



Menu

The menu is never set in stone, but for our June adventure 2025, it may look something like this.

The Culinary Adventure

Day 1

Welcome snack

TWO KINDS OF FIRE-MADE SOURDOUGH PIZZAS. Creme fraiche, Wästerbotten cheese, caramelised onions, roe and dill / Creme fraiche, Wästerbotten cheese, horseraddish, wood oven-smoked pork collar, red onion marmalade, green apple and chives.

Prepping for upcoming days and tonite: Flatbreads. Pickled rhubarb. Pickled lingonberry herring. Rhubarb and raspberry jam. Mayo with foraged juniper berries. Cold-smoked cream.

Main

TRADITIONAL SWEDISH SEAFOOD STEW. Root veggies, shallots, home-made shrimp stock, fish, mussels, shrimp, cold-smoked cream, saffron, thyme.

Dessert

A classic dessert from the 1800s taken up a notch. **POACHED PEARS IN GINGER,** lemon and cinnamon syrup. Flambéed with rum. Served with whipped fresh cheese and foraged sheep's sorrel.

Day 2

Breakfast

WAFFLES IN CAST-IRON straight in the fire. Whipped cream. Rhubarb and raspberry jam that we made yesterday.

Lunch

CLASSIC SWEET AND SAVOURY GAME WRAP with a modern twist. Roasted local moose. Apples and leeks. Local whole-grain mustard. Home-made sea buckthorn marmalade. And the mayo with foraged juniper and flatbreads that we made yesterday.



Appetizer

I really wanna try this awesome Medieval fire tool called a **FLAMBADOU**. Not exactly sure what the dish will be yet, but I'm leaning towards asparagus with a herb butter and some other stuff.

Main

BUTTER-FRIED PERCH FILLETS FROM THE LOCAL FISHERMAN. Potato purée with wild chives that we hopefully foraged on the paddling mission today. Sautéed orpine, wild garlic and sheep's sorrel that we foraged yesterday and today.

Dessert

FIRE-GRILLED LOCAL CHEESE with cloudberries and home-made crackers.

Day 3

Breakfast

A TRADITIONAL SWEDISH BREAKFAST, made from scratch. Wild-baked yeast breads, wild-churned butter, rhubarb and raspberry jam. Crunchy wild-made granola, "filmjöl" and hopefully some foraged wild strawberries.

Lunch

OUR PICKLED LINGONBERRY HERRING from the first day on dark rye bread with a horseraddish dill creme.

Appetizer

YELLOW BEETS ROASTED RIGHT ON THE EMBERS. Pickled rhubarb from our first day. Kale marinated sheep's milk cheese from a small farm. Green sauce with foraged herbs.

Main

ROASTED JUNIPER VENISON FROM A LOCAL HUNTER. Roasted potatoes. Ember-charred radicchio. Pickled spruce shoots. Green sauce with foraged wild mint, wild chives and wild garlic.

Dessert

Our pièce de résistance de feu. **A RUSTIC RHUBARB AND APPLE PIE** baked by using a fun technique with a big cast-iron pot as a real oven. Very tricky to get right, gotta lean heavily on instinct and guts - perfect for our last dinner. Served with wild-made custard.

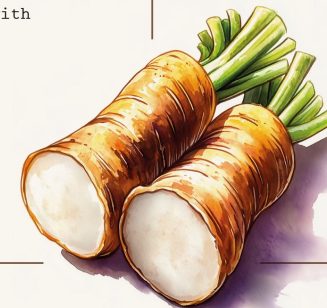
Day 4

Brunch

You know that culinary history I was on about before? This dish still makes the cut! **"KOLBULLE"**, a kind of pancake, is what many miners and forest workers had for breakfast in the 17th and 18th century. It's so simple, yet so yummy, and made with just three ingredients that any pre-industrial revolution Swede would have in their larder. Salted pork. Flour. Lingonberries. And some water. That's it!



Sounds delicious right? Yeah, you better secure a spot and get onboard with this decadence right now.



DO THE NORTH