



FUNÄSDALENS

FJÄLLRESTAURANG

VÄLKOMMEN IN I VÄRMEN!



DRINKS TO SHARE

Homemade lemonade (1L) with mint leaves
(lemon, sugar syrup, soda water) 99:-



STARTERS

Reindeer tartare from Jillie with pickled chantarelles,
mustard seeds, lingonberries, truffle mayonnaise,
caramelized onion gel and crispy moss 185:-

Wild mushroom soup with spruce oil, smoked Smetana,
and buckwheat crisps 165:-

Lightly salted artichoke slices with crayfish and mayonnaise,
paired with apple and cucumber salad, citrus pearls
and pickled cloudberries 185:-

MAIN COURSE

Evening special (ask your waiter/waitress)

Salad with our own smoked char, herb cream cheese
boiled egg and green oil 265:-

Beef fillet with fresh salad, French fries,
red wine sauce and bearnaise sauce 395:-

Pasta tagliatelle with tiger prawns, cherry tomatoes,
spinach and bisque sauce 295:-

Grilled swedish cheese burger with tomatoes, cucumber, roasted
pepper, cloudberries and chili dressing, served with french fries 245:-

Artichoke fillet with parsnip purée, chantarelles, fried kale, roasted
and pickled onions, hazelnut brown butter and horseradish foam 345:-

DESSERT

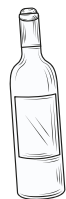
Crème Brûlée with tonight's sorbet 135:-

Vanilla ice cream with mascarpone cream, meringue
and cloudberry sauce 135:-

Blueberry cheesecake 135:-

Sorbet with cava and Limoncello 135:-

Two scoops of ice cream with garniture 95:-



ALLERGIES?

Ask us for assistance!

CLASSICS

Reindeer stew served with mushrooms, mashed potatoes and lingon berries 255:-

Burger of minced beef with cheddar cheese, red onions, tomato, salad, hamburger sauce
and french fries 245:-

LUNCH BAG

From the breakfast buffet you can pack your own lunch bag
for the day's excursions and adventures.

95:- for lunch bag and 75:- for coffee thermos

DRINKS & CHAMPANGE

Glass of Cava 125:-

Gin & Tonic 155:-

Aperol Spritz 155:-



BEER & CIDER

Norrländsguld 40cl 5,3 % 94:-

Gotlandsbryggeriet 40cl starköl 99:-

Strongbow dry apple cider 33cl 5,0 % 85:-

Briska pear cider 33cl 4,5 % 85:-

Folköl 33cl 3,5 % 62:-

ALCOHOL FREE



Melleruds alcohol free beer 33cl 52:-

Easy rider alcohol free IPA 33cl 52:-

Briska alcohol free pear cider 33cl 52:-

Soda & sparkling water 35:-

Apple juice 52:-

WHITE WINE BY THE GLASS

2023 McManis, Viognier, River Junction, California, USA 105:-

2023 Lebenshilfe 5 Wingert, Riesling, Bad Dürkheim, Pfalz 145:-

2022 McManis Chardonnay, River Junction, California, USA 145:-

2023 Pete's Pure Sauvignon Blanc, Murray Darling, Australia 125:-

RED WINE BY THE GLASS

2022 McManis, Merlot, Lodi, California, USA 105:-

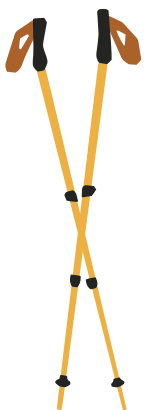
2021 Brecciaro, Bussoletti, Umbria, Italy 155:-

2021 Gassier Côte du Rhône, Rhône, France 145:-

ROSE WINE BY THE GLASS

2024 Puy Chéri, Syrah, Languedoc-Roussillon, France 110:-

ASK FOR OUR WINELIST!



ASK US!

If you'd like to know the country
of origin of the meat.

