LUNCH  Served from midday to 2 pm
Lunch includes bread, butter, salad, water and coffee  SEK 110
Traditional dish of the day (see sign in the restaurant)
Soup of the day
Storsätra burger with French fries
Salted salmon with creamy dill potatoes
Pasta al pesto with accompaniments (vegetarian)

AFTERNOON COFFEE  Served midday-3.30 pm
Salami and brie on stone baked bread  SEK 65
Cheese and ham on stone baked bread  SEK 45
Chocolate mud cake with raspberry sauce and whipped cream
(also available as gluten and lactose free)  SEK 45
Lemon and vanilla pastry  SEK 35
Treat of the week  SEK 35

HOT AND COLD DRINKS
Coffee, tea  SEK 24
Hot chocolate with whipped cream  SEK 30
Hot chocolate without whipped cream  SEK 24
Soft drinks (Fanta, Coca-Cola, Sprite, 33 cl)  SEK 24
Low-alcohol beer, mineral water (natural/lemon) (33 cl)  SEK 24
Low-alcohol cider (pear) (63 cl)  SEK 38
Carafe apple or orange juice or lingonberry drink (50 cl)  SEK 26
Glass of milk  SEK 10

OTHER DRINKS
Irish coffee  SEK 24/cl whiskey
Vin, husets vita eller röda (ett glas, 18 cl)  SEK 95
Beer from SEK 59 (33 cl), SEK 68 (50 cl)
(inc. Jämtlands IPA, Oppigårds Dalalager, Zeunerts Höga kusten and Göteborgs starkpilsner)
Alcohol-free drinks from SEK 60
(inc. organic freshly pressed apple juice with different flavours, Caliente Cranberry/Pomegranate/Chilli and Caliente Ginger/Lime/Chilli)

Please ask for our wine list and other drinks menu.
THIS WEEK'S GUEST HOUSE MENU
Served every day from 6 pm. Included in our full board, reservation required for other guests.

MONDAY – HOMAGE TO TORE WRETMAN

**Starter**
Crème Ninon. A classic soup based on green peas and dry Champagne.

**Main course**
Vinegar-fried Swedish chicken with accompaniments

**Dessert**
Tarte tatin – French apple cake served warm with a scoop of vanilla ice cream

Tore Wreteman (1916-2013), was one of the founders of the Swedish Gastronomic Academy and the holder of its plate number 9. Appointed Royal Caterer in 1963, he received an honorary PhD in 1986 and was made an honorary professor by the Swedish government in 2000. He is widely known for preserving traditional Swedish cuisine, and not least for being the main inspiration source for our Monday menu.

TISDAG

**Starter**
Creamy Jerusalem artichoke soup

**Main course**
Zander fillet with seasonal spring vegetables

**Dessert**
House Pavlova

WEDNESDAY – GAME FROM BOTH MOUNTAIN AND FOREST

**Starter**
Buffet with cold dishes of fish and meat

**Main course**
Game burger
Reindeer stew
Reindeer steak

**Dessert**
Cheese platter
Curd cake

THURSDAY

**Starter**
Carrot soup with crispbread and cheese

**Main course**
Loin of cod served on a potato and vegetable bed with horseradish hollandaise

**Dessert**
Homemade ice cream

FRIDAY – FILLET FEAST

**Starter**
Herring buffet

**Main course**
Fillet buffet

**Dessert**
Cheese platter
Crème brulée

SATURDAY

**Starter**
Parsnip pancake with smoked reindeer steak

**Main course**
Seared trout with feta cheese and tomato salad served with ramson pesto

**Dessert**
Panna cotta

SUNDAY

**Starter**
The chef’s prawn toast

**Main course**
Leg of lamb with potato purée

**Dessert**
Lemon mousse

Buffet service for 15 or more guests, otherwise plate service.

A LA CARTE
Served every day from 7 pm. Advance reservations on +46 (0) 253 231 50.

STARTERS
Jerusalem artichoke soup
Storsättra shellfish toast
Suovas carpaccio, Västerbotten cheese and lingonberry vinaigrette

MAIN COURSES
Seared trout with roasted spring vegetables and ramson hollandaise
Reindeer fillet with blueberry chutney, lingonberry aioli and homemade French fries
Chef’s beef steak
Storsättra’s game burger, served with French fries and fried onion rings
The chef’s vegetarian lasagne

DESSERTS
Eggnog ice-cream with warm cloudberries
Crème Brulée
Cheese platter
Dessert of the day (see the fixed menu on the left)

CHILDREN’S MENU
Most of the courses from the above menu can be served as child’s portions.
Pancake served with jam and cream
Meatballs and mashed potato

We reserve the right to make changes to the menus on the basis of available ingredients. Do you have any allergies? Ask our personnel about the ingredients.
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STORSÄTRA FJÄLLHOTELL
Grövelsjöfjällen, +46 (0) 253 231 50
storsatra.se

WELCOME TO STORSÄTRA FJÄLLHOTELL
We serve lunch between midday and 2 pm.
Afternoon coffee is served between midday and 4 pm.
Dinner is served from 6 pm.
Reserve a table on +46 (0) 253 231 50.