



Menu suggestion Fjällpuben

Menu Sea

Tartar of salmon

with cucumber, trout roe and deep fried rice paper

Cod

with red wine sauce, smoked pork, cabbage and mashed potatoes

Crème Brûlée

Menu Land

Cold cuts from Undersåkers chark

with pickled root crops, thin bread crisps and cheese dip

Veal

with herb bearnaise sauce, tomato concassé and potato terrine

Eton Mess

with liquorice meringue and lingon berries

Menu Mountains

Sashimi of char

with mushroom vinaigrette, deepfried beetroot and horse raddish mayonnaise

Rein deer

with creamy juniper sauce, pickled mushrooms, cranberries and deep fried potato terrine

Chocolate terrine

with hazel nuts and salty caramel

Min. 10people

Menu 695 Sek pp

Wine package 425 Sek pp

1gl. Sparkling wine, 2gl. wine and coffee