



STARTERS

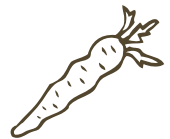
Asparagus

Asparagus, bleak roe from Kalix & fermented dillemulsiön
195:-

Terrassen, Grüner veltliner,
Niederösterreich, Austria



Riesling, Pauly Generations
Mosel, Tyskland



Eldost

Fried Eldost from Vuollerim & our caesar sallad

185:-

Lander Jenkins, Chardonnay
Napa valley, USA



Aix rosé, Grenache, Syrah & Cinsault
Provence, France



Salmon

Cured salmon, hash brown, crudité of the season, swedish mustard & dill sauce
225:-

Riesling, R Halenberg,
Nahe, Germany



Pinot gris, Muré
Alsace, France



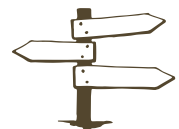
Reindeer

Souvas carpaccio, pickled cucumber, horseradish mayo & croutons of focaccia
205:-

Gamay, Beaujolais Domaine Du Vieux,
Bourgogne, France



Cannau, Carinano & Bovale sardo, Passo Sardo
Sardinia, Italy



Are you not staying with us but still want to dine at Brasserie Fjällköket?
No problem, reserve a table 0980 401 00 or send an email to brasseriet@abiskomountainlodge.se