

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.

SARV FROM THE NORTH 40G 225:-

Tartar from Sarv, smoked Svedjan creme, saltbaked and pickled beet, chorizo and panko crisp.

Markus Molitor, Haus klosterberg

Pinot Noir, 2018, Tyskland 155:-

Hop on Ipa 33cl 129:-

THE PIKE 165:-

Pike, roasted nuts and seeds, ancho chili- and chipotle salsa, lime mayonnaise and coriander.

Château Bonnet Réserve, Sauvignon

Blanc, Sémillon, Frankrike 128:-

How to just pick one pils, 44cl 125:-

THE CASH OF THE STUBBORN 265:-

Cured Arctic char, potato terrine, saltbaked and pickled beet, browned butter savoy cabbage, grilled dill butter and pea sprout foam.

Bourgogne Côte d'Or Chardonnay,

2020, Frankrike 136:-

How to just pick one pils, 44cl 125:-

THE SALSIFY 275:-

White fish roe from Lövånger, blackened salsify, browned butter hollandaise, salted and roasted almonds, spruce shoot oil and lemon seaweed pearls.

Laroche, Chardonnay Réserve 2021

Frankrike 146:-

How to just pick one pils, 44cl 125:-

PALTSCHWIMEN 185:-

Mandel's potato dumplings, smoked pork in syrup from Burträsk, lingonberry creme, browned butter and crispy lichen.

Fabien Duveau Saumur,

Cabernet Franc 2021, Frankrike 142:-

How to highlight, IPA 33cl 110:-

THE PÖLSAN 165:-

"Pölsa" croquette, onion marmalade with smoked side pork from Burträsk, Västerbotten cheese cream, grated Svedjan Ost and pickled beets.

Fabien Duveau Saumur,

Cabernet Franc 2021, Frankrike 142:-

The Wood Hotel lager 85:-

THE GAHKKU 250:-

Sami bread with smoked reindeer heart, horseradish mayonnaise, dried meat, grated Svedjan Ost and juniper spruce oil.

Brunello di Montalcino, 2018, Sangiovese

Grosso, Italien 166:-

Hop on Ipa 33cl 129:-

NEVER HEARD ANYTHING BETTER 195:-

Mandel's black pudding made from reindeer, glazed salsify with mess butter, browned butter powder, dried meat and fermented lingonberries.

Montes Alpha,

Cabernet Sauvignon 2016, Chile 141:-

How to highlight, IPA 33cl 110:-

FROM THE BIG MIRE 285:-

Swedish deer, potato hash brown, venison gravy, carrots, broccoli and saltbaked beets.

Brunello di Montalcino, 2018,

Sangiovese Grosso, Italien 166:-

How to highlight IPA, 33cl 110:-

PORK FROM JÄRV TJÄRN 270:-

Pork from Järvtjärn with celeriac cream, pickled apples, crispy pork rind, fermented and roasted brussels sprouts, blackened pickled onions and spicy pork belly gravy.

Fabien Duveau Saumur,

Cabernet Franc 2021, Frankrike 142:-

How to start a fire, Pale ale, 33cl 110:-

MANDEL

SWEETS

COFFEE PARTY 120:-

Coffee mousse, coffee ice cream, chocolate cream, blackcurrant curd and brownie crumbles.

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

CLOUDBERRIES AS ITS BEST 120:-

Cinnamon cake, candied almonds, cloudberry jam, Karljohan mushroom powder, honey ice cream and dandelion syrup.

Granello, 5cl 110:-

MANDEL'S ALMOND CAKE 120:-

Mandel's almond cake, apple compote with meadowsweet and Calvados, browned butter cream, almond crumble and vanilla sauce.

Granello, 5cl 110:-

SNACKS

SMOKED ALMONDS 45:-

MANDELS CRISPS WITH DIP 55:-

THE CROQUETTE 80:-

Västerbottensost croquette with chili mayonnaise.

CHARCUTERIE 145:-

Charcuterie produced nearby, ask what we offer today.

Served with our own rye crisp bread, grilled bread and Svedjan cream.

A BIT OF CHEESE 55:-

Ask what we offer today.

Served with our own crimps bread and this seasons marmalade.

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.