

RESTAURANG

forest

HUNDFJÄLLET

Starters

Tartare Moose with egg yolk, juniper- & black trumpet mushroom mayonnaise, horseradish, spruce-pickled cloudberries, fried capers & pickled red onion.	195	Scallop Apple-smoked scallop with kohlrabi, rye crutons, horseradish butter sauce & cured brisket.	245
Lobster Lobster soup with coral, scallop & dill-foam.	225	Lerpotta “Matjes”-herring with red onion, dill, chives, egg, browned butter, horseradish & crispbread.	175
Vendace Roe 30 g served with blinis, cultured cream & red onion.	295	Mushroom Soup Wild-mushroom soup, crisp rye wafer, mushroom purée & fried artichoke. Vegetarian.	195
Caviar Oscietra 30 g sturgeon caviar served with blinis, cultured cream & red onion. Sharing for 2 persons.	995		

Main Course

Reindeer Sirloin Foie gras, lingonberries, juniper, chanterelles & potato fondant.	475	Pike-Perch Seared with chanterelles, browned butter, capers, bacon & potatoes.	295
Arctic Char “Fjällröding” with pumpkin, crayfish, dill, salsify & crayfish stock.	355	Venison meatballs With mashed potatoes, cognac cream sauce, lingonberries, and pickled cucumber.	295
Chèvre Fried with baked beets, arugula, baby gem, pine nuts, sea buckthorn & honey.	275	Sharing Grilled cheese from Murboanna with celeriac, truffle, gratinéed mushrooms & root vegetables. For two persons.	710

The dry-aging chamber

We take pride in offering carefully selected cuts.
Each piece is handpicked and meticulously dry-aged in our aging chamber to ensure maximum flavor and tenderness.

Entrecôte 200-day grain-fed. 250g from Argentine. Served with tomato & onion salad, homemade béarnaise, grilled lemon & french fries	495
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Sirloin 150-day grain-fed. 200g from Argentine. Served with tomato & onion salad, homemade béarnaise, grilled lemon & french fries	395
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Tomahawk Sharing Sharing for 2 persons. 1000g from Wolowina. Served on the bone with tomato & onion salad, homemade béarnaise, grilled lemon & french fries	1250
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Desserts

Crème brûlée	125	Cheese Selection	125
Served with berries		Three varieties of cheese from Murboanna, with crackers & marmalade.	
Lingonberry	135	Macaron	35
Lingonberry sorbet, soft gingerbread, warm caramel sauce & chocolate crunch		Handmade with sunflower seeds. Ask your server for today's flavours.	
Chocolate fondant	145	Truffle	30
With sea buckthorn sorbet & chocolate crunch		From Sä lens Choklad. Ask your server for today's flavours.	

Coffee-Cocktails

Irish Coffee	149	Espresso Martini	165
Classic coffee-drink with irish whiskey, brown sugar & whipped cream.		An elegant cocktail with Absolut Vodka, Kahlúa, shaken with espresso. Creamy, rich and perfectly balanced.	
Kaffe Karlsson	149		
Warm coffee-drink with Cointreau & Baileys, topped with whipped cream.			

Cocktails

Whiskey Sour	6 cl 165	Old Fashioned	6 cl 165
Sour made with bourbon, lemon, sugar, egg whites & angostura bitters.		Classic cocktail with bourbon, sugar & Angostura Bitters, finished with orange peel. Perfect balance of sweet & bitter in every sip.	
Ginger Sour	6 cl 165	Cosmopolitan	6 cl 165
Refreshing sour made with our own ginger juice, Absolut Citron & Fever Tree Ginger Beer.		An elegant mix of Absolut Citron, triple sec, lime juice & cranberry juice.	
Amaretto Sour	6 cl 155	Dry Martini	6 cl 155
Stylish cocktail with amaretto, lemon, sugar, egg whites, finished with a Maraschino cherry.		Timeless classic with Plymouth Gin and dry vermouth - perfectly balanced and elegant. Served chilled with an olive.	

And much much more ...