

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.

TARTAR FROM LAUKERGÅRDEN 50G 190:-

Tartar with lightly cured dry-aged beef, Svedjan creme, pickled silver onions, hazelnuts, artichoke crisps and our own soy.

Fabien Duveau Saumur,
Cabernet Franc 2021, France 142:-
The Wood Hotel Lager, 33cl 85:-

THE MOUTH WATERING 20G 255:-

White fish roe, souvas crisps, shallots, roasted onion smetana and chives.

Deutz Champagne, Brut Classic 149:-
How to just pick one pils, 44cl 125:-

THE SMALL CATCH 180:-

Tartar with rainbow trout, rainbow roe, pickled black radish, bread crisp and chive mayonnaise.

Erdener Treppchen Riesling Kabinett
2021, Germany 136:-
How to highlight IPA, 33cl 110:-

THE SALSIFY 180:-

Blackened salsify, browned butter hollandaise, salted and roasted almonds, spruce bud oil och lemon seaweed pearls.

Bourgogne Côte d'Or Chardonnay 2020,
France 136:-
Hop on Ipa, 33cl 129:-

PALTSCHWIMEN 185:-

Mandel's potato dumplings, Vindeln smoked pork in syrup, lingonberry creme, browned butter, fried chanterelles and crispy lichen.

Fabien Duveau Saumur,
Cabernet Franc 2021, France 142:-
The Wood Hotel Lager, 33cl 85:-

DUCK LIVER 85:-

Mandel's butter fried brioche with duck liver and Karljohan mushroom foam.

Côtes du Rhône Les Abeilles Blanc
2020, France 127:-
Deutz Champagne, Brut Classic 149:-

THE PÖLSA 165:-

Fried "pölsa", variation on Västerbottens cheese, onion marmalade with Vindeln smoked pork and pickled beetroot.

Markus Molitor Haus Klosterberg,
Pinot Noir 2018, Germany 155:-
Chardonnay Reserve Laroche 2021,
France 146:-

THE GAHKKU 250:-

Sami bread with smoked elk heart, Västerbottens cheese creme, dried deer meat and tar syrup.

Fabien Duveau Saumur,
Cabernet Franc 2021, France 142:-
Brunello di Montalcino 2018, Ita. 166:-

TVESOVEL 295:-

Meat sandwich with grilled beef detail from Laukergården, stewed chanterelles and pickled silver onion on Mandel's brioche.

Montes Alpha,
Cabernet Sauvignon 2016, Chile 141:-
Brunello di Montalcino 2018, Ita. 166:-

THE DREAM OF AUTUMN 285:-

Grilled deer, potato hash brown, vegetables from the autumn harvest in grilled nettle butter and game gravy.

Montes Alpha,
Cabernet Sauvignon 2016, Chile 141:-
How to highlight IPA, 33cl 110:-

PORK FROM JÄRV TJÄRN 270:-

Pork with artichoke purée, mushroom broth, fried shallots and smoked mushroom oil.

Fabien Duveau Saumur,
Cabernet Franc 2021, France 142:-
The Wood Hotel Lager, 33cl 85:-

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SWEETS

THE SWEET TOOTH 115:-

Honey ice cream made with local honey, cinnamon cake, cloudberry jam, candied almonds and Karljohan mushroom powder.

Tokaij Blue Label, 5 puttoynos, 5cl 110:-

HAZELNUT BROWNIE 115:-

Sea buckthorn sorbet, sea buckthorn- and cloudberry cream and chocolate crumbles.

Tokaij Blue Label, 5 puttoynos, 5cl 110:-

THE ALMOND CAKE 110:-

Blueberry compote, browned butter cream, almond crumbles and poppy meringue.

Granello, 5cl 110:-

SNACKS

SMOKED ALMONDS 45:-

MANDEL'S CRISPS WITH DIP 55:-

CHARCUTERIE 135:-

Charcuterie produced nearby, ask what we offer today.

Served with our own rye crisp bread, grilled bread and Svedjan cream.

A BIT OF CHEESE 45:-

Ask what we offer today.

Served with our own crisps bread and this seasons marmalade.

MANDELBAR

The bar is open the same days as the restaurant, from 4 PM.
Enjoy something nice in your glass and something from our snack menu.