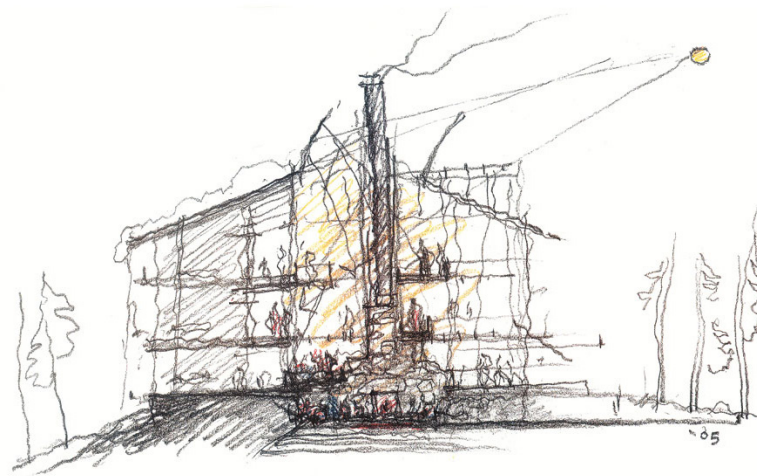


COPPERHILL MOUNTAIN LODGE

À LA CARTE



COCKTAIL MENU

COPPERHILL MARTINI

146

Absolut Elyx premium vodka stirred down with cloudberry infused vermouth, a perfect twist on this timeless classic. Enjoy a unique taste of Norrland before you start your dinner.

NEGRONI

146

This timeless classic is the perfect way to start off any dinner. With the base of Hernö's world class gin and with the addition of Antica Formula and Campari you can't go wrong

CHARLIE CHAPLIN

139

Named after the famous silent movie actor it is a mix of Sloe Gin, Apricot brandy and lemon.

FIRESIDE SPRITZ

146

Fusing together a Paloma and a Margarita we managed to twist two classic cocktails. Grapefruit and rhubarb are what make this cocktail taste like summer.

SHERRY DAIQUIRI

139

A lighter more flavorful daiquiri with the sweetness of Amontillado sherry uniting with pear, lemon and vanilla.

STRAWBERRIES 'N CREAM

139

Summer is here!

The combination of strawberries, cream and OP Andersen Akvavit gives us this delicious creamy dessert cocktail that will make you dream about long summer nights.

3-RÄTTERSMENY

450

MATJESSILL FRÅN NORRÖNA



Brynt smör - Lök - Ägg - Gräddfil - Potatis

Pickled Herring – Browned butter - Onion - Egg - Sour cream - Potatoes

FLANKSTEK

Brända tomater - Dragon - Rödlök - Friterad potatis

Flank steak – Blackened tomatoes - Tarragon - Onion - Fried potatoes

HALLON & FÄRSKOST

Färskost - Färska hallon - Sorbet - Rostad havre

Raspberry & Cream cheese – Raspberries - Cream cheese - Sorbet - Roasted oats

KAFFE

Fråga din servis om vårt utvalda dryckespaket.
Please talk to your waiter for our drink package

6-RÄTTERS AVSMAKNINGSMENY

850

DRINK PACKAGE FROM 425

Avsmakningsmenyn är sex rätter från vår meny fast i mindre tappning.
En fantastisk komponerad smakupplevelse. Denna meny måste beställas 24 timmar i förväg.

För aktuell meny och mer info fråga gärna din servis.

The tasting menu is a six-course menu superbly composed with the best courses from our meny. For current menu and more info, ask your waiter.

Ordered 24 hours in advance.

LOBBYMENY / LOBBY MENU

HALV KYCKLING

215

Majonnäs - Citron - Grönsallad - Pommes frites
Half chicken – Mayonnaise - Lemon - Salad - Chips

HAMBURGARE

195

Portobello/Högrev - Ölkökt lök - Saltgurka - Senap - Isbergssallad - Cheddar - Majonnäs
Portobello mushroom or chuck burger - Beer braised onion - Pickle
- Mustard - Lettuce - Cheddar - Mayonnaise

FISKSOPPA

195



Fisk från Atlanten - Räkor - Fänkål - Dill - Aioli
Fish soup – Fish from the Atlantic - Shrimps - Fennel - Dill - Aioli

SMÖRREBRÖD

175

Röding rökt i Järpen - Lök - Ägg - Sallad - Räkor - Danskt rågbröd
"Smörrebröd" – Char, smoked in Järpen - Onion - Egg - Lettuce - Shrimps - Danish rye bread

SKAGEN

235/135



Hel/Halv på klassiskt vis med löjrom och smörstekt surdegsbröd
Skagen – Shrimp toast with vendace roe and sourdough bread

SALLAD

175

Tomat - Grön sparris - Kronärtskocka - Mozzarella - Surdegskrutonger
Salad – Tomato - Green asparagus - Artichoke - Mozzarella - Sourdough bread croutons

PASTA

165

Rostade tomater - Salvia - Citron - Saltade frön - Pecorino
Roasted tomatoes - Sage - Lemon - Salted seeds - Pecorino

CRÉME BRÛLÉE

95

Det går utmärkt att byta ut potatisen mot en grönsallad. Alla rätter kan fås i halv portion till barn.

If you want to replace the potato with a green salad, please tell your waiter.
All dishes are available in half portions for the children

SNACKS

SALTGURKA OCH SPRIT

25/125/225

Honung - Smetana/Med vodka/Med Vodka och Kaviar
Pickled Gherkin and Booze – Smetana - Honey/With Vodka/ With Vodka and Caviar

ÖLKORV FRÅN UNDERSÅKER

35/120

Korv med eller utan lokal öl 33cl
Local Suasage – Suasage with or without local beer 33 cl

LÖKRING

85



Löjrom - Syrad grädde - Dill - Lök
Onion ring – Vendace roe - Soured cream - Dill - Onion

MORÖTTER

45

Syrade morötter - Gräslök - Veganmajonnäs
Carrots – Pickled carrots - Chives - Vegan mayonnaise

FÖRRÄTTER / STARTERS

MATJESSILL FRÅN NORRÖNA

125



Brynt smör - Lök - Ägg - Gräddfil - Potatis
Pickled Herring – Browned butter - Onion - Egg - Sour cream - Potatoes

RÅBIFF

155

Gräslök - Citron - Löjrom - Potatiships
Steak Tartare – Chives - Lemon - Vendace roe - Crisps

GRÖNÄRTSOPPA

110

Citron - Krasse - Ägg - Kavring
Green pea soup – Lemon - Cress - Egg - Rye bread

VARMRÄTTER / MAINS

RÖDING

265

Sandefjordsås - Rom - Dill - Sparris - Kokt potatis
Arctic char – "Sandefjord sauce" - Roe - Dill - Asparagus - Boiled potatoes

FLANKSTEK

265

Brända tomater - Dragon - Rödlök - Friterad potatis
Flank steak – Blackened tomatoes - Tarragon - Onion - Fried potatoes

SPARRISBROCCOLI

185

Svart vitlök - Citron - Jordärtskocka - Bondböna - Krasse
Broccolini – Fermented garlic - Lemon - Jerusalem artichoke - Favabeans - Cress

Det går utmärkt att byta ut potatisen mot en grönsallad. Alla rätter kan fås i halv portion till barn.

If you want to replace the potato with a green salad, please tell your waiter.

All dishes are available in half portions for the children

DESSERT / DESSERTS

RABARBER & GRÄDDFIL

115

Inkokta Rabarber - Blåbär - Gräddfilssorbet - Sockerkaka
Rhubarb & Sourcream – Soused rhubarb - Bilberries - Sourcream sorbet - Sponge cake

HALLON & FÄRSKOST

100

Färskost - Färska hallon - Sorbet - Rostad havre
Raspberry & Cream cheese – Cream cheese - Raspberries - Sorbet - Roasted oats

KAFFEGODIS

20

Från vårt bageri
Sweets & Pastries – From our bakery

SORBET

45

Fråga din kypare om kvällens smak
Sorbet – Ask your waitress for tonight's flavour

DRINKS MENU

BEER

Draft

Carlsberg export	79 SEK
Eriksberg Karaktär	86 SEK
100 watts IPA	92 SEK

Bottles

Åre Bryggcompagni IPA/Pilsner	89 SEK
Guest Beer	89 SEK
Till	79 SEK
Celia, glutenfree	68 SEK
Copperhill Bartenders Brew	68 SEK
Carlsberg Hof	65 SEK
Nya Carnegie Amber Ale	75 SEK
Erdinger Weissbier Hefe	86 SEK
Somersby pear cider	75 SEK
Somersby double press	79 SEK

HOT DRINKS

Irish Coffee	146 SEK
Jameson, brown sugar, coffee, cream	
Coffee Karlsson	146 SEK
Baileys, Cointreau, coffee, cream	
Romean Arc	146 SEK
Cointreau, hot chocolate, cream	
Lumumba	146 SEK
Cognac, hot chocolate, cream	

AVEC (price per cl)

Whiskey

Macallan 12	35 SEK
Macallan 18	110 SEK
Highland Park 12	30 SEK
Highland Park 18	60 SEK
Auchentoshan 3 Wood	32 SEK
Laphroaig 10yr	30 SEK
Lagavulin 16yr	45 SEK
Jameson	26 SEK
Red Breast 12yr	30 SEK
Nikka Barrel	37 SEK
Glenlivet 12yr	30 SEK
Highcoast Distillery D-lve	28 SEK
Mackmyra Rök	35 SEK

Bourbon

Jim Beam Double Oak	26 SEK
Makers Mark	28 SEK
Woodford Reserve	28 SEK
Bulliet Rye	26 SEK

Calvados

Boulard VSOP	28 SEK
Boulard XO	34 SEK

Cognac

Martell	28 SEK
Grönstedts VSOP	28 SEK
Grönstedts XO	48 SEK
Hennessey XO	96 SEK
Remy Martin XO	62 SEK
Hennessey Paradis	220 SEK

Rom

Appleton Single Estate	26 SEK
Diplomatico	30 SEK
Zacapa XO	85 SEK
Bacardi 8	45 SEK
Angostura 1919	26 SEK
Zacapa 23	45 SEK

Liqueurs

Amaretto	26 SEK
Borghetti	28 SEK
Baileys	26 SEK
Frangelico	26 SEK
Xanté	26 SEK
Limoncino	28 SEK
Cointreau	26 SEK
Likör 43	26 SEK
Chambord	26 SEK

Bitters

Fernet Branca	26 SEK
Branca Menta	26 SEK
Gammeldansk	26 SEK
Campari	26 SEK
Jägermeister	26 SEK

Snaps

Hallands fläder	26 SEK
Skåne Akvavit	26 SEK
Linie Aquavit	26 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
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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. Organic premium teas with minimal impact on the environment.

NON-ALCOHOLIC

Red/White/Sparkling wine	65 SEK
Carlsberg non-alcoholic	40 SEK
Eriksberg Hovmästarlager 0,5%	35 SEK
Apple Cart Cider 0%	40 SEK

SOFT DRINKS

Pepsi, Pepsi Max, 7-up, Zingo	34 SEK
Milk	20 SEK

Non-alcoholic cocktails

Lingon Berry Lemonade	65 SEK
Homemade Lemonade with the addition of Lingon Berry Nectar.	
Mini Mule	65 SEK
Rhubarb Strawberry and lime topped with ginger beer	

WINE MENU

SPARKLING WINE

CHAMPAGNE

Moët & Chandon Imperial Brut
750/1500 cl 795/1695 SEK

Nicolas Feuillate
Brut Fondamental 130/795 SEK

2009 Moët & Chandon
Grand Vintage 965 SEK

MÉTHODE CHAMPENOISE

Rotari Cuvée 28,
Trentino, Italy 95/560 SEK

WHITE WINE

2017 Arva Naturalis,
Verdejo, Spain 95/420 SEK

2017 Riesling, A. Christman,
Germany 540 SEK

2016 Riesling Cuvée Albert, Albert Mann,
Alsace, France 170/740 SEK

2017 Cloudy Bay, Sauvignon Blanc
Marlborough, New Zealand 945 SEK

2016 Chardonnay, Au Bon Climat,
USA 740 SEK

2017 La Vielle Ferme Blanc Famillie
Perrin Rhône, France 95/420 SEK

2016 Bourgogne Blanc, Sylvain
Bzikot, France 145/640 SEK

2017 Grüner Veltliner Stein, Wiengut
Jurtschitsch, Austria 125/540 SEK

2017 446 Chardonnay Noble Vines,
California, USA 105/460 SEK

ROSÉ WINE

2018 Rosé Vom Zweigelt, Jurtschitsch
Österreich 105/460 SEK

RED WINE

2017 Briccotondo Barbera, Fontanafredda,
Piemonte, Italy 95/420 SEK

2015 Il Nero di Casanova,
La Spinetta, Italy 145/640 SEK

2015 Spätburgunder, A. Christmann Pfalz,
Germany 145/640 SEK

2016 667 Pinot Noir, Noble Vines,
California, USA 105/460 SEK

2016 Famille Perrin, Côte du Rhône
Reserve, France 125/540 SEK

2017 Crozes Hermitage, Yann Chave,
France 740 SEK

2017 Dolcetto D'Alba, Rocche
Costamagna, Italy 640 SEK

DESSERT WINE

2017 Moscato d'Asti, La Spinetta,
Piemonte, Italy (375ml) 75/440 SEK

2013 Moscatel de setubal, Joao M. Barbosa,
Setubal, Portugal (375ml) 75/440 SEK

2016 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 ecolabeling 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 best tip for a great dinner experience:

My tip has to be the tasting menu. This is a six-course menu perfectly combined with all the best bits from our menu and our surroundings. For current menu please ask at order. Please note that this menu has to be ordered 24 hours in advance.