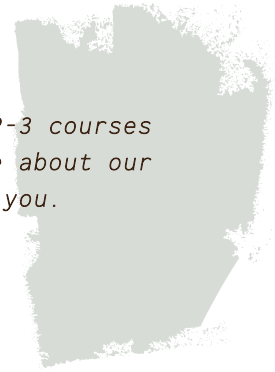


MANDEL

All courses are served as half portion. We recommend 2-3 courses per person. Do you have allergies or want to know more about our vegetarian alternatives? Ask what we can do for you.



THE COW FROM LAUKERGÅRDEN 225:-

Dry aged, lightly cured cow from Laukergården, pickled tomatoes, cured yolk, gremolata, herb mayonnaise, almonds and potatoe crisps.

Markus Molitor, Haus klosterberg
Pinot Noir 2018, Germany 174:-
How to start a fire, 33cl 110:-

YOU DON'T LAUGH THIS OFF 195:-

Whitefish roe from Lövvånger, creamy egg, Svedjan cheese cream, nettle oil, roasted almonds and grilled bread.

Deutz Champagne, Brut Classic 172:-
The Wood Hotel Lager, 33cl 95:-

JUST THE GOOD STUFF 145:-

Grilled scallop, cauliflower purée, browned butter hollandaise, trout roe and bread crisps.

Château Bonnet Réserve, Sauvignon Blanc, Sémillon, France 137:-
Deutz Champagne, Brut Classic 172:-

NO DOUBT 165:-

Breaded and deep-fried ling, anchochili- and chipotle salsa, roasted nuts and seeds, lime mayonnaise and coriander from Burträsk.

Château Bonnet Réserve, Sauvignon Blanc, Sémillon, France 137:-
How to start a fire, 33cl 110:-

FROM THE GARDEN 185:-

Variety of seasonal greens, Svedjan farm cheese, artichoke chips, browned citrus butter and pickled onions.

Erdner Treppchen, Riesling Kabinett 2022, Germany 145:-
The Wood Hotel Lager, 33cl 95:-

THE BEST SAUSAGE 165:-

Salsiccia from Järvtjärn, sourdough bread, chili mayonnaise and fried shallots.

Markus Molitor, Haus klosterberg Pinot Noir 2018, Germany 174:-
How to start a fire, 33cl 110:-

THE CALE WITH OTHER STUFF 185:-

White cabbage, yoghurt cream herbs, fried sauerkraut, grated lemon and grated cheese.

Mezzacorona, Pinot Nero 2021 Italy 135:-
The Wood Hotel Lager, 33cl 95:-

SO FESTIVE 285:-

Arctic char with trout roe, nettle oil, pickled silver onion, baked fennel, potatoes from Kusmark and butter sauce.

Bourgogne Côte d'Or Chardonnay 2020 France 162:-
The Wood Hotel Lager, 33cl 95:-

THE SANDWICH FROM LAUKERGÅRDEN 295:-

Pulled chuck from the north, grilled Levain bread, pickled silver onions, fried shallots, jalapeño mayonnaise and coriander.

Montes Alpha, Cabernet Sauvignon 2016, Chile 151:-
How to start a fire, 33cl 110:-

THE LAMB 295:-

Grilled lamb with Variation on carrot and seasonal greens, lamb gravy and salad with sugar pea, mint and feta cheese.

Brunello du Montalcino, Sangiovese Grosso 2018 Italy 198:-
Rålund Exclusive, local wine made from blueberry, Sverige 176:-

MANDEL

KARRA

..AND A TINY BIT OF RASPBERRY 120:-

Tartelette with caramel, berry ganache, chocolate sorbet and raspberry crumbles.

Tokaij Blue Label 5 puttoynos, 5cl 110:-

THE RHUBARB 120:-

Rhubarb mousse, spruce shoot ice cream, strawberry curd, fresh strawberries and vanilla crumbles.

Granello, 5cl 110:-

MANDEL'S ALMONDCAKE WITH GOOSEBERRY 120:-

Mandel's almond cake with gooseberry compote, elderberry foam, almond crumbles and lemon curd.

Granello, 5cl 110:-

KIDS MENU

(UP TO 12 YEARS)

THE GRILLED MEAT OF THE DAY 95:-

with herb mayonnaise and fries.

PANCAKES

3 PCS 60:- 5 PCS 80:-

with our own jam and whipped cream.

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VANILLA ICE CREAM 55:-

with chocolate sauce and meringues.

TONIGHTS SORBET 45:-

Ask what we offer today.

SÅVEL

SMOKED ALMONDS 45:-

MANDELS CRISPS WITH DIP 55:-

Smetana with herbs, shallots and chives.

THE CROQUETTE 80:-

Västerbottens cheese croquette with chili mayonnaise.

SEMI-DRIED TOMATOES 45:-

CHARCUTERIE 145:-

Charcuterie produced nearby, ask what we offer today. Served with rye crisp bread and Svedjan cream.

A BIT OF CHEESE 55:-

Ask what we offer today.
Served with our own crisps bread and marmalade of the season.

MANDELBAREN

The bar is open the same days as the restaurant, from 5 PM.
Enjoy something nice in your glass and something from our snack menu.