

SCANDINAVIAN MENU

BAR - RESTAURANT - CAFE

TO START

GRAVELUX

MARINATED SALMON WITH MUSTARD & DILL DRESSING

SKAGEN SALAD

PRAWNS & DILL IN A SOUR CREAM SPICED DRESSING

CRAYFISH TAIL

SAUERKRAUT - DRESSED BEETS - CUCUMBER SALAD

HOMEMADE SWEDISH CRACKER BREADS

TO FOLLOW

VENISON CASSEROLE (SHOULD BE REINDEER)

SLOW BRAISED WITH ROOT VEGETABLES, NEW SEASON POTATOES
IN FRESH HERBS MULTI COLOURED FRESH CHARD

TO FINISH

CRISPY WAFFLES

WITH LINGONBERRIES, BERRIES AND WHIPPED CREAM

CINNAMON BUNS

KLADDKAKA

STICKY CHOCOLATE CAKE

ALMOND RICE PUDDING

WITH LINGONBERRY JAM

TEA OR COFFEE