

Lugnet

CAFÉ & RESTAURANG

STARTERS

Beef Tartare 189:-

Pickled chantarelles, gin-infused lingonberries, salad cress, Svedjan cheese cream & butter-fried flatbread

Västerbotten Pannacotta 195:-

Kalix Löjrom, pickled red onion, lemon crème, chives & Almond Potato Chips

Smoked Peach 155:-

Burrata, cucumber, chili oil, mint, basil, lemon & olive oil

Pork Cheek 164:-

Apple compote, pickled cabbage & fried parsley

Confit White Asparagus 145:-

Nobis dressing, wild garlic oil & Serrano chips

BURGERS & PASTA

Smashed Burger 249:-

170 g, cheddar cheese, pickled chili, bacon jam, lettuce, dressing & French fries

Perch Burger 255:-

Local Perch, lettuce, tomato, pickled red onion, lime mayo & French fries

Gnocchi 195:-

Asparagus, green peas, lemon, garlic & chili panko

FISH & SEAFOOD

Perch 349:-

Browned white wine sauce with orange, pickled fennel & new potatoes

Bouillabaisse 295:-

Haddock, prawns topped with aioli & served with grilled bread

MEAT

Reindeer Roast Beef 425:-

Hasselback potatoes, parsnip purée, carrot chips & red wine sauce with blueberries

Entrecote 415:-

Asparagus salad, cowboy butter, Chorizo mayonnaise, & French fries

DESSERTS

Semifreddo 105:-

Nutella Semifreddo with salted peanuts & chocolate crumbles

Rhubarb 95:-

Baked rhubarb with cardamom, oat crunch & vanilla

Elderflower 129:-

Elderflower parfait, marinated stawberries & roasted white chocolate

IF YOU HAVE ANY ALLERGIES, DIETARY REQUIREMENTS, OR QUESTIONS ABOUT THE ORIGIN OF OUR MEAT – PLEASE ASK OUR STAFF, WE'RE HAPPY TO HELP!