

We want everyone to have the opportunity to experience all that Sweden has to offer. We offer accommodation throughout the country, organise a wide range of activities, share knowledge, provide tips and inspiration, and advocate for issues that are important to nature and cultural tourism. By staying at an STF property and becoming an STF member, you help make our work possible.

Welcome to discover Sweden with us!

www.swedishtouristassociation.com



Menu

Restaurant Kungsleden

Starter

Smoked Arctic char 200
House-smoked, lightly cured Arctic char, served with sourdough crisps, dill emulsion, dill oil and radish

(G,E,F,MP,MU)

Blason de Bourgogne Chardonnay, France (eco)

**Färna Odlingar Rhubarb (sparkling)*

Creamy wild meat 195
Flavoured with juniper, crème fraîche and horse radish, served with lingonberries and house-baked seed crispbread

(G,E,MP)

Bergskär Lingonberry wine, Norsjö, Sweden (eco)

**Kullamust Cloudy Applemust*

Swedish style arancini 165
Whole oats, spruce shoot emulsion and pickled radish

(VEG,G,E,MP, MU)

Secret de Lunés Chardonnay, France (eco)

**Nils Oscar God Lager 0,4% (eco)*

Kohlrabi dumpling 165
Pea purée, radish and dill emulsion

(V, MU)

Bergskär Lingonberry wine, Norsjö, Sweden (eco)

**Färna Odlingar, Rhubarb (sparkling)*

Main Course

Arctic char 395
Smoked white wine sauce, cauliflower purée, pickled radish, roasted romanesco and dill oil

(F,MP)

La 4ème Tour, Pinot Gris, Alsace, France (eco)

**Nils Oscar God Lager 0,4% (eco)*

Souvas stew 325
Creamy stew with smoked reindeer meat, served with potato purée, pickled cucumber and lingonberries

(MP)

Rålund Classic Blueberry Wine, Norsjö, Sweden (eco)

**Rålund Cold-pressed Blueberries, Norsjö, Sweden (eco)*

Swedish dry aged sirloin (200 g) 495
Cauliflower purée, roasted potato, red wine sauce and baked vine tomato

(MP)

Vallado Douro Red Quinta do Vallado, Portugal

**Färna Odlingar Black Currant (still)*

Vegetarian

Homemade gnocchi 269
Browned sage butter, baked vine tomato and Västerbotten cheese

(VEG,G,E,MP)

La 4ème Tour, Pinot Gris, Alsace, France (eco)

**Färna Odlingar, Rhubarb (sparkling)*

Baked pointed cabbage 249
Cauliflower purée, porcini mushroom emulsion, baked vine tomato, balsamico, roasted almond and roasted seed pank

(V,MU,G,N)

Gruner Veltliner Weinvertel, Austria (eco)

**Nils Oscar God Lager 0,4% (eco)*

Desserts

Homemade crumble pie 149
Blueberry and raspberry compote and vanilla sauce

(V,G,E,MP)

Rålund Drottning, Blueberry & Raspberry wine, Norsjö,

Sweden (eco)

**Richard Juhlin, Blanc de blancs 0,0%, France*

Vanilla ice cream 125
Served with rhubarb compote

(VEG) Vegan ice cream option available

Rålund Drottning, Blueberry & Raspberry wine, Norsjö,

Sweden (eco)

**Richard Juhlin, Blanc de blancs 0,0%, France*

Cheesecake 139
With lemon curd

(VEG,G,E,MP,L) Gluten free option available

Moncucco, Moscato d'Asti, Piemonte, Italy (eco)

**Richard Juhlin, Blanc de blancs 0,0%, France*

G-Gluten/ L-Lactose/ N-Nuts/ E-Egg/ F-Fish/ CE-Celery/ MU-Mustard/ SF-Shellfish/ MP-Milk protein/ VEG-Vegetarian/ V-Vegan

* - Alcohol-free

Ask us for our kids-menu!