



Mains

Gnocchi

Pesto on hazelnut, grated Wrångebäck cheese, fried shiitake mushroom, confit tomato & browned butter - 285

Beverage Recommendation: Alsace Assemblage Muré 2022, Pinot Blanc, Riesling & Pinot Gris, Alsace/France

Eldost from Vuollerim

Grilled swedish hand crafted cheese served with charred gem salad, caesar dressing, pickled onion, smoked almonds, grilled corn & croutons - 315

Beverage Recommendation: Lander-Jenkins 2020, Chardonnay, California/USA

Skrei Cod

Baked cod loin with browned butter hollandaise, tomato vinaigrette, roasted potatoes & herb salad- 395

Beverage Recommendation: Tapiz 2022, Chardonnay, Mendoza/Argentina

Suovas on reindeer

Smoked meat from reindeer, moose and deer turned in onion sauce. Served with creamy potatoes, pickled cucumber & lingonberries - 335

Beverage Recommendation: Cotes Du Rhone Ferraton 2021, Syrah & Grenache, Rhone/France