

# VÅFFEL STUGAN



## WELCOME TO GAMMELGÅRDENS VÅFFELSTUGA

*Gammelgården was moved up to the southern slope of Östfjället as an excursion destination for Högfjällshotellet's guests. The long journey from the hotel was made here, and the goal was, of course, coffee or chocolate with a waffle. The staghorn was picked from the adjacent marshlands and boiled into jam by the housewives in the village. According to an old recipe, the waffle batter was stirred together to make the waffles extra crispy and tasty. Only a few people know the secret and content behind the recipe. The only thing revealed is that it contains vichy water. The recipe has been passed down year after year in the generations that ran Gammelgården. A waffle at Gammelgården is a classic, regardless of whether you are walking from the Högfjällshotellet or stopping in after a lovely trip in the mountains.*

## Gammelgården

HOTELL & RESTAURANG, SÄLEN

IN CASE OF ALLERGIES, TALK TO OUR STAFF.

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## MENU

### WAFFLE WITH...

CLOUDBERRY JAM & WHIPPED CREAM	79
STRAWBERRY JAM & WHIPPED CREAM	69
BLUEBERRY JAM & WHIPPED CREAM	69
RASPBERRY JAM & WHIPPED CREAM	69
MERINGUES, WHIPPED CREAM & CHOCOLATE SAUCE	82

*Tip - Add a scoop of vanilla ice cream to your waffle +15*

### SOMETHING ELSE TO EAT...

GULASCH SOUP 165

*Served with creme fraiche & bread*