



# Lapland View Lodge

## WINTER MENU

2024 - 2025

### MONDAY

#### Starter\*

Fruity green salad with feta cheese and onions

#### Main Course\*

Red Perch with golden turmeric sauce served with roasted potatoes

#### Dessert

Pancakes with strawberries and homemade vanilla sauce

### TUESDAY

#### Starter\*

Tonights fish soup served with roasted rye bread

#### Main Course\*

Roasted chicken fillet with tomato salsa, steamed rice and oven baked vegetables

#### Dessert

Carrot cake with a salty caramel sauce

### WEDNESDAY

#### Starter\*

Caesar salad with chicken and cubes of mango

#### Main Course\*

Salmon fillet coated with mayo and panko, served with creamy potato purée

#### Dessert

Chocolate mousse

### THURSDAY

#### Starter\*

Insalata caprese, with mozzarella, tomatoes, basil and olive oil.

#### Main Course\*

Grilled fillet of pork served with oven baked potatoes and home made bearnaise sauce

#### Dessert

Tiramisu

### FRIDAY

#### Starter\*

Salad with salmon fillet, capers, lemon and onions

#### Main Course\*

Thin sliced smoked game stew served with lingonberries, pickles and potato purée.

#### Dessert

Homemade ice cream with berries

### SATURDAY

#### Starter\*

Deer meat soup with potatoes, root vegetables and croutons

#### Main Course\*

Fried chicken breast served with fruity bellpepper sauce, potato wedges and oven baked vegetables.

#### Dessert

Chocolate cake with raspberries

### SUNDAY

#### Starter\*

Sweet chili marinated shrimps in a caesar like salad

#### Main Course\*

Braised pork cheek served with herb seasoned potatoes and pepper sauce

#### Dessert

Panna cotta with forest berries

Price

2-COURSE\*  
Price > 390 SEK

3-COURSE  
Price > 480 SEK

\*Main course & dessert

\*Starter/Main Course > Vegetarian option available