



MAINS

Cauliflower

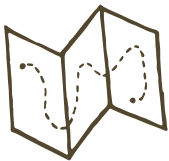
Kimchi glazed cauliflower, green pea puré, Västerbottenost, chantarells & crispy potato

315:-

Baigorri Rioja Blanco, Viura & Malvasia,
Rioja, Spanien



Paso A Paso, Verdeja
Rioja, Spain



Halibut

Seared Halibut, fregola, crayfish sauce, green peas & dried reindeer

395:-

Beaujolais Blanc, Chardonnay,
Domaine Dui Vieux Bourg, France



Muré, Pinot Gris
Alsace, France



Beef steak

Beef steak, Västerbotten cheese, potato crisp & chimichurri

455:-

Saint Emilion Grand Cru Maison Antoine Moueix
Bordeaux, France



Chateau Bel-Air, Merlot & Cabernet Franc
Bordeaux, France



Moose

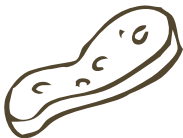
Schnitzel of moose, lemon butter, red wine sauce, warm chantarell & potatoe sallad

395:-

Callet, Montonegra & Fogoneu, La Foll,
Mallorca, Spain



Ferraton Cotes-du-Rhone, Syrah & Grenache
Rhône, France



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