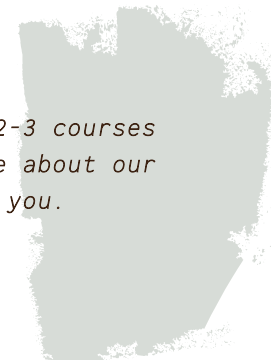


# MANDEL

All courses are served as half portion. We recommend 2-3 courses per person. Do you have allergies or want to know more about our vegetarian alternatives? Ask what we can do for you.



## THE COW FROM LAUKERGÅRDEN 225:-

Dry aged, lightly cured cow from Laukergården, pickled tomatoes, cured yolk, gremolata, ramson mayonnaise, almonds and potatoe crisps.

Markus Molitor, Haus klosterberg Pinot Noir 2018, Germany 174:-  
How to start a fire, 33cl 110:-

## YOU DON'T LAUGH THIS OFF 195:-

Whitefish roe from Lövvånger, creamy egg, Svedjan cheese cream, nettle oil, roasted almonds and grilled bread.

Deutz Champagne, Brut Classic 172:-  
The Wood Hotel Lager, 33cl 95:-

## JUST THE GOOD STUFF 145:-

Grilled scallop, cauliflower purée, browned butter hollandaise, trout roe and bread crisps.

Château Bonnet Réserve, Sauvignon Blanc, Sémillon, France 162:-  
Deutz Champagne, Brut Classic 172:-

## NO DOUBT 165:-

Breaded and deep-fried ling, anchochili- and chipotle salsa, roasted nuts and seeds, lime mayonnaise and coriander from Burträsk.

Château Bonnet Réserve, Sauvignon Blanc, Sémillon, France 162:-  
How to start a fire, 33cl 110:-

## FROM THE GARDEN 145:-

Asparagus broccoli with string beans, Svedjan farm cheese, artichoke chips, browned citrus butter and pickled onions.

Erdner Treppchen, Riesling Kabinett 2022, Germany 145:-  
The Wood Hotel Lager, 33cl 95:-

## THE BEST SAUSAGE 165:-

Salsiccia from Järvtjärn, sourdough bread, chili mayonnaise and fried shallots.

Markus Molitor, Haus klosterberg Pinot Noir 2018, Germany 174:-  
How to start a fire, 33cl 110:-

## THE CALE WITH OTHER STUFF 185:-

White cabbage, yoghurt cream with dill and spring onions, fried sauerkraut, grated lemon and grated cheese.

Mezzacorona, Pinot Nero 2021 Italy 135:-  
The Wood Hotel Lager, 33cl 95:-

## SO FESTIVE 285:-

Arctic char with trout roe, nettle oil, pickled silver onion, baked fennel, potatoes from Kusmark and butter sauce.

Bourgogne Côte d'Or Chardonnay 2020 France 137:-  
The Wood Hotel Lager, 33cl 95:-

## THE SANDWICH FROM LAUKERGÅRDEN 295:-

Pulled dry aged cow from Laukergården, grilled Levain bread, pickled silver onions, fried shallots, jalapeño mayonnaise and coriander from Burträsk.

Montes Alpha, Cabernet Sauvignon 2016, Chile 151:-  
How to start a fire, 33cl 110:-

## THE LAMB FROM NEXT VILLAGE 305:-

Lamb from the north with variation on carrot and asparagus, lamb gravy and salad with sugar pea, mint and feta cheese.

Brunello du Montalcino, Sangiovese Grosso 2018 Italy 198:-  
Rålund Exclusive, local wine made from blueberry, Sverige 176:-

# MANDEL

## KARRA

### ..AND A TINY BIT OF RASPBERRY 120:-

Tartelette with caramel, berry ganache, chocolate sorbet and raspberry crumbles.

*Tokaij Blue Label 5 puttoynos, 5cl 110:-*

### THE RHUBARB 120:-

Rhubarb mousse, spruce shoot ice cream, strawberry curd, fresh strawberries and vanilla crumbles.

*Granello, 5cl 110:-*

### MANDEL'S ALMONDCAKE WITH GOOSEBERRY 120:-

Mandel's almond cake with gooseberry compote, elderberry foam, almond crumbles and lemon curd.

*Granello, 5cl 110:-*

## KIDS MENU (UP TO 12 YEARS)

### THE GRILLED MEAT OF THE DAY 95:-

with ramson mayonnaise and fries.

### PANCAKES

3 PCS 60:- 5 PCS 80:-

with our own jam and whipped cream.

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### VANILLA ICE CREAM 55:-

with chocolate sauce and meringues.

### TONIGHTS SORBET 45:-

Ask what we offer today.

## SÅVEL

### SMOKED ALMONDS 45:-

### MANDELS CRISPS WITH DIP 55:-

Smetana with herbs, shallots and chives.

### THE CROQUETTE 80:-

Västerbottens cheese croquette with chili mayonnaise.

### CHARCUTERIE 145:-

Charcuterie produced nearby, ask what we offer today. Served with rye crisp bread and Svedjan cream.

### A BIT OF CHEESE 55:-

Ask what we offer today.  
Served with our own crisps bread and marmalade of the season.

## MANDELBAREN

The bar is open the same days as the restaurant, from 4 PM.  
Enjoy something nice in your glass and something from our snack menu.