

# MANDEL

## JUST SE PASS

### CHIPS 45:-

Nalta Norrland

### GAME SNACKS 55:-

Nyhlèns Hugosons

### CHEESE BITE 55:-

Choose between hard cheese or blue cheese, served with our spring marmalade.

Rheingau Riesling Auslese 2023, 5cl, 110:-

### MANDELS SHARING PLATTER, SMALL 155:-/LARGE 255:-

Small: Two varieties of Swedish cured meats, one peace cheese from a local dairy, our house-made seed crackers & marmalade.

Large: Three varieties of Swedish cured meats, two different cheeses from a local dairy, our house-made seed crackers, autumn marmalade, Marcona almonds & the chef's selection of snacks this evening.

Elite Hotels Champagne Deutz, Brut classic 172/998:-

## MYTTJE



### ECOLOGIC LAMB 345:-

Swedish lamb served with green pea hummus with mint, celery, spring vegetables and red wine sauce.

Cascina Valle Asinari 2022,

Barbera d'Asti, Italy, 189/756:-



### TURBOT 385:-

Turbot with leek cream, white wine sauce and crudité salad.

Bourgogne Reservé Nuiton-Beaunoy 2022,

Chardonnay 189/756:-



### THE GREEN BOWL 295:-

Pointed cabbage with Swedish herb-tossed beluga lentils, green beans, radishes, pickled turnip, green pea hummus, coriander and mint cream.

Rålund K4 Idunn Wine 2022,

gooseberry, Norsjö, Sweden 135/540:-

## FÖRHOJT

### CHAMPAGNE 172:-

Deutz, Brut Classic

### RIESLING 125:-

Kein Name Rheinhessen Trocken 2024, Riesling, Germany

### LAGER 95:-

The Wood Hotel Lager, 33 cl

### APPLE PIE 175:-

Dark rum, apple vodka, cinnamon & vanilla foam

### SPRUCE SHOOT GT 165:-

ND Mountain Gin & spruce shoot tonic

### SEA BUCKTHORN MOCKTAIL 110:-

Non-alcoholic drink with sea buckthorn, lemon & vanilla foam.

## OUR IDEA

For this menu, we've returned to our original idea: shared joy is double joy. We focus on many small dishes and recommend sharing.

A perfect dinner for two consists of 5-6 Nalta served in two rounds, followed by one dessert each.

If you prefer a quicker dinner, we recommend one Nalta, one Myttje and a dessert.



Dishes marked with our sustainability symbol have a low climate impact, less than 1 kg CO<sub>2</sub> according to Martin&Serveras calculator.

Do you have dietary requirements? Please ask our staff.

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## NALTA

 **JERUSALEM ARTICHOKE 95:-**  
Jerusalem artichoke skins filled with goat cheese cream from Skärvången and red onion Cumberland sauce.  
Rålund Exlucive Idunn Wine 2022, Blueberry, Norsjö, Sweden 176/704:-

 **KALIX VENDACE ROE 115:-**  
A boquerone with dill, roasted tomato cream, pickled tomato and house bread. Campillo Blanco, Bodegas, Viura & Chardonnay, Rioja, Spain 135/540:-

 **BRUSSELS SPROUTS 75:-**  
Fried Brussels sprouts with coriander and mint cream.  
Mezzacorona 2022, Pinot Grigio Riserva, Italy 135/540:-

 **GRILLED ZUCCHINI 95:-**  
With hung yogurt from Vuollerim, spicy gremolata and Swedish nduja crisp.  
Kein Name Rheinhessen Trocken 2024, Riesling, Germany 125/500:-

**ROLLED TARTARE OF CURED ELK 165:-**  
Filled with blueberry cream, fried shallots, pickled silver onion and blueberry glaze.  
Marqués de Vitoria Reserva 2018,

## TVESÅVEL

**DIRTY FRIES WITH CRISPY MUSHROOMS FROM FUNGI NORD, HARISSA MAYONNAISE, CHEESE CREAM MADE FROM GÄRDA FROM VUOLLERIM AND GÄRDA CHEESE. 155:-**

 **HERB-TOSSED FRIES WITH SVEDJAN FARM CHEESE 35:-**

**MINT & CORIANDER CREAM 25:-**

**TRUFFLE MAYONNAISE 25:-**

**HARISSA MAYONNAISE 25:-**

 **GAHKKU 145:-**  
With plum, chèvre, house honey glaze and roasted walnuts.  
Rålund Exlucive Idunn Wine 2022, Blueberry, Norsjö, Sweden 176/704:-

 **FRIED RÖSTI 95:-**  
With leek marmalade, fried shallots and vendace roe from Lövvånger.  
Petit chablis, Laroche, 100% Chardonnay, France 189/756:-

**CHEESE-FILLED FJÄLLKO SAUSAGE 175:-**  
With bacon glaze, sauerkraut, fried coffee cheese and mustard from LissEllas.  
Zonnebloem Lauréat, 45% Cabernet Sauvignon, 40% Merlot, South Africa, 189/756:-

 **WHITE ASPARAGUS 185:-**  
With wild garlic hollandaise, shaved radishes, trout roe and herb oil.  
Petit chablis, Laroche, 100% Chardonnay, France 189/756:-

 **OYSTERS 1 75:- / 3 195:-**  
With juniper oil, pickled apple and fried dill. Or with shallot vinaigrette. Or natural.  
Crémant de Bourgogne Chardonnay, Pinot

**ELLEN'S TERRINE 125:-**  
Pölsa terrine with the house's fried potato bread, pickled turnip, beetroot cream, crudité salad and grated dried reindeer meat.  
According to the book "Pölsan", Ellen's pölsa from Lillsjölidén was the best – this is the best according to us.  
Fabien Dureau 2022, Les Menais, Cabernet Franc, France, 179/716:-



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## KARRA



### CRÈME BRÛLÉE 95:-

With vanilla-cooked plums and speziato chips from Jokkmokk.

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



### CHEESECAKE 85:-

With berry compote and yogurt ice cream from Vuollerim.

Rheingau Riesling Auslese 2023, 5cl, 110:-



### CHOCOLATE PUDDING 105:-

With espresso brownie, lightly whipped cream and raspberry powder.

Brännlands Iscider, 5cl 120:-

### THE CHEESE BITE 55:-

Hard cheese or blue cheese with spring marmalade.

Rheingau Riesling Auslese 2023, 5cl, 110:-

### ONE SCOOP OF SORBET 45:-

### OUR OWN PRALINE 35:-

## COFFEE

Brewed Coffee 35:-

Espresso 18:-

Double Espresso 36:-

Latte 49:-

Cappuccino 46:-

Americano 36:-

Macchiato 39:-

## PER 4 CENTILITRES

### COGNAC

Grönstedts extra 240:-

Grönstedts XO 170:-

Grönstedts VSOP 150:-

### WHISKEY

High coast brewery

Berg/Timmer/Hav/Älv 220:-

### ROM

No.1 Caribbean Dark Spiced 95:-

No.1 Caribbean White Spiced 95:-



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## COCKTAILS

### SPRUCE SHOOT GT 165:-

ND Mountain Gin & spruce shoot tonic

### STORMIG GT 165:-

Kurjoviken "Stormig" Gin & tonic

### LATITUDE "DAWN" 165:-

Vanilla vodka, wild strawberry syrup, lemon & Latitude "Dawn"

### CHERRY & VANILLA 165:-

Vanilla vodka, cherry syrup, lemon & vanilla foam

### MORANISSE 170:-

ND Blueberry Pie liqueur, vanilla & vanilla foam

### CARDAMOM BUN 170:-

Amaretto, milk, cream & cardamom

### GIN SOUR & SEA BUCKTHORN 175:-

Mary Rose Pink Gin & sea buckthorn syrup

### APPLE PIE 175:-

Dark rum, apple vodka, cinnamon & vanilla foam

### LENNART 175:-

White rum, pear cognac & vanilla foam

### BLACKBERRY SOUR 185:-

Vodka & blackberry liqueur

### ESPRESSO MARTINI 179:-

Espresso, coffee liqueur & sugar

### COFFE KARLSSON 160:-

Cointreau, Baileys, coffee & cream

### IRISH COFFEE 150:-

Irish whiskey, coffee & cream

## MOCKTAILS

### SEA BUCKTHORN 110:-

Non-alcoholic drink with sea buckthorn, lemon & vanilla foam.

### BLUEBERRY 110:-

Non-alcoholic drink with blueberry, vanilla & vanilla foam.

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