

# ARTISAN BREAKFAST SMÖRGÅSBORD

at The Great Nordic Feast

THE GREAT  
NORDIC  
FEAST

## BREADS

Danish Ryebread & Sour dough bread with organic whole-wheat from Sofia The Bread Lady. "Knäckebröd"

Breadstick branches

Fresh baked "Gáhkku", glow bread.

Artisan breads, straight from the wood fired oven, made by the guest bakers.

Variations of Danish "Smørrebrød"

## BUTTERS

Virgin butter from the Buttermaking.

Lingonberry butter.

Caramelized butter-butter.

## MARMALADE, SYRUP AND JAM

A wide variation from the broad Nordic Flora, such as: Lingonberry, Gooseberry, Cloudberry, Apple, Mountain Angelica and Rhubarb.

## VEGETABLE AND FRUITS

Pickled seasonal vegetables and mushrooms.

Fresh harvested fruits.

## FISH PRODUCTS

Artisan Swedish Kaviar

Cured Arctic Char with smoked Wood Vinegar, vegetables and Nordic herbs.

Finnish Pickled Herring with Sea Buckthorn from Åland

## CHARKUTERIES

Sliced Moose Salami,

Bow Ham from happy pigs, lightly smoked and cured

Goike Suovas, lightly smoked and dried Reindeer

Lightly smoked and cured Pork Belly from more happy pigs

## CHEESES

Artisan awarded cheeses from different producers in Sweden, Norway and Denmark including Oviken Ost från Sweden – gold medallist in World Cheese awards and the famous caramelized whey cheese from the heart of the Nordics.

## SERVED IN A BOWL

Icelandic Skyr served with cream, berries and Spruce Shoots Syrup

Roasted grains with Nordic dried berries

Danish style soaked Porridge with various grains and seeds, sweetened with apples.

## IN GLASS AND CUPS

"Kokkaffe" – dark roast coffee, cooked on fire.

Brunkullans Tea – organic the flavoured the Nordic way

Black currant juice

Mixed berry drink

## COOKED ON FIRE

Eggs scrambled to perfection on the fire with double cream, lovage salt and cured pork belly

## SWEETS

Nordic Butter Cookies and Swedish chocolate cake with Candied Mountain Angelica

# NORDIC FEAST FOR LUNCH AND DINNER SAMPLE MENU

THE GREAT  
NORDIC  
FEAST

## **BREADS**

Danish Ryebread

Sour dough bread with organic whole-wheat from Sofia The Bread Lady.

"Knäckebröd"

Breadstick branches

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## **BUTTERS**

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**GREEN SEASONAL SALAD** with a super green Nordic herb dressing

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## **SIX SIGNED DISHES FROM AT LEAST THREE NORDIC DESTINATIONS.**

The menu could look like this for example:

- Baked Greenlandic halibut with seaweed shrimp souffle and cracker, celery puré and a butter-wine sauce
- Marinated, steamed Icelandic cod with potatoe and herb salad, quail eggs and salmon roe
- Nordic falafel with green peas and onion with a fluffy sauce with wild ramson
- Roasted Jerusalem artichoke with artisan goat cheese from Sweden red-yellow trumpets
- Icelandic lamb with small potatoes, creamed mushrooms with port and garlic confit
- Charcoal grilled reindeer with rosted leeks, lingon berry salsa and a creamy "barley-otto"

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## **DESSERT**

Apple crumble with Skyr and spruce shoot syrup