

Harriets Recommended 3-course Menu

BAGGBÖLE 545 KR

Kvarken Toast, Entrecote & Apple & Cinnamon

Selected beverages for your 3-course menu

Small drink package 245 KR

Large drink package 345 KR



Appetizers

Västerbottencheese cream in crostini with currants on top 40 KR

Mini Kvarken Toast on fried thin bread 40 KR

Reindeer sausage on crostini with horseradish cream 40 KR

3 optional appetizers 95 KR

Smått & Gott

Root vegetable chips 45 KR

Harriets roasted nuts 45 KR

Local snack sausages, moose or reindeer 45 KR



Förrätter

GRATINATED GOAT CHEESE 145 KR

goat cheese from Gideå on top of a cocktail tomato salad with tomatoes from Elleholm, pickled chanterelles & roasted walnuts with honey balsamico on top

TARTAR 155 KR

limousin meat from Åbrånet in truffle mayonnaise with shallot, capers & parsley, served on brioche bread with pickled beetroot & almond potato chips

KVARKEN TOAST 145 / 225 KR

with smoked salmon from Västerbotten Fisk, shrimps on fried thin bread, red onions, lemon with whitefish roe on top

BOARD WITH LOCAL DELICACIES 145 / 245 KR

local delicacies, Harriets selected cheeses, olives & aioli

Main Courses

HARRIETS RISOTTO 275 KR

portabello, pickled beetroot, sugar snap peas & Västerbotten cheese with fried Karljohan mushroom on top

MOUNTAIN CHAR 310 KR

char from Malgomaj, sautéed potatoes, white wine sauce on mussels, savoy cabbage, peas & pickled silver onion with trout roe on top

HARRIETS ELK PAN 295 KR

Vindeln smoked pork loin, lingonberries, beets, butter fried mushrooms & crushed potatoes

ENTRECOTE 345 KR

swedish rib-eye steak, sweet potato fries, red wine sauce, herb & garlic cream, fried asparagus & tomato salad

ELDOST BURGER 215 KR

local Eldost cheese in brioche bread, pickled red onion, smoked paprika aioli and fries with grated Västerbottencheese

HARRIETS BEEF SANDWICH 215 KR

pulled pork on wild boar served on levain bread, pickled red onion, aioli & fries with grated Västerbottencheese

LOCAL ELK BURGER 215 KR

bricche bread, caramelized onions, mayonnaise on Vindeln smoked pork loin & fries with grated Västerbottencheese

Our Desserts

APPLE & CINNAMON 105 KR

apple mousse with caramel sauce & cookie croutons

ICE CREAM & RULLRÅN 95 KR

local ice cream from Glassbonden, vanilla stirred berries & local rolled biscuit

CLOUDBERRY & CHOCOLATE 125 KR

chocolate terrine on chocolate from Vintage Plantations, nougat crème, raw gooseberries, meringues & roasted peanuts

HARRIETS WHITE / DARK TRUFFLE 40 KR

the dark truffle with chocolate from Vintage Plant

