

# “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 handicraft.



**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

