



# Matarangi Lodge

## WINTER MENU

2024 - 2025

### MONDAY

#### Starter

Coleslaw with sultan raisins served with a raspberry vinaigrette

#### Main Course\*

Swedish meatballs with cream sauce served with potato purée and lingonberry jam

#### Dessert

Crème brûlée

### TUESDAY

#### Starter\*

Herring on rye bread with whipped embrowned butter and pickled radish

#### Main Course\*

Pork roast with brussels sprouts, kale, potatoes and creamy mustard sauce

#### Dessert

Rice à la Malta with orange jam, served with caramel candy

### WEDNESDAY

#### Starter\*

'Gravlax', cured salmon with honey mustard sauce

#### Main Course

Vegetarian lasagna with mixed mushrooms and sauce bechamel

#### Dessert

Vanilla ice cream with meringue, strawberry coulis and elderflower gelé

### THURSDAY

#### Starter\*

Taste of Lapland: Plate of local charcuterie, cheese and blueberry jam

#### Main Course\*

Breaded cod served with steamed potatoes and sauce tartar

#### Dessert

'Kladdkaka', chocolate mud cake with whipped cream

### FRIDAY

#### Starter

Blinis with seaweed caviar and whipped crème fraîche

#### Main Course\*

Baked fillet of chicken served with root vegetables, celeriac purée and pepper sauce

#### Dessert

Coffee panna cotta with cloudberry jam

### SATURDAY

#### Starter\*

Toast Skagen with shrimps, green apple and red onion

#### Main Course\*

Moose burger with cheddar sauce, lettuce, pickled onions and blueberry ketchup, served with spicy potatoes

#### Dessert

Lingonberry cheesecake

### SUNDAY

#### Starter\*

Beetroot and tomato soup topped with reindeer meat and crème fraiche

#### Main Course\*

Baked salmon with crispy potatoes and a fennel gratin served with white wine sauce

#### Dessert

Swedish princess cake

Price

2-COURSE\*  
Price > 375 SEK

3-COURSE  
Price > 475 SEK

\*Main course & dessert

\*Starter/Main Course > Vegetarian option available