



Pinetree Lodge

WEEKLY MENU

WINTER 2024 - 2025

MONDAY

Optional Starter*

Fish Rilletes on bread

Main Course

Moose Bourguignon with
mashed potatoes with charlotte
onion and fresh parsle

Dessert

Ice cream with warm
blueberry sauce

TUESDAY

Optional Starter*

Waffle with crème fraiche
and caviar

Main Course

Fish from the Arctic

Dessert

Swedish chocolate cake
with whipped cream

WEDNESDAY

Optional Starter*

Cheese gratined Bruschetta
with tomatoes and herbs

Main Course

Vegetarian Lasagna with local
cheese, spinach and tomato sauce

Dessert

Vanilla ice cream with
cloudberry jam

THURSDAY

Optional Starter*

"Tunnbröd" with cured
salmon and dill

Main Course

Meatballs with small potatoes,
cream sauce, lingonberry and
pickled cucumber

Dessert

Fondant the chocolate with
whipped cream and caramel sauce

FRIDAY

Optional Starter

Red beet carpaccio with goat
cheese, nuts and honey

Main Course

Pork ribs in spicy sauce, grilled
paprika and french fries

Dessert

Pannacotta with
local berries

SATURDAY

Optional Starter*

Souvas sandwich served on
bread with lettuce, spring onion,
cucumber and sauce

Main Course

Fresh chicken with creamy
portobello and rice

Dessert

Meringue biscuit with
creamy lemon

SUNDAY

Optional Starter*

Shrimp cocktail

Main Course**

Sunday roast with oven
roasted root vegetable and
grandmas sauce

Dessert

Apple crumble with
vanilla sauce

OPTIONS & PRICES

Included in all meals:

Green salad, vinaigrette,
bread and butter.

Add Optional Starter:

Price for 4 evenings > 480 SEK

Price for 7 evenings > 770 SEK

Book a table:

Phone: 0978-690 800 or e-mail:
pinetreelodge@explorenorth.se

Prices

3-Course Dinner

460 SEK

2-Course Dinner*

380 SEK

*Main & Dessert



Explore the North
ADVENTURES IN LAPLAND

*Optional Starters
Not incl. in package (extra charge)

We reserve the right to
make changes to the menu