

SUMMER MENU

Sorbyn
N66.05° E.21.78° LODGE

MENU

STARTERS

THE LOCAL BITES 1 p. 125 sek
– CHARKBRICKA 2 p. 235 sek

Our charcuterie and cheese board for 1–2 guests. Featuring two selected cheeses and cured meats from some of our local producers.

Ask our staff about this week's featured flavors.

SMOKED REINDEER TARTARE 155 sek

Served with sourdough bread, browned västerbotten cheese, pickled shiitake mushrooms, and lingonberry powder.

SKAGEN ROLL 120 sek

Brioche bun with red onion, truffle mayonnaise, and lemon.

ASPARAGUS TART 145 sek

With cheese cream, cured egg yolk and swedish vendace roe.

MAIN COURSES

GRILLED SIRLOIN STEAK 350 sek

Served with asparagus, caramelized thyme sauce, and truffle mashed potatoes.

HOMEMADE TAGLIATELLE 285 sek

With tomato sauce, leek, fresh herbs, smoked arctic char, and mussels.

MUSHROOM RISOTTO 250 sek

With goat cheese and pickled shiitake mushrooms.

SALAD

COUSCOUS SALAD 165 sek
Couscous salad with lemon dressing, shrimp, radishes, and watercress.

HAMBURGER

POTATO BURGER BUN 225 sek

Swedish beef burger with caramelized onion, smoky coleslaw, smoked white cheddar, tomato, and chili marmalade.

Served with French fries and house dressing.

PIZZA

MARGHERITA 160 sek

Tomato sauce, mozzarella, and watercress.

BIANCA 180 sek

Crème fraîche, pear purée, caramelized onion, mozzarella, blue cheese, and nuts.

RENDEER PIZZA 210 sek

Tomato sauce, mozzarella, cured reindeer, Grevé cheese, and pickled shiitake mushrooms.

DESSERTS

RASPBERRY CRUMBLE PIE 150 sek

Served with vanilla cream and dried edible flowers.

GOAT CHEESE ICE CREAM 135 sek

Served with rhubarb marmalade and honey crisp.

