



The Inn dinner June 28 – October 5 2019

Served daily from. 18:00 hours. Included in full board.

MUST be booked by external guests.

Monday	<i>Moule marinière</i> Duck leg Confit with broken potatoes & port sauce <i>Chocolate mousse</i>	390 :-
Tuesday	<i>Avocado soup with marinated shrimp</i> Sole filet with salmon mousse, creamy chive sauce And new potatoes <i>Ice cream with cloudberry</i>	390 :-
Wednesday	Wild game <i>Buffé with fish & sallad</i> Suovas kebab(smoked reindeer) Elk burgars Tjälknöl(slow cooked elk roast) <i>A variety of cheeses</i> "Angels food"	495 :-
Thursday	<i>Carrot soup</i> Ratatouille baked loin of cod with lime crème fraiche and new potatoes <i>Pavlova with rhubarb compot</i>	390 :-
Friday	FILÉ EVENING <i>Buffe of swedish herring</i> Filé buffet "summer style" <i>A variety of cheeses</i> <i>Key lime pie</i>	495 :-
Saturday	<i>Cheese pie"Västerbotten" with smoked reindeer</i> Warm smoked char with vegetables and a mild root vegetable gratin <i>Chinuskiparfait with cranberry sauce</i>	390 :-
Sunday	<i>Chefs shrimp toast</i> Shank of lamb cooked in wine, with mash <i>Mango- & lemon sorbet</i>	390 :-

We reserve ourselves for changes in the menu due too lack of supplies, or other factors we cannot control.

Buffet served when 15 guests or more.