

Kukkolaforsen



Kukkolaforsen 40 years menu

Beef Carpaccio Pickled mustard seeds from Pesula farm, marinated chanterelles, Västerbotten cheese flakes, dill and horseradish pickled cucumber, lingonberry jam, sous-vide egg yolk, and fresh herbs.

-Hojja Local Beer

Dip in cup. Traditional dish from Tornedalen.

Salt cured salmon, smoked Kukkola whitefish, Västerbotten cheese, boiled potatoes, herb oil and butter cup with onion and herbs.

Purato Catarratto Pinot Grigio, Italien

Vanilla ice cream with cloudberry and whipped cream.

Moscatel de Setúbal, Frankrike

Menu: 595:-

Drink package: 330:-

Norrbottens menu

Gin-Cured Rainbow Trout Fermented lemon, rapeseed oil powder, crème fraîche, marinated onion and apple, caviar, fried capers, rice chips

Corvers Kauter T50, Riesling, Rheingau Tyskland

Sautéed Reindeer Stew

Sliced reindeer in cream sauce with mashed potatoes and lingonberries.

Terre de Mistral Côtes-du-Rhône, Grenache | Syrah, Rhône Valley, Frankrike

White Chocolate & Lime Panna Cotta Cloudberry sauce, honeycomb, and fresh fruit.

Pineau de Charentes Röd 10 yo

Menu: 695:-

Drink package: 375:-



Kukkolaforsen



Starters

Beef Carpaccio Pickled mustard seeds from Pesula farm, marinated chanterelles, Västerbotten cheese flakes, dill and horseradish pickled cucumber, lingonberry jam, sous-vide egg yolk, and fresh herbs. 185:-

Gin-Cured Rainbow Trout Fermented lemon, rapeseed oil powder, crème fraîche, marinated onion and apple, caviar, fried capers, rice chips, and dill oil. 185:-

Vegetarian Beetroot Tartare Oven-baked beetroot, horseradish sauce, roasted sunflower seeds, marinated onion, pickled mustard seeds from Pesula, cloudberry mousse, dill oil, and fresh herbs. 145:-

Kukkolatapas 169:-
White fish salad topped with white fish caviar, salt cured salmon, smoked reindeer heart, reindeer steak, Västerbotten cheese. LF

Children menu

Dip in cup – smoked white fish and butter cup. 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. LF 69:-/99:-



Kukkolaforssen



Main Course

Kukkola whitefish

Smoked Kukkola whitefish with sour cream sauce and potatoes.
GF, LF

260:-

Dip in cup. *Traditional dish from Tornedalen.*

Salt cured salmon, smoked Kukkola whitefish, Västerbotten cheese, boiled potatoes, herb oil and butter cup with onion and herbs.
GF, LL

275:-

Rainbow Trout Potato purée, seasonal vegetables, and a lemon butter sauce with chives and white fish caviar
(LL)

350:-

Sautéed Reindeer Stew

Sliced reindeer in cream sauce with mashed potatoes and lingonberries. GF, LF

410:-

Slow-Cooked Chuck Roll Braised garlic and green peppercorn sauce, potato gratin with leeks and Västerbotten cheese, seasonal vegetables, and a herb-crumb topping.

LL

(can be ordered with vegetarian tempish)

395:-

Chicken Supreme Hasselback potatoes, chanterelle sauce, baby carrots, braised pointed cabbage with dill, oven-roasted bell pepper, and cranberries.

LF

(can be order with vegetarian tempish)

295:-

Mint-Marinated Leg of Lamb Coffee and juniper berry demi-glace, beetroot with blackcurrants, baby carrots, and sautéed potatoes.

350:-

Kukkola burger

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

245:-



Kukkolaforsen



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:-

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 pizza with crème fraiche, potatoes and red onion.
LL 395:-

Sandwiches served on our homemade lingonberry bread

Smoked whitefish salad with whitefish roe 185:-

Cured salmon (Gravlax) 145:-

Ham and cheese 110:-

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

Ask us about GF-gluten-free

LL-low lactose

MF-milk-free

LF-lactose free

Veg -lacto-ovo-vegetarian

Vegan -no animal products



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Desserts

Vanilla ice cream with cloudberry and whipped cream. GF	179:-
Invisible Apple Cake Infused with cardamom, served with thyme-salted caramel, vanilla ice cream, and cranberry coulis.	169:-
Raspberry sorbet with raspberry sauce, rhubarb jam, and whipped cream. Dairy-free, on request	149:-
White Chocolate & Lime Panna Cotta Cloudberry sauce, honeycomb, and fresh fruit. <i>LF</i>	169:-
Cloudberry pizza with white chocolate and fresh berries (suitable for sharing).	299:-

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