

# Autumn Menu Glaskožen

## Porstjärn

SEK 129

Chanterelle soup with chanterelles from Glaskogen, country bread and herb cream from lovage and chives.

*Lactose free and vegan. Can be obtained gluten free*

## Myrhöjden

SEK 149

Creamy pasta with smoked game from Swedish forests, chive and Västerbotten cheese.

## Stråmyr

SEK 159

Tray with smoked ..... from Swedish forests, cheese pie (västerbotten cheese) seasoned with yarrow from Glaskogen, lingonberry cream, grapes and bread sticks.

## Manjatjärn

SEK 119

Wrap with smokey beetroot steaks, hummus, salad, herb cream and pickled red onions.

*Lactose free and vegan. Can be obtained gluten free*

## Älgbråten

Children's dish: pasta with home made tomatosauce and Swedish meatballs.

## Våffla Lenungen

SEK 69 (99)

Waffle with cream, berrys and spruce shoot sirup

or with vanilla ice cream and jam (raspberry, blueberry, strawberry, cloudberry)

*Available as a double portion*

## Tartes (Flammbröd)

Steaming hot, crispy and thin little "pizzas". The name Flammbröd comes from the German Flammkuchen and the dish originated in southern Germany and neighboring Alsace in France.

May take a little longer depending on the number of orders.

### Kronskogen

SEK 119

Sour cream, smoked game, chives, arugula and tasty cabbage salad.

### Tallstigen

SEK 119

Crème fraîche, chives, pesto, sun-dried tomatoes, arugula, pumpkin seeds and tasty cabbage salad.

*Lactose free, vegan*

### Örvattnet

SEK 119

Sour cream, beetroot, chèvre, arugula, pumpkin seeds and tasty cabbage salad.

## Sweets

Varying range of homemade pastries, cookies and pies. Complemented with muffins and more.

