

TRAVELLER MENU

Available from 1.5.2025 - 30.04.2026

THREE COURSE MENU

STARTERS

CURED ARCTIC CHAR

Mustard dressing, dill, apple

LANGOUSTINE SOUP

Lightly whipped cream

REINDEER TERRINE

Pickled vegetables, cranberry sauce

PUMPKIN SALAD

Pumpkin seeds, barley, pomegranate, citrus dressing

MAIN COURSES

CATCH OF THE DAY

Seasonal vegetables, white wine sauce

LEG OF LAMB

Baked root vegetables, crispy baby potatoes, wild thyme sauce

CHICKEN

Celery root- and potato mash, baked vegetables, rosemary sauce

VEAL RIBEYE

Baked potatoes, baked vegetables, wild mushroom sauce

BAKED CAULIFLOWER (V)

Broccoli, ginger sauce

DESSERTS

BLACK FORREST BERRY MOUSSE CAKE

STRAWBERRY MOUSSE

BLUEBERRY SKYR MOUSSE

FRENCH CHOCOLATE TART

CONDITIONS;

Reservations: Required in writing at least 7 days prior to arrival.
Group menu: Valid for 10 persons or more. For 9 persons or less 3 course menu of the house/day is offered at the same rate. Half Board: For individuals same rates apply. The hotel provides and charges automatically for 3-course dinner, except otherwise ordered. Vouchers: Must be clearly marked with menu number and if 2-course or 3-course dinner. Cancellations: Dinner will be charged in full for cancellations 0-3 days prior to arrival. Special diets: Vegetarian menus and special requirements available on request and should be booked in advance.