

MANDEL

JUST SE PASS



CHIPS 45:-

Nalta Norrland



GAME SNACKS 55:-

Nyhlèns Hugosons



CHEESE BITE 55:-

Cheese of the day with honey cake from Storklinten.

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:-

NALTA



SOURDOUGH SNACKS 45:-

Fried sourdough with coriander & jalapeño cream.

Champagne Deutz, Brut Classic 172/998:-



CROQUETTES 75:-

Barley risotto & salsiccia croquettes, served with spicy coleslaw.

Mezzacorona 2022, Pinot Grigio Riserva, Italy 135/540:-

TRUFFLE BRUSSELS SPROUTS 75:-

Fried brussels sprouts, truffle mayonnaise & Svedjan farm cheese.

Rålund K4 Idunn Wine 2022, Gooseberry, Norsjö, Sweden 135/540:-



ROE 105:-

Västerbotten cheese cream, trout roe, soft egg, spruce shoot oil & bread from our own bakery.

Champagne Deutz, Brut Classic 172/998:-



STEAK TARTARE (HALF) 175:-

Beef & moose tartare, egg yolk cream with Västerbotten cheese, pickled mushrooms & fried beetroots.

Marqués de Vitoria Reserva 2018, Rioja, Spain, 145/580:-

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.

SOMMELIER FLOWER 79:-

Non- alcoholic.



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Do you have dietary requirements? Please ask our staff.

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GAHKKU 145:-

Gahkku flatbread with smoked moose heart, dried reindeer meat, Västerbotten cheese cream, lingonberries & pickled spruce shoots.

Cascina Valle Asinari 2022, Barbera d'Asti, Italy, 189/756:-



ROASTED BEETROOTS 125:-

Salt-baked & lingonberry-glazed beetroots, fried egg, roasted almonds & tarragon cream.

Walnut collectables 2023, Sauvignon Blanc, New Zealand, 182/756:-

MYTTJE



PORK BELLY & SAUSAGE 285:-

Port wine-glazed free-range pork belly & sausage, creamed kale, mustard & almond potato purée.

Château de Barbe Blance Rouge 2020, France 198/792:-



ARCTIC CHAR 265:-

Arctic char with Pommes Anna & sandefjord sauce with trout roe.

Bourgogne Reservé Nuiton-Beaunoy 2022, Chardonnay 189/756:-

TVESÅVEL

FRIES WITH BROWNED BUTTER 35:-

ALMOND POTATO PURÉE 45:-

POINTED CABBAGE PURÉE 45:-

POMMES ANNA 45:-

TRUFFLE MAYONNAISE 25:-

VÄSTERBOTTEN CHEESE CREAM 25:-

CORIANDER & JALAPEÑO CREAM 25:-



PALTSCHWIMMEN 185:-

Butter-fried mushroom-filled potato dumplings, syrup-braised smoked pork, lingonberry cream, fried reindeer lichen & grilled herb butter.

Fabien Duveau 2022, Les Menais, Cabernet Franc, France, 179/716:-



LION'S MANE MUSHROOM 255:-

Pan-fried lion's mane mushroom with crispy bacon, blueberry jus, pointed cabbage purée & pickled beetroots.

Château de Barbe Blance Rouge 2020, France 198/792:-



STEAK TARTARE (FULL) WITH FRIES 225:-

Beef & moose tartare, egg yolk cream with Västerbotten cheese, pickled mushrooms & fried beetroots.

Marqués de Vitoria Reserva 2018, Rioja, Spain, 145/580:-



MOOSE MEATBALLS 295:-

Moose meatballs with almond potato purée, pickled cucumber, lingonberries & swedish brown sauce.

Cascina Valle Asinari 2022, Barbera d'Asti, Italy, 189/756:-

Norrmejerier lactosfree milk 30:-



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KARRA



PEAR TARTE TATIN 115:-

Swedish winter pears, goat's milk caramel, rosemary & Svedjan Rustic cheese.

Gonzalez Byass Fino, 5cl, 65:-



ALMOND CAKE 105:-

Almond cake, lightly whipped cream, forest berries & fried grated coffee cheese.

Blue label 5 puttonyos, Royal Tokaji 2017, Ungern, 5cl, 110:-



CHOCOLATE TERRINE 85:-

Chocolate terrine with cranberry semifreddo & chocolate-chili feuilletine.

Brännlands Ice cider, 5cl, 120:-



CHEESE OF THE DAY 55:-

Cheese of the day with honey cake from Storklinten.

Rheingau Riesling Auslese 2023, 5cl 110:-



CHOCOLATE OF THE EVENING 45:-

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:-

COCKTAILS

SPRUCE SHOOT GT 165:-

ND Mountain Gin & spruce shoot tonic

STORMIG GT 165:-

Kurjoviken "Stormig" Gin & tonic

FROST 165:-

Orange liqueur, milk, cream & cardamom

HOT APPLE GLÖGG 165:-

ND Mountain Gin, warm Brännland Ember apple ice cider & cream

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



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