

Gammelgården

HOTELL & RESTAURANG, SÄLEN

WELCOME TO GAMMELGÅRDENS RESTAURANT

Gammelgården's Restaurant with a focus on game has become a valued classic far beyond Sälen's borders. Wonderfully well-composed meals with poultry, fish and game from northern Sweden are served here - a real dining experience. Gammelgården named Game Restaurant of the Year 2022!

Gammelgården, dating back to the 17th century, also houses 37 beautiful hotel rooms, conference rooms, a waffle house with a legendary waffle recipe, 16 self-catering apartments and is open every day of the year.



APERITIF

A glass of Champagne 160

Dry Martini Gammelgården style 156

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STARTERS

Jerusalem Artichoke 175

served with crispy skin, puré, chips & a soy emulsion

Forest mushroom soup 175

served with pork belly from Siljans, fresh thyme & truffle

Scallops 205

served with browned butter, oyster mushrooms & lemon

Lightly cured moose 195

served with fried potatoes, hard cheese, onion & chive emulsion



MAIN COURSES

Wheatberry risotto 265

served with mushrooms, truffles, chives & Swedish Pecorino

Artic char 355

served with fennel, Sandefjord sauce, chives, trout roe and a potato puré

Pike-perch 365

served with broccoli puré, gooseberries, boiled potatoes & clam sauce

Duck breast 355

savoy cabbage, squash, & creamy duck broth

Swedish deer 395

*served with potato cakes, stewed pointed cabbage, green kale chips, & venison broth
made with port wine*

Venison meatballs 255

served with potato puré, cream sauce, preserved lingonberries & pickled cucumber

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DESERTS

Swedish cheeses 185

served with homemade crispbread & marmalade

Blackberry pie 120

served with our homemade vanilla ice cream

Warm cloudbberries 175

served with a financier & our homemade brown butter ice cream

Fennel & apple 175

served with an herb and lemon sorbet, roasted oats & meringue

Choice of homemade ice cream or sorbet 45

Coffee candies 40



WILD GAME MENU 795

Lightly cured moose

served with fried potatoes, hard cheese, onion & chive emulsion

Arctic char

served with fennel, Sandefjord sauce, chives, trout roe & potato puré

Swedish deer

*served with potato cakes, stewed pointed cabbage, green kale chips & venison broth
made with port wine*

Warm cloudberry

served with a financier and our homemade brown butter ice cream

Wild menu is served best to the entire party