

Lunch Menu Summer 2026

Monday Swedish Beef Stew, Slow-simmered beef with shiitake mushrooms and yellow carrots. Served with a choice of duchesse potatoes

Tuesday Chicken Piccata
Boneless chicken leg simmered in a lemony white wine sauce with capers. Served with vegetable rice

Wednesday Local Beer & Herb Marinated Pork Ribs, Served with mashed potatoes

Thursday Tender chicken breast in a rich tomato, cream, oregano, and basil sauce. Served with vegetable rice

Friday Grilled rump steak served with a creamy green peppercorn sauce and oven-roasted vegetables. Accompanied by wheat berries with roasted onions and herbs

Saturday Slow-Baked Pork Tenderloin served with braised cabbage and a mustard-tomato sauce. Accompanied by roasted potatoes

Sunday Roasted & Braised Lamb, infused with sun-dried fruits, cinnamon, and a rich wine sauce. Served with potato gratin

Every day on the lunch menu:

Torne Valley Salmon Soup

Our signature salmon soup, crafted according to Grandma Margit's traditional recipe.

Included with your meal is our fresh salad buffet featuring a variety of delicious salads, homemade lingonberry bread, traditional Swedish flatbread (*tunnbröd*), and butter.

Coffee/tea and cookies

PRICE: 260 SEK / person 6-12 year old 130 SEK / child

All Salads and warm food are Lactose free

Please ask us about Gluten free

We also offer a **vegan/vegetarian alternative** daily.



Main Course

Kukkola whitefish Smoked Kukkola whitefish with sour cream sauce and potatoes GF, LF 260:-

Dip in cup. *Traditional dish from Tornedalen.* 275:-
Salt cured salmon, smoked Kukkola whitefish, Västerbotten cheese, boiled potatoes, herb oil and butter cup with onion and herbs GF, LL

Kukkola burger 245:-
Hamburger (choose between beef, or vegetarian) served with pickled red onion, crispy salad, Västerbotten cheese, tomato, root vegetable chips, garlic sauce and coleslaw LL

Children menu

Dip in cup – smoked white fish and butter cup GF, LL 95:-
Pancakes 3 pcs/6 pcs with cream and jam LF 69:-/99:-
Meatballs 6 pcs/12 pcs with cream sauce, mashed potatoes and lingonberries GF, LF 69:-/99:-

Sandwiches served on our homemade lingonberry bread

Smoked whitefish salad with whitefish roe LL 185:-

Cured salmon (Gravlax) LL 145:-

Ham and cheese LL 110:-

Many of our dishes can be adapted if you need a special diet.

Ask us about GF-gluten-free

LL-low lactose LF-lactose free Vegan –no animal products

MF-milk-free Veg –lacto-ovo-vegetarian



Pizza

- Cold smoked rainbow trout**, horseradish cream, mix of mozzarella and cheddar topped with Nordica mix. LL 185:-
- Norrland kebab:** shredded reindeer meat, tomato sauce, mix of mozzarella and cheddar served with garlic sauce. LL 195:-
- Local Prosciutto & Mozzarella** Air-dried ham and Mozzarella di Fior di Latte. 165:-
- Ham pizza:** tomato sauce, ham, mix of mozzarella and cheddar. LL 150:-
- Margherita** Tomato sauce and Mozzarella di Fior di Latte. (Vegan on request) 145:-
- Seaweed caviar:** red seaweed caviar, horseradish cream, mix of mozzarella and cheddar, mixed green leaves and roasted sunflower seeds. *Veg LL (Vegan on request)* 155:-
- White fish caviar** with crème fraiche, potatoes and red onion. LL 395:-

Desserts

- Vanilla ice cream** with cloudberry and whipped cream. GF 179:-
- Raspberry sorbet** with raspberry sauce, rhubarb jam, and whipped cream. (Dairy-free, gluten-free, alt. lactose-free upon request) 149:-

