

Restaurant Näidde

Starters

70sek

Arctic char timbal

*Made of smoked arctic char,
served with Västerbotten-cheese crisps.*

Puff pastry baked reindeer

*Smoked reindeer baked in puff pastry with
garlic cream cheese. Served with gravy.*

Arctic char paté

*Served with marinated and smoked
arctic char and caviar sauce.*

Marinated Moose

*Whiskey and juniper marinated elk.
Served with horseradish cream
and västerbotten-cheese crisps.*

Arctic char toast

*Smoked Marinated and marinated arctic char
Home baked white crispbread,
And the local Selak caviar.*

Reindeer toast

*Hot smoked reindeer heart,
Home baked crispbread with seeds,
red onion Cumberland,
Västerbotten-cheese Butter*

Main courses

260sek

Arctic char filé

*Served with the kitchen's hot sauce,
butter tossed potato.*

Elk steak

*served with pepper sauce
and potato wedges.*

Whole roasted arctic char

*Served with lemon and cream sauce
and butter tossed potato.*

Reindeer steak

*served with morel sauce
and baked potato halves.*

Hot smoked arctic char

*Served with kitchen's cold sauce,
and potato cakes.*

Smoked elk steak

*Served with red wine sauce
and potato cakes.*

We only open our a la carte if booked in advance.

For reservations call

Eva 004670-6968045, Sandra 004672-2211911

Restaurant Näidde

Main courses

360sek

Wooden plank with arctic char

Arctic char fillet, smoked arctic char, the kitchen's cold sauce, baked lemon Västerbotten-cheese pie with marinated and smoked arctic char. and au gratin mashed potatoes

Wooden plank with meat

Smoked elk steak with red wine sauce, reindeer steak with morel sauce, Västerbotten-cheese pie, tomato and mushroom skewer, bacon wrapped green beans, and au gratin mashed potatoes.

Surf n' Turf

Reindeer skewers with chanterelle sauce and corncob pesto fried arctic char fillet with arugula pesto and baked lemon. Served with baked potato halves.

Desserts

70sek

Vanilla panna cotta

Served with blackcurrant sauce.

Chocolate fondant

Served with raspberry and licorice chutney.

Creme Brûlée

Served with home marinated lingonberries.

Apple pie

Served with ginger ice cream.

White chocolate mousse

Served with cinnamon and badian spiced strawberry sauce.

Lingonberry Mousse

Served with grated white chocolate and home marinated lingonberries.

Cloudberry pavlova

Made of liquorice meringue and cloudberry parfait.

Cheesecake

Served with warm cloudberry sauce.

Or

Chocolate Truffle 40sek

Our own homemade chocolate truffle.

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