

SNACKS N'STARTERS

MARCONA ALMONDS, 65 SEK

ARANCINI [G L E]

Chanterelles, truffle. 135 SEK

SELECTION OF CURED MEATS

Local from Undersåker. 195 SEK

KALIX BLEAK ROE [G L F]

Blini, sour cream, red onion. 365 SEK

CEVICHE [F]

Salmon, mango, cucumber, tomato,
lime, chili, cress. 155 SEK

LOBSTER-FILLED RAVIOLI [G L S]

Butter-based shellfish sauce scented
with orange. 160 SEK

CROQUETTE [G L E]

Jamón Ibérico. 125 SEK

DUCK LIVER PÂTÉ [G L]

Brioche, marmalade. 145 SEK

CARPACCIO OF REINDEER [E]

Green peppercorn, chanterelles,
pommes allumettes. 145 SEK

SOUVLAKI [G L]

Grilled pork neck skewer, pita bread, salad,
tomato, tzatziki. 165 SEK

SELECTION OF CHEESES [L]

From Jämtland. 55 SEK/piece

DESSERT

TIRAMISU [G L E], 145 SEK

CHOCOLATE TRUFFLE [L N], 65 SEK

CRÈME BRÛLÉE [L E], 125 SEK

GLACE AU FOU [L G E A]

Vanilla ice cream, raspberries, sponge cake,
meringue, almonds. 145 SEK

ALLERGENS

MOLLUSCS / FISH / GLUTEN / LACTOSE / NUTS / SHELLFISH /
MUSTARD / STONE FRUIT / EGG

R E S T A U R A N G

|| **ZOFT** ||

Å R E

MAINS

SEARED ARCTIC CHAR [L S M B S U]

Fennel & cucumber crudité, mussel velouté,
cauliflower purée. 365 SEK

BEEF CHEEK [L]

Smoked pork belly, mushrooms, pearl onions, red wine
sauce, mashed potatoes. 345 SEK

STEAK MINUTE [L S U]

Café de Paris butter, red wine sauce. 345 SEK

MOULES FRITES [M S E]

Blue mussels, wine, cream, fries, herbs,
aioli. 195/265 SEK

SWEDISH MEATBALLS [L M]

Mashed potatoes, cream sauce, lingonberries,
pickled cucumber. 245 SEK

HAMBURGER [G L E]

160 g beef chuck, smoked pork belly,
cheddar, lettuce, tomato, red onion, dressing,
corn on the cob, fries. 235 SEK

PASTA CANNELLONI [G L E]

Filled with ricotta & spinach, baked in a rich tomato
sauce with mozzarella. 265 SEK

All mains can be served in a smaller portion for children.



Quenardel Réserve Brut,
Champagne 165/900 SEK

Barza Cava Brut 115/495 SEK