



Flavours and Fire



Our menu takes its inspiration from the food traditions of Dalarna and the ingredients of the region. Some dishes stay close to their roots, others get a lot more creative. Above all, we want to make really good food that belongs here, in winter.

Day 1

Welcome dinner

Creamy grouse stew
with wild mushrooms and messmör. Ember-roasted celeriac.

Cardamom pannacotta
with roasted autumn apples and hazelnuts

Cocktails

Day 2

Lunch in the snow

Sami-style souvas
with reindeer

Dinner

Smoked venison carpaccio
with juniper mayo, roasted rye breadcrumbs, spruce-pickled celeriac and cloudberries

Our take on palt
a traditional northern dish of potato dumplings with salted pork, clarified butter and lingonberries

Local cheese platter
with beer tasting

Day 3

Brunch by the fire

Potato waffles
with gravlax, smoked jammy eggs and dill hollandaise – our northern twist on a Benedict.

Dinner

Crisp-fried pölsa
a speciality of seasoned meat and barley, with ember-roasted beetroot, pine vinegar and quail egg

Grilled reindeer fillet
with Rättviksärt, a local heirloom pea, blueberry game jus and pickled blueberries

Cast-iron apple and dried plum pie

Day 4

Lunch

Hot-smoked Arctic char
with ember-roasted leeks, pickled spruce shoots and sweet mustard caviar on crispbread

Tipi dinner

Our kavelgris flatbreads
with local sausages, ember-roasted onions, apple mustard, pickled chanterelles and rowanberry compote

Warm cloudberries
with vanilla ice cream made in the snow

Day 5

Breakfast by the fire

Kolbulle
a traditional Swedish forest-worker's pancake cooked over the fire.

