BALDER LUXURY LODGE
CHEF'S MENU

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Chef's Menu

MONDAY

Seared whitefish (L, G)
With lemon aioli, granny's pickled cucumbers and herb foam

Lappish sautéed reindeer (L, G)
With "Puikula" mashed potatoes, lingon gel and baby pickles

Homemade lava cake (L)
Served with cappuccino ice cream and fresh berries

TUESDAY

Morel soup (L, G)
With truffle foam and forest mushroom dust

Lightly smoked salmon (L, G)
With seasonal vegetables, served with sour cream and dill sauce

Cranberry cake (L, G)
With caramelized traditional Lappish cheese, warm vanilla sauce and cloudberry ice cream

WEDNESDAY

Reindeer tartare (L, G)
With smoked mayo, yolk cream and puffed truffle potato

Roasted duck breast (L, G)
With smoked potato cream, crispy kale and bilberry–juniper jus

Balder's light panna cotta (L)
With sea buckthorn glow and Nordic oat crisp

THURSDAY

Roasted beetroot (L, G)
With soft "Mo-Chèvre" cheese, Lappish balsamic, cashew and crispy buckwheat

Arctic char (L, G)
With beurre blanc sauce, fish roe and dill snow, served with Lappish mashed potatoes and browned butter

Homemade chocolate cake (L, G)
With raspberry gel and blueberry sorbet

FRIDAY

King crab soup (L, G)
With prawn rémoulade and dill-flavoured oil

Braised veal (L, G)
With roasted onion, dark mushroom sauce and Jerusalem artichoke–potato rösti, served with fermented garlic aioli

Lapland wild blueberry cheesecake (L)
With rye and cardamom

SATURDAY

Nordic salmon pastrami (L, G)
With crispy potatoes and crème fraiche

Birch-smoked chicken supreme (L, G)
With juniper butter sauce, parsnip purée and truffle-sautéed cabbage

Lingonberry and brown butter crumble (L, G)
With roasted white chocolate ice cream

SUNDAY

Shrimp Skagen toast (L)
With dill oil and lemon

Overnight slow-cooked baby lamb (L, G)
With creamy celery–spinach potatoes and blackcurrant–rosemary sauce

“Lapland Forest” crème brûlée (L)
Served with cranberry–juniper Arctic sorbet

YOUR BEST PLACE
IN LAPLAND

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