

"SPRING" 2026
Evening Menu!

"GÄSTGIVAR"-MENU

THE SPRING PANTRY.795KR

YOUR CHOICE OF 3-COURSE MENU

STARTERS

Crispy Potato & Leekwaffle served with grilled green springasparagus, white fish roe and Gästgivaregården's Lemon Hollandaise in the classic way topped with roasted hazelnuts, ramson-pesto & crispy fried curly parsley

Classic Toast Skagen on grilled farmers bread with handpeeled West Coast shrimps topped with white fish roe served with lemon-marinated lettuce, crispy spring greens and lemon & dill oil

Lemonsmoked Fjord salmon carpaccio topped with white fish roe-cream, dillmarinated West Coast salmon, pickled kohlrabi, root vegetable muesli, freshly grated pepper root, butterbrowned breadcrumbs and Västerbotten cheese crisp

Spring's Creamy asparagus risotto flavored with white wine & aged Parmesan cheese, airdried Italian Prosciutto and crispy spring primavera and reduced sherry vinegar glaze

Cognacmarinated beef fillet carpaccio of Swedish fillet of beef topped with sea buckthorn-pesto and pickled kohlrabi as, truffle cream, crispy root vegetable muesli, roasted hazelnut & fried parsley

MAIN COURSES MEAT

Herb & Pink Pepper Baked Corn Chicken-Breast served with reduced sherry vinegar-sauce, creamy potato & fennel gratin, sautéed spring greens and thyme baked plum-tomato & smooth lemon & asparagus crème

Herb & pepper baked Swedish Sirloin Steak served with reduced red wine sauce, raw fried sliced leek-potatoes and rosemary sautéed spring salad, crispy fried onion rings, thyme roasted tomato and "Sauce Bearnaise" in the classic way of French tarragon and clarified farm butter

MAIN COURSES FISH

Butterfried, dillbreaded cod loin served with "Gästgivaregården's" Lobster Hollandaise and sautéed crayfish-salad with spring first fruits, spinachfilled potato terrine with Västerbottens cheese, pickled beets, honeybaked fennel and grilled lemon

Herb & lemon baked Haddock-loin on smooth carrot puree served with dill roasted Amandine potatoes, browned butter and honey roasted beets, roasted hazelnut, grilled green asparagus and freshly grated horseradish

Spring's grilled pike perch fillet on pickled fennel-crudit  with browned chanterelles served with buttered white wine sauce "Sauce Beurre Blanc" small baked delicacy-potatoes with crayfish, trufflescented cauliflower puree, grilled green asparagus lemon & crispy fried carrot

Buttergrilled Fjord Salmon fillet topped with hot sautéed Wetscoastsalad of handpeeled shrimps, asparagus, radishes & fennel served with classic lemon & white fish roe-hollandaise, chivetossed delicacy-potatoes and grilled lime

Grilled Sliced Flank Steak topped with salsa of tomatoes, mango & coriander, tossed with lime & herbs served with mild greenpepper-cornsauc, creamy potato gratin of spring-garden primroses and whipped Chimi-churri butter

Garlicgratinated Swedish Fillet of Beef Coeur de filet Provencale" served with Sauce Bordelaise, classic Pommes-Anna, asparagus-cream and herbtossed spring greens, baked plum tomato & whipped garlic & parsleybutter

DESSERTS

Spring Rhubarb Tiramisu with smooth vanilla mascarpone, liqueur-dipped Savoirdi-biscuits, our own rhubarb curd and meringue symphony with gratinated Italian meringue and crispy crushed meringue tops and raw garden raspberries

Gästgivaregården's Asparagus-ice cream is served with spring-rhubarb compote, elderflower-marinated strawberries, coarsely chopped nut crackers and white chocolate flakes.