sauvignon, 40% Merlot, South Africa 173/842:-

MUSHROOM TOAST ON GAHKKU 135:-

with butter-fried mushrooms, mushroom cream and fried parsnip. Topped with grated Svedjan cheese and pickled mushrooms.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

BLOOD "PALT" 135:-

served with whipped lingonberry butter, stirred lingonberries and smoked pork belly.

Rålund Exclusive Idunn Wine 2022, Blueberry, Norsjö, Sweden 176/855:-

TORCHED CHAR 125:-

with roasted almonds, lemon mayonnaise and fermented kohlrabi.

Petit Chablis, Laroche, Chardonnay, France 177/861:-

HONEY-BAKED PUMPKIN 125:-

with goat cheese cream, pomegranate and grated dried meat.



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DESSERTS

ALMOND POTATO CAKE 95:-

with warm cloudberry and browned-butter ice cream.

Brännlands Iscider, 5cl, 120:-

ROLLED WAFFLE 95:-

filled with chocolate ganache.

Served with pear purée with mint, baked pear and sour cream ice cream.

Rheingau Riesling Auslese 2023, 5 cl 110:-

BLUEBERRY CRÈME BRÛLÉE 95:-

with crumble and sour cream ice cream.

Blue Label 5 Puttonyos, Royal Tokaji, 5cl 110:-

ONE SCOOP OF SORBET 45:-

OUR OWN PRALINE 35:-

MANDEL'S CHARCUTERIE BOARD 295:-

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Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

CHEESE PLATE 165:-

Three pieces of cheese from a local dairy, homemade crispbread and seasonal marmalade.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

COFFEE

Filter Coffee 35:-

Espresso 18:-

Double Espresso 36:-

Latte 49:-

Cappuccino 46:-

Americano 36:-

Macchiato 39:-

MANDELS COCKTAILS

BLACKCURRANT GIN&TONIC 165:-

Swedish pink gin & blackcurrant tonic.

STORMY GIN & TONIC 165:-

Kurjoviken's Stormy Gin & tonic.

FOREST BERRY FASHIONED 165:-

Whiskey, lingonberry liqueur and blueberry.

APPLE PIE 170:-

Apple liqueur, red apple syrup, cinnamon & vanilla foam.

AMARETTO SOUR CLOUDBERRY 170:-

Amaretto, cloudberry syrup.

CHERRY & VANILLA 170:-

Vanilla vodka, cherry, vanilla foam.

EPIC LINGONBERRY 175:-

Epic lingonberry liqueur, vanilla, lingonberry foam.

GIN SOUR WITH APPLE 175:-

Apple gin & green apple syrup.

FIZZY BLACKCURRANT 175:-

Epic blackcurrant liqueur, raspberry syrup, blackcurrant tonic.

BJÖRNBÄR SOUR 185:-

Vodka & björnbärslikör.

ESPRESSO MARTINI 179:-

Espresso, coffee liqueur, vodka, syrup.

KAFFE KARLSSON 160:-

Cointreau, Baileys, kaffe & grädde.

IRISH COFFEE 150:-

Whiskey, kaffe & grädde.



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