



STARTERS

Endive

Endive salad, artichoke hummus, Kalmata olives & "poor man's parmesan"
185:-

Terrassen, Grüner veltliner,
Niederösterreich, Austria



Muré, Pinot Gris
Alsace, France



Eldost

Fried Eldost from Vuollerim, salad, our caesar dressing & "poor man's parmesan"
195:-

Lander Jenkins, Chardonnay
Napa valley, USA



Aix rosé, Grenache, Syrah & Cinsault
Provence, France



Arctic char

Smoked Arctic char, carrot cream, trout roe, potato & cucumbersallad
205:-

Riesling, R Halenberg,
Nahe, Germany



Alexandre Gauvin, Chardonnay
Bourgogne, France



Roe from Kalix

Roe from kalix, crispy potato, smetana, egg yolk & red onion
225:-

Gamay, Beaujolais Domaine Du Vieux,
Bourgogne, France



Pauly Generations, Riesling
Sardinia, Italy



Souvas

Carpaccio of smoked reindeer, flatbread, wild garlic mayo, capers & aged Swedish cheese
205:-

Alexandre Gauvin, Pinot Noir
Bourgogne, France



Passo Sardo, Cannoau, Carinano & Bovale sardo
Sicily, 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