

STORLIEN

BEFORE DINNER

G.METZ CRÉMANT D'ALSACE

PINOT BLANC, PINOT AUXERROIS
FRANCE, ALSACE

12CL 125:- / 75CL 725:-

SOME DAYS ARE DIAMOND PETNAT

MUSCAT ROUGE,
AUSTRALIA

12CL 95:- / 75CL 545:-

WESTERLUND DAIQUIRI 4CL 158:-

HAVANA CLUB 3 YEARS, CLOUDBERRIES,
LIME, SUGAR SYRUP, CLOUDBERRY POWDER

BLOMSTER 6CL 178:-

ÅRE ROSÉ GIN, MARASCHI LIQUEUR
ELDERBERRY LIQUEUR, LIME

SNACKS

PICKLED CUCUMBER WITH SOUR CREAM AND HONEY
55:-

MARCONA ALMONDS 45:-

NOCCELARA OLIVES 45:-

CHARCUTERIE BOARD 195:-

STARTERS

MUSHROOM SOUP 125:-

WITH CROUTONS AND HERBS

CHÂTEAU DU TRIGNON VIOGNIER CÔTES DU RHÔNE

TOAST SKAGEN 175:-/295:-

HAND-PEELED SHRIMPS, MAYO, LEMON AND DILL
WITH WHITEFISH ROE ON TOAST

G.METZ CRÉMANT D'ALSACE

SMOKED REINDEER TARTARE 165:-

DILL EMULSION, SMOKED EGG YOLK,
JERUSALEM ARTICHOKE CHIPS AND LINGONBERRIES
ÅRE BRYGGCOMPAGNI COMMUNITY BEER IPA

MAIN COURSES

FISH & SEAFOOD SOUP 225 SEK

SAFFRON AIOLI AND SOURDOUGH BREAD
STONELEIGH RIESLING

ARCTIC CHAR 345 SEK

BUTTER-BAKED POINTED CABBAGE, HAZELNUT BUTTER AND MUSHROOM
CREAM
KENWOOD DISCOVERIES CHARDONNAY

MUSHROOM CROQUETTES 205:-

POTATO PUREE AND SAUTÉ ON POINTED CABBAGE,
OYSTER MUSHROOMS AND JERUSALEM ARTICHOKE CHIPS
GEMMA BRICCO ANGELINI BARBERA D'ALBA

REINDEER ROAST 375:-

PARSNIP PURÉE OF BURNT CREAM, KALE, LINGONBERRIES, DEMIGLACE,
AND DILL
CHÂTEAU TOUR CALON PREMIER DES TOURS

VEIL SCHNITZEL 295:-

POTATOES WITH RED CABBAGE, CAFÉ DE PARIS COMPOUND BUTTER,
DEMIGLACE, LEMON, CAPERS AND PARSLEY
JÄMTLAND'S BREWERY AMBER

HAMBURGER 175:-

SMOKED PORK BELLY, CARAMELIZED ONION, GRUYERE,
ICEBERG LETTUCE, MAYONNAISE, PICKLES AND FRENCH FRIES

EXTRA MEAT 50:-

ÖSTERSUND BREWERIES CLASSIC PILSNER

DUMPH BURGER 175:-

DUMPH, ROASTED ONION, GRUYERE,
PICKLED RED ONION, ROASTED ONION, ICEBERG LETTUCE,
MAYONNAISE, PICKLES AND FRENCH FRIES

DESSERTER

ÄPPELTARTE 125:-

CALVADOS- OCH FÄRSKOSTCREME,
KROSSADE DRÖMMAR
BACALHOA MOSCATEL DE SETUBAL D.O

HJORTRON PARFAIT 125:-

HONUNGS- OCH PISTAGENÖTS KROSS,
TORKADE BLOMMOR
MOSCATO D'ASTI

ICECREAM

30:- / FLAVOR

VANILLA

CHOCOLATE

BLUEBERRY

SALTY LIQUORICE

STRAWBERRY

RASPBERRY SORBET (VEGAN)

LEMON SORBET (VEGAN)

TOPPINGS

10:-

SPRINKLES

TUTTI FRUTTI

POLKA

LICORICE

SAUCES

CHOCOLATE

NOUGAT

CARAMEL

STRAWBERRY

