

STF Gysinge

Our food philosophy

Inspired by old craft traditions and an authentic sustainable mindset, we strive to use high-quality ingredients.

We work as locally as possible and preferably organically. All meat is Swedish and we buy some whole animals from local farmers. Fish and shellfish come from sustainable stocks and farms.

The kitchen prepares all food from scratch and places great emphasis on working seasonally with real and genuine ingredients.

Local producers

Vinnersjö Angus
Gysinge Trädgård
Matjas Gård
Böle Grönsaker
LissEllas Senap
Mårdängs rapsolja
Gysinge Bryggeri
Gammelstilla Whiskey
Stjernerunds Brygghus
Stjernerunds Bränneri
Järvsö musteri
Lillbros gård



MENU

Starters

Beef tenderloin carpaccio from Vinnarsjö Angus 195 SEK

Guldklimp cheese, roasted hazelnuts, herbs and cold-pressed rapeseed oil from Mårdängs

Kalix vendace roe 190 SEK

Deep-fried potato cake, crème fraîche, red onion, dill and chives

Smoked beet tartare from Böle Grönsaker (vegan) 165 SEK

Grilled leek emulsion, mustard seeds from LissEllas, deep-fried leek from Gysinge Trädgård and cress

Main Courses

Red wine-braised beef chuck from Vinnarsjö Angus 310 SEK

Buttered mushrooms, pickled onion, Jerusalem artichoke chips and potato purée

Cured cod loin, MSC 375 SEK

Lightly smoked broccoli purée, seasonal vegetables, parsley and blue mussel sauce

Swedish potato pancake (raggmunk) made with potatoes from

Matjas Gård (vegetarian) 255 SEK

Buttered mushrooms, lentils from Nordisk Råvara, pickled onion, Jerusalem artichoke chips and pepper cream cheese

Meatballs made from minced beef from Vinnarsjö Angus 220 SEK

Pickled cucumber, lingonberries, cream sauce and potato purée

Desserts

Wärdshus Swiss 130 SEK

Meringue, blueberries, chocolate sorbet, chocolate crumbs and whipped cream

Apple terrine 130 SEK

Cardamom ice cream, vanilla custard, Drömmar cookies and apple purée

Lingonberry sorbet 75 SEK

Roasted white chocolate and dried lingonberries

Homemade truffle 45 SEK

Flavored with local whisky

Children's Menu

Meatballs made from minced beef from Vinnarsjö Angus 120 SEK

Cream sauce, lingonberries and potatoe purée

House pancakes made with flour from Vinnarsjö 95 SEK

Homemade jam and whipped cream