

# Spring menu

## Kronskogen

Glaskogen's slow-roasted elk roast beef with red wine sauce infused with blueberries & browned butter, pickled spruce shoots and potato gratin

239 SEK

## Örtjärn

Arctic char fillet seasoned with lovage, white wine sauce, delicacy potatoes and lightly pickled Jerusalem artichoke

239 SEK

## Dammarna

Baked potato with Glaskogen's classic shrimp salad

179 SEK

## Granmon

Chanterelle soup with fried Jerusalem artichoke, served with homemade bread and wild garlic pesto

169 SEK

## Lenungen

One freshly baked waffle (double waffle) with homemade spruce shoot syrup. Always served with Swedish old-fashioned vanilla ice cream, whipped cream and fruit or berries.

Can also be served with four kinds of jam:  
raspberry, strawberry, blueberry or cloudberry  
from the forests of northern Sweden

89 / 119 SEK

## Pizzas

### Svartjärn

Tomato sauce, cheese, garlic, shrimp, mussels, Parmesan, rocket and lemon

199 SEK

### Björndalen

Tomato sauce, cheese, wood-smoked pork belly and rocket

179 SEK

### Genståsen

Tomato sauce, mozzarella, air-dried ham, Parmesan, black pepper and olives

189 SEK

