

Welcome to Restaurant

MANDEL

CHRISTMAS AT MANDEL

BREAD

Crisp bread and wort bread from our bakery, served with wipped butter

FIRST

Grilled Christmas ham from pig from Järvtjärn, our own mustard,
pickled mustard seeds and breadcrumbs
Variation on beetroot with creamy egg, Svedjan Rustik creme,
smoked almonds and gingerbread crutons
Västerbottens cheese bruleé with whitefish roe from Lövånger
Lightly cured reindeer, croustade, juniper mayonnaise, deepfried
lichen and lingonberry powder

SECOND

Aged pickled herring with browned butter, dill-boiled potatoes
from Kusmark, sour cream cheese, red onion and crispbread
Souvas cured salmon with horseradish mayonnaise, rainbow roe,
fir oil and pickled radish
Our version on stockfish, bechamel sauce, allspice and peas

GRANITÉ

Blueberry and birch

THIRD

Christmas spiced lamb roast from Bergsåkersgården with
mulled wine reduction and variation on cabbage
Ribs from Laukergården with honey glaze made from
the house's own honey, served with coleslaw

FOURTH

Saffron ice cream, almond- and saffron crumble, cinnamon panna cotta,
lingonberry curd and soft gingerbread
The sweet treat with butterscotch, licorice fudge, jelly and triplet nut

Did you order special food? Talk to us and we will help you