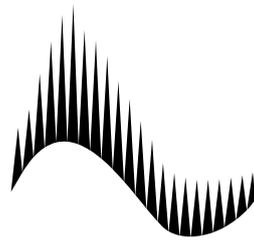


À LA CARTE

M E N U



NORTHERN
• LIGHTS •
R A N C H

STARTERS

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| Winter Chanterelle Soup with Truffle Balsamic • (LF, GF) | 14 € |
| Roasted Beetroot, Caramelized Onion and Goat Cheese • (LF, GF) | 14 € |
| White Fish Ceviche, Lime and Coconut • (LF, GF) | 15 € |
| Salmon Pastrami, Parmesan and Ginger Dressing • (LF, GF) | 15 € |
| Reindeer Carpaccio, Parmesan and Horseradish Dressing • (LF, GF) | 16 € |
| King Crab Soup, Tomato and Basil • (LF, GF) | 18 € |

MAIN COURSES

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| Forest Mushroom Rolls, Parmesan Potato and Roasted Pepper Sauce • (LF, GF) | 31 € |
| Duck Confit, Chorizo Lentils and Madeira Wine Sauce • (LF, GF) | 35 € |
| Trout Fillet, Dill Stewed Potatoes and Mussel Beurre Blanc • (LF, GF) | 37 € |
| King Crab Risotto with Shallots and Lemon Oil • (LF, GF) | 39 € |
| Reindeer Shank, Root Vegetable Purée, Lingonberries and Game Sauce • (LF, GF) | 40 € |
| Beef Sirloin Steak, Roasted Potatoes and Red Wine Sauce • (LF, GF) | 42 € |

DESSERTS

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| Petit Fours | 9 € |
| Ice Cream, Caramel Sauce and Roasted White Chocolate • (LF, GF) | 10 € |
| Three Cheeses, Apricots and Peach Jam and Crispy Bread • (LF, GF) | 13 € |
| Brûlé with Rosehip and Meadowsweet • (LF, GF) | 13 € |
| Apple Frangipane with Vanilla Ice Cream • (LF) | 14 € |
| Beetroot Chocolate Cake and Cream Cheese • (LF) | 15 € |

LF = Lactose-free, GF = Gluten-free