

TASTING MENU

Check availability for this menu with your waiter

AMUSE BOUCHE

Vendace roe with sour cream and red onion

STARTER

Arctic char with lemon and green peas

MIDDLE COURSE

Smoked reindeer tartar with horseradish and mustard

CONTRAST OF TASTE

Sea buckthorn sorbet

MAIN COURSE

Reindeer sirloin with almond potatoes and aged
Västerbotten cheese

DESSERT

Cloudberries and coffee cheese

FOR THE COFFEE

Kangos biscuit

895 SEK

WINE PACKAGE +390 SEK