

“Northern Lights”

Scandinavian Specialities

The kitchen of Scandinavia is mostly characterized by fresh fish, which has a special quality from the Norwegian Fjords. Elk and reindeer specialities from Lapland and the rural specialities from Sweden and Finland should not be missed.

Amonsecco (o) € 4,30

Fine and elegantly defined sparkle, gentle scent of fresh Muscatel grapes

Schilcher Frizzante (o) € 4,40

Vineyard Strohmeier, St. Stefan, Lestain, Styria

Gin Tonic Grand Select 2cl Gin +1/8 lt Tonic € 6,90

Probably the best Gin Tonic in the world
Blue Gin from Reisetbauer meets Fentiman's Biotonic

Schremser Keller Pils Fl. 0,33 lt 4,30 (a)

Unfiltered Zwickelbier, an ideal companion to the fish

Starter

Swedish “Smörgasbord” € 14,90 a,d,l,m,o

A variation of different smoked fish, gravadlax tatare, matjes and smoked reindeer meat, served au natural with Swedish crisp bread

Soup

„Ostsoppa med spenat och räkor” € 5,70 a,b,g,l

Swedish spinach soup with Greenland shrimp and bread crisps

Classical and special dishes from Scandinavia

Norwegian “Pasta med Lax” € 14,10 small Portion € 11,30 a,d,g

Strips of smoked Fjord salmon with cream, Pasta and fresh dill
all sautéed in a smooth sauce

Basted Norwegian Fillet of Fjord salmon € 19,50 sm. Portion € 15,50 d,g

prepared on the grill and served with warm potato-leek salad
and caramel

“Pytt i Panna” € 14,00 small Portion € 11,30 c,g

Classic dish, that means literally translated “Puddle in the pan”
Slices of potato, ham, onions and fresh forest mushrooms,
fried in a pan with herbs and spices and baked in the oven
with a topping of crème fraiche and eggs

Danish “Lapskaus” € 18,90 small Portion € 15,10 c,g,l,m

Tornadoes of beef and pork fried in a pan with plenty of fresh sour
cream and cubed vegetables fresh from the market,
served with hash browns

“Farikal” € 19,90 small Portion € 15,90 g,l

A spring like light version of the Norwegian National dish
Grilled lamb chops served on creamed cabbage,
with fried slices of potato with cream cheese

Swedish “Köttbullar” € 12,40 small Portion € 10,30 a,c,g,l,m

“The” Scandinavian dish available in countless varieties,
but here is the best: Little meatballs with red onion, green beans
and peppers fried in a pan, infused with aromatic cream
and served with a big potato

Danish “Kutscherpot“ € 19,50 small Portion € 15,60 a,g,l

Fried medallions of pork tenderloin wrapped in bacon,
with a Danish “Blue Cheese Sauce”,
served with baked potato balls

Pink fried medallions € 22,90 small Portion € 18,40 a,c,g,l

of saddle of reindeer

served with mushroom cream and potato-pear gratin

Baked pieces of the elk € 19,80 small Portion € 15,90 a,c,g

coated in shredded crisp bread

served with an original Swedish cranberry-rosehip dip

Sweet Temptation

Swedish Kladdaka € 7,60

(Small Swedish Chocolate Cakes)

Vanilla Amaretto foam/ marinated raspberries

Rum Diplomatico Reserva Exclusiva 2cl 4,20

Distilled in copper vessels from molasses, the Diplomatico Reserva Exclusiva is matured for at least 12 years in selected Ex-Bourbon barrels. Through the long maturing process, the rum reaches an unbelievably intensive body of extraordinary balance, which is the culmination of traditional experience and handcraft.



Sarpa di Poli Grappa Big Mama 2cl 3,90

A fresh, fruity Grappa with typical style. A fine distillation.

Country: Italy, Region: Venetian

Type of Grape: Merlot, Cabernet Sauvignon, Cabernet Franc

