



COPPERHILL MOUNTAIN LODGE

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# MOUNTAINS AND SEAS

2021 / 2022

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We are happy to work with Nordic flavours and we love to fill our baskets with fresh food from our local food producers. Together with our providers we are able to serve you the best of Jämtland, and we are proud to share the love of Åre and its amazing tastes with you.

Our menu Mountains and Seas is built on a strong love for our Swedish cultural food heritage. We are inspired by the long valleys and the white flowing mountains along latitude 63, filling our senses with a calm ease and a longing for a moment together.

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# SNACKS

## CHIPS & DIP

Potatischips - Rödlök - Gräslök - Gräddfil - Sikrom  
Potato Chips - Onion - Chives - Sour cream - Whitefish roe  
140

## ROTFRUKTSCHIPS & TRYFFEL

Tryffelmajonnäs - Gräslök  
Root vegetable chips - Truffle mayonnaise - Chives  
85

## SALTGURKA & SPRIT

Honung - Smetana - Med eller utan 4 cl vodka  
Pickled Gherkin - Honey - Smetana - With or without 4 cl vodka  
25/145

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# STARTERS

## SOUVAS

Från Funäsdalen - Löjrom - Äggkräm - Rödlök - Gräslök  
Dill - Brynt smör - Kavring  
Smoked and cured Reindeer - Vendace roe - Egg cream - Red onion - Chives  
Dill - Browned butter - Rye bread  
165

## HÄLLEFLUNDRA

Tunt skuren - Löjrom - Lök - Brynt fänkålssmör  
Vit soja - Friterad surdeg  
Halibut - Vendace roe - Onion - Brown fennel butter  
White soy - Fried sourdough  
165

## KUNGSMUSSLING

Rotselleri - Hasselnötter - Sockertång - Hollandaise  
King Oyster Mushrooms - Celeriac - Hazelnuts - Seaweed - Hollandaise  
155

Please ask your waiter about any allergens in the food

All prices are in SEK

## MAINS

### TORSK

Blomkålspuré - Blåmusselsås  
Svartkål - Havskräfta - Potatis  
Cod - Cauliflower puree - Mussel sauce  
Black cabbage - Langoustine - Potatoes  
275

### VILDSVIN

Nattbakad karré - Plommon - Sotad silverlök - Persiljerot  
Vinägersky - Potatispuré med rostad vitlök  
Wild boar loin - Plums - Blackened silver onion - Parsley root  
Vinegar gravy - Potato puree with roasted garlic  
265

### RENINNANLÅR

Från Härjedalen - Brysselkål - Lingon - Timjan - Jordärtskocka - Rödvinssås  
Reindeer topside from Härjedalen - Brussel sprout - Lingonberries - Thyme  
Jerusalem artichoke - Red wine sauce  
315

### BAKAD JORDÄRTSKOCKA

Jordärtskockspuré & chips - Sojaböner - Citron - Mandel - Torkad tång  
Baked Jerusalem artichoke puree & chips - Soya beans - Lemon  
Almond - Dried seaweed  
235

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## SHARING

Beställes 24 timmar i förväg  
Ordered 24 hours in advance

### ENTRECÔTE FÖR TVÅ

Svensk entrecôte på ben - Bakad spetskål - Sotad lök - Dragonmajonnäs  
Grillad citron - Rödvinssås - Två sorters potatis  
Swedish entrecôte for two - Baked cabbage - Sauteed onion  
Tarragon mayonnaise - Grilled lemon - Red wine sauce - Two kinds of potatoes  
860

### BLOMKÅL FÖR TVÅ

Spetskål - Sotad lök - Tryffelmajonnäs - Brynt smör  
Grillad citron - Två sorters potatis  
Cauliflower for two - Cabbage - Sauteed onion - Truffle mayonnaise  
Browned butter - Grilled lemon - Two kinds of potatoes  
460

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## DESSERTS

### SORBET PÅ REDLOVE APPLE

Karamelliserad honung - Inlagda äpplen - Dragon  
Sorbet on Redlove apples - Caramelized honey - Pickled apples - Tarragon  
95

### VARMA HJORTRON

Vaniljglass - Grädde - Torkade blommor - Maräng  
Warm Cloudberrries - Vanilla ice cream - Cream - Dried Flowers - Meringue  
135

### CHOKLADMOUSSE

Hasselnöt - Kolasås - Havtorn  
Chocolate mousse - Hazelnut - Caramel sauce - Sea buckthorn  
135

### CRÈME BRÛLÉE

Traditionally served  
95



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