

Kukkolaforsen



EASTER MENU

3-course dinner 545 SEK / person

STARTERS

Gravad whitefish with beetroot purée, pickled yellow carrots, kale chips, herb oil, rybsolja and fresh dill. (GF, LF)

Beef carpaccio with Grevé cheese, forest mushrooms, rybsolja, pickled mustard seeds, caramelized onion rings and herbs. (GF, LF)

Beetroot tartare with coriander, pickled onion, rice chips, seaweed caviar, mustard, rybsolja and herbs. (GF, LF)

MAIN COURSES

Lamb leg with Hasselback potatoes, purée of yellow carrot and garlic, Romanesco cauliflower, beetroot and red wine sauce. (GF)

Whitefish ravioli with creamy fish sauce, herb oil and root vegetables. (LF)

Cannelloni with spinach, tomato sauce and Västerbotten cheese. (LL)

DESSERTS

Vanilla ice cream with Arctic berries and whipped cream. (GF)

Pavlova cakes with mixed berries and vanilla cream. (LL, GF)

Raspberry sorbet with fresh fruit and whipped cream. (MF, GF)

RESERVE TABLE

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