



Fire, Smoke, Cure...

From the farm smörgåsbord

Birch-cured venison
Pine smoked Norwegian beef tartare
Barbecued reindeer & fermented blackberries

From the sea smörgåsbord

Torched mackerel
Ice cellar salmon
Smoked eel & dill pickled cucumber

From the land smorgasbord

Nordic potato salad
Beetroot fritter & yoghurt dressing
House pickles

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Kanttarellikeitto

Wild mushroom & truffle broth

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Ørretfilet med ørretrognsaus

Trout fillets with clam butter sauce, roe & chives

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Andesteg med æbler og svesker

Roasted and smoked duck, apple & prune

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Sides

Brunede kartofler

Caramelised potatoes

Rødkål

Sweet and sour red cabbage

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Lördagsgodis

Spiced sponge, Lingonberry delight, Berry meringue

ALL DISHES ON THE MENU ARE SERVED