COPPERHILL MOUNTAIN LODGE

À LA CARTE

FÖRRÄTTER / STARTERS

SILLABIT & AKVAVIT
25/125

Inlagd sill och norrländsk Akvavit

Herring & Akvavit - Pickled herring & local Akvavit

KRONÄRTSKOCKA
75

Syrad grädde - citron

Artichoke - sour cream - lemon

SIKMACKA
115

Rökt sik från Bruksvallarna på tunnbröd - sotad gurka - rädisa - ängssyra - krassemayonnaise

Locally smoked whitefish on snapbread - blackened cucumber - radish - sorrel - cress mayonnaise

LÖJROM
115

Krispig färskpotatis - citron - gräslök - dill

Vendace roe - crispy new potatoes - lemon - chives - dill

GUBBE
100

Matjessill - brynt smör - rödlök - ägg - gräddfil - potatis

Pickled Herring - browned butter - onion - egg - sour cream - potatoes

SOTAD RÅBIFF
145/205

Picklad rabarber - krassemayonnaise - vattenkrasse - rädisa - rättika - krispig potatis. Hel serveras med grönsallad

Steak tartare - pickled rhubarb - cress mayonnaise - radish - crispy potatoes. Large portion comes with green salad

GOTLÄNDSK RÖDBETA
95

Syrade hallon - salta frön - yoghurt

Beetroot from Gotland - sour raspberries - salty seeds - yoghurt

BIBLIOTEKET
THE LIBRARY

To contribute to healthier seas our pickled herring is certified by the MSC

VARMRÄTTER / MAIN COURSES

LAMM
285

Från grillen - brända tomater - lök - vitvinssky - färskpotatis
Grilled lamb - blackened tomatoes - onions - white wine - new potatoes

SVENSK GRIS
255

Kotlett på ben - brynt gräslökshollandaise - grillad citron - potatissallad
Pork chop - browned hollandaise - grilled lemon - potato salad

RÖDING FRÅN LANDÖN
255

Sandefjordsmör - messmör - dill - picklad gurka - färskpotatis
Arctic char from Landön - sandefjordsauce - whey butter - dill
- pickled cucumber - new potatoes

GLACERADE MORÖTTER
175

Hemmagjord färskost - rostade hasselnötter - citron - lök
- persilja - brynt gräslökshollandaise
Glaced carrots - homemade cream cheese - roasted
hazelnuts - lemon - onion - parsley - browned hollandaise

Alla rätter kan fås som halvportion, för fler barnrätter fråga personalen
All dishes can be served as half portions for children, for more dishes,
please ask your waitress

BIBLIOTEKET
THE LIBRARY

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VI REKOMMENDERAR / WE RECOMMEND

3-RÄTTERS AVNJUTNINGSMENY

445

275/365 (DRINKS PACKAGE)

GUBBE

Matjessill - brynt smör - rödlök - ägg - gräddfil - potatis

Pickled herring - browned butter - onion - egg - sour cream - potatoes

Åre Bryggcompagni table beer - with or without "nubbe"

LAMM

Från grillen - brända tomater - lök - vitvinssky - färskpotatis

Grilled lamb - blackened tomatoes - onions - white wine - new potatoes

Famille Perrin, Côte du Rhône Reserve 2015

HALLON & FÄRSKOST

Hallonsorbet - färskostskum - hembakad digestive

Raspberry & Cream cheese - raspberry sorbet

- cream cheese foam - homemade digestive

La Spinetta, Moscato d'Asti, Quaglia 2016

KAFFE

Kaffe och kvällens tryffel

Coffee - chocolate truffle

6-RÄTTERS AVSMAKNINGSMENY

850

395 (DRINKS PACKAGE)

Avsmakningsmenyn innehåller sex rätter och är en fantastisk komponerad meny gjord på de bästa lokala råvarorna. Här får kockarna briljera lite extra. För aktuell meny och mer info om just er avsmakningsupplevelse, fråga när ni beställer. Menyn beställes 24 timmar i förväg

The tasting menu is a superbly composed six-course menu made of the best ingredients from our local producers. For current menu and more info, ask your waiter. Ordered 24 hours in advance

BIBLIOTEKET

THE LIBRARY

ALL TIMERS

SKAGEN
135/235

På klassiskt vis med smörstekt surdegsbröd

Toast Skagen - prawn toast with sourdough bread

COPPERHILLS SOMMARSALLAD
165

Grönsallad - potatis - sockerärtor - rädisor - citron - rökt röding från rökeriet i Järpen

Copperhill´s summersalad - lettuce - locally smoked arctic char - sugarsnaps - radish - lemon - potato

ISTERBAND
100

Från Undersåkers chark - korvbröd - pickles - cidervinägersenap

Isterband - sausage from Undersåker - bread - pickles - cidervinegar mustard

HAMBURGARE
195

Högrev eller portabelloburgare - lagrad ost - hemgjord ketchup - saltgurka - senap - tomat - lök - pommes

Hamburger - chuck or portobello - aged cheese - homemade ketchup - pickles - mustard - tomato - onion - pommes frites

PASTA
145

Pappardelle - kronärtskocka - svart vitlök - citron - pecorino

Pasta - pappardelle - artichoke - fermented garlic - lemon - pecorino

RABARBERPAJ
75

Hemgjord vaniljglass

Rhubarb crumble - homemade vanilla ice cream

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DESSERT / DESSERTS

HALLON & FÄRSKOST

100

Hallonsorbet - färskostskum - hembakad digestive

Raspberry & cream cheese - raspberry sorbet - cream cheese foam - homemade digestive

KRUSBÄR & MANDEL

100

Krusbärssorbet - flädercurd - krossade drömmar - mandelkaka

Gooseberry & almond - gooseberry sorbet - elder curd - crumbs - almond cake

SORBET

45

Fråga din kypare om kvällens smak

Sorbet – Ask your waitress for tonight´s flavour

CHOKLADTRYFFEL

30

Fråga din kypare om kvällens smak

Chocolate Truffle – Ask your waitress for tonight´s flavour

BIBLIOTEKET
THE LIBRARY

DRINKS MENU

BEER

Draft
Carlsberg export ..... 74 sek
Eriksberg Karraktär ..... 86 sek
Nya Carnegie 100 watts IPA .....86 sek

Bottles
Till ..... 74 sek
Åre Bryggcompagni ..... 81 sek
Nya Carnegie J.A.C.K ..... 74 sek
Carlsberg Hof ..... 59 sek
Revsunds Brewery .....81 sek
Celia, glutenfree .....59 sek
Guiness extra stout ..... 69 sek
Somersby cider ..... 62 sek
Somersby double press ..... 65 sek

NON-ALCOHOLIC

Red/White/Sparkling wine ..... 65 sek
Highwheeler lager ..... 40 sek
Carlsberg Non-alcoholic ..... 35 sek
Rescued ..... 55 sek
Bilberry/Lingonberry nectar ..... 65 sek
Soda 33cl ..... 30 sek

Non-alcoholic cocktails
Cloudberry – Cloudberry syrup, lemon, soda .....65 sek

Raspberry & Mint – Raspberry syrup, lemon, mint, soda ..... 65 sek

Bilberry & Meadowsweet – Bilberry nectar, meadowsweet juice, lemon, apple juice .....65 sek

HOT DRINKS

Irish Coffee – Jameson, brown sugar, coffe, cream ..... 139 sek

Coffe Calypso – Bacardi Oakheart, Kahlua, coffe, cream ..... 139 sek

Coffee Karlsson – Baileys, Cointreau, coffe, cream ..... 139 sek

Romean Arc – Cointreau, hot chocolate, cream ..... 139 sek

Lumumba – Cognac, hot chocolate, cream ..... 139 sek

AVEC (price per cl)

Whiskey
Famouse Grouse ..... 24 sek
Craggamore 12 ..... 28 sek
Glenlivet 12 ..... 26 sek
Glenfiddich 12 .....26 sek
Glenkinchie 12 .....30 sek
Macallan 12 ..... 35 sek
Macallan 18 .....85 sek
Highland Park 12 ..... 30 sek
Highland Park 18 .....60 sek
Jameson ..... 24 sek
Laphroaig .....30 sek
Lagavulin .....45 sek
Mackmyra Svensk Ek ..... 35 sek
Mackmyra Rök ..... 30 sek
Scotch Whisky Society ..... 50 sek

Bourbon
Bulleit Bourbon ..... 24 sek
Bulleit Rye ..... 24 sek
Willet pot still 45sek

Calvados
Boulard VSOP ..... 26 sek
Boulard XO ..... 34 sek
Dupont ..... 24 sek

Cognac
Martell VS ..... 24 sek
Grönstedts VSOP ..... 26 sek
Grönstedts XO ..... 40 sek
Hennessy VS ..... 28 sek
Hennessy XO ..... 55 sek
Hennessy Paradise ..... 150 sek
Armangac ..... 38 sek

Rom
Angostura 1919 ..... 24 sek
Karukera ..... 38 sek
Zacapa XO ..... 85 sek
Zacapa 23 ..... 45 sek
Diplomatico ..... 30 sek

Grappa
Dellavalle Nebiollo da Barolo ..... 34 sek
Fattoria di cavalcaselle montresor ..... 30 sek
Grattamacco ..... 30 sek

Liqueurs
Luxardo .....24 sek
Amaretto .....24 sek
Kahlua .....24 sek
Bailey's .....24 sek
Sève Fournier .....24 sek
Frangelico .....24 sek
Cointreau .....24 sek
D.O.M Benedictine .....24 sek
Xanté ..... 24 sek
Likör 43 ..... 24 sek
Grand Marnier .....24 sek
Limoncino ..... 24 sek

Bitters
Fernet Branca ..... 26 sek
Branca Menta ..... 26 sek
Jägermeister ..... 26 sek
Aperol ..... 26 sek
Campari .....24 sek
Averna ..... 30 sek
Montenergo ..... 30 sek

WARM DRINKS

Coffee
Espresso singel/double ..... 35/40 sek
Coffee latte ..... 40 sek
Cappuccino ..... 40 sek
Macchiato ..... 40 sek
Americano ..... 40 sek
Brewed coffee..... 30 sek

Chocolate
Hot chocolate ..... 42 sek

The
Earl Great – Black tea, flavored with bergamot oil with a small twist .....30 sek

Green tea with flavor of peach and apricot ..... 30 sek

Rooibos 1772 – Rooibos with taste of orange and cinnamon ..... 30 sek

All our teas come from *Tecentralen* in Östersund. They sell organic premium teas that are packed in 100% renewable material with minimal impact on the environment.

BIBLIOTEKET
THE LIBRARY

COCKTAIL MENU

LADY OF THE HIGH COAST
139 sek

We take Sweden´s own Herno Gin voted the world's best gin in 2017 and combine it delicately with flavours of orange, grapefruit and lemon. The addition of the unmistakable taste of cloudberries finish this drink off perfectly

*contains egg white

5 STAR MARTINI
139 sek

Spiced Rum, Licor 43 and Amaretto shaken up alongside the fresh espresso coffee and Copperhill's Secret Spiced honey. Perfect way to finish of your dinner or great as a late afternoon pick me up

COMMUNITY 75
139 sek

Locally brewed community IPA is at the forefront of this cocktail, we have added flavours of orange and lemon to compliment the citrus notes of the IPA along with the faintest hint of vanilla

SUMMER MULE
139 sek

We swapped out the vodka and have added in Hennessey brandy infused with black tea, apple, cinnamon and raisins in this festive twist on the much loved Moscow Mule

RASPBERRY ROSE
139 sek

Your Choice of Vodka or Gin with Black raspberry liquor and the freshest raspberries. Livened up with the subtle flavour of ginger ale the tasty drink will disappear all too quickly.

LEMON MERINGUE
139 sek

Dessert cocktail at it´s very best. Tastes exactly as it sounds — creamy and delicious

COFFEE AND SMOKE
139 sek

Svensk Rök peated whiskey stirred down with coffee liqueur and sweet Vermouth. Short and perfectly balanced so you can really appreciate the flavours

BIBLIOTEKET
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WINE MENU

SPARKLING WINE

CHAMPAGNE

Moët & Chandon Imperial Brut
750/1500 cl ..... 795/1695 sek

Nicolas Feuilatte
Brut Reserve ..... 130/795 sek

2009 Moët & Chandon
Grand Vintage ..... 965 sek

2005 Charles Heidsieck ..... 1395 sek

MÉTHODE CHAMPENOISE

Rotari Cuvée 28,
Trentino, Italy ..... 95/560 sek

WHITE WINE

Arva Naturalis,
Verdejo, Spain ..... 95/420 sek

2016 Riesling Cuvée Albert, Albert Mann, ...
Alsace, France ..... 170/740 sek

2016 Sancerre, Le Vallon, Domaine
Fouassier, France ..... 760 sek

2016 La Vielle Ferme Blanc Famillie
Perrin Rhône, France ..... 95/420 sek

2015 Bourgogne Blanc, Sylvain
Bzikot, France ..... 145/640 sek

2014 Grüner Veltliner Stein, Wiengut
Jurtschitsch, Austria ..... 125/540 sek

2016 446 Chardonnay Noble Vines,
California, USA ..... 105/460 sek

ROSÉ WINE

2016 Rosé Vom Zweigelt, Jurtschitsch
Österrike ..... 105/460 sek

RED WINE

2016 Briccotondo Barbera, Fontanafredda,
Piemonte, Italy ..... 95/420 sek

2013 DOCG Barbaresco Marcarini,
Rivetto, Italy ..... 1100 sek

2012 Il Nero di Casanova,
La Spinetta, Italy ..... 145/640 sek

2014 Spätburgunder, A.Christmann Pfalz, ..
Germany ..... 145/640 sek

N/v 667 Pinot Noir, Noble Vines,
California, USA ..... 105/460 sek

2015 Famille Perrin, Côte du Rhône
Reserve, France 125/540sek

DESSERT WINE

N/v Pineau des Charentes Blanc,
France (750ml) ..... 75/640 sek

N/v Late Harvest, Oremus, Tokaij,
Hungary (375ml) ..... 75/440 sek

N/v Brännland Iscider 30 Brix, Norrland,
Sweden (375ml) ..... 125/640 sek

2011 Churchills LBV
(375ml) ..... 75/790 sek

2015 Lang Eiswien, Burgenland,
Austria (375ml) ..... 740 Sek

The fish we work with is certified by the MSC and the ASC. The aim of MSC is to contribute to healthier seas by eco-labeling and certification by promoting sustainable fishing methods and influencing the consumer to choose the right seafood upon purchase. Together with their partner organizations, they work for a sustainable seafood market.

MSC is today one of the most recognized and trustworthy eco-labels for fish and shellfish.

"A good wine should enhance the overall experience. Please ask us what suits what. "

Daniel Grahnlöf, F&B Manager

Here is my food & wine tip:

My tip has to be the tasting menu. This is a six-course menu perfectly combined with all the best bits from our sourroundings. This is a true taste experience that comes from craftmanship, good ingredients and creative new ideas. For current menu please ask at order. Remember this menu has to be ordered 24 hours in advance.