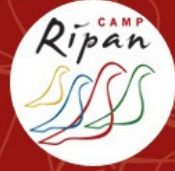


Wedding menu 2009-2010



Menu One

Bridal Toast

Toast in honour of the bridal couple, one glass of sparkling wine, or something else according to your wishes, served with an appetizer

First Course

Tapas from Norrland

Vendace, char and whitefish roe from Kalix served with almond potatoes and traditional accompaniments

Second Course

Forest Mushrooms

A rich soup with mushrooms, cream and sherry, served with sourdough bread

Main Course

Smoked "Suovas" Fillet of Reindeer

A mild-smoked fillet of reindeer accompanied by an almond potato pastry, winter vegetables, black currant reduction and sugared cranberries

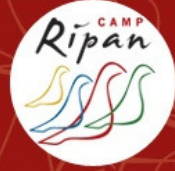
Dessert

Cloudberries

Cloudberry ice cream served with arctic raspberry soup and an almond biscuit

Price: 745 SEK

Wine package: 385 SEK



Menu Two

Bridal Toast

Toast in honour of the bridal couple, one glass of sparkling wine, or something else according to your wishes, served with an appetizer

First Course

Traditional Norrland Fish Soup

Whitefish, wild salmon and char simmered with root vegetables, white wine and cream is served with the traditional Sami flatbread called *Gahkú*.

Main Course

A Slow-simmered Moose

Fillet of moose is served with bullion-cooked root vegetables, wild mushrooms, almond potato purée and sugared lingonberries.

Dessert

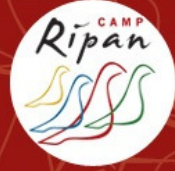
Spiced Lingonberry Cake

A savoury butter-fried lingonberry cake served with Swedish (Arrack) punch cream and blueberry compote.

Price: 595 SEK

Wine Package: 325 SEK

This menu is available for parities of 10- 150 persons.
For parties of 45 or less, this menu can be served in our *Andrummet* annex, at an additional fee.



Menu Three (Vegetarian)

Bridal Toast

Toast in honour of the bridal couple, one glass of sparkling wine, or something else according to your wishes, served with an appetizer

First Course

Forest Mushrooms

A rich seasonal mushroom soup served with root vegetables and the traditional Sami flatbread called *Gahkú*.

Main Course

Swedish Root Vegetables

Roasted seasonal root vegetables with a twist of lemon and thyme, served with a cabbage and onion spring roll, bean purée and ginger as well as an almond potato pastry with a taste of Gotland truffles.

Dessert

Spiced Lingonberry Cake

A savoury butter-fried lingonberry cake served with Swedish (Arrack) punch cream and blueberry compote.

Price: 545 SEK
Wine Package: 325 SEK

This menu is available for parties of 10- 150 persons.
For parties of 45 or less, this menu can be served in our *Andrummet* annex, at an additional fee.