

Dinner on Ice

The warm fire beckons you straight out onto the ice of frozen sea. The crisp snow crunches underfoot, and your breath forms a cloud of tiny ice crystals in the clear, chilly winter air. The warm, earth-coloured tent and the crackling fire balance the tasteful dinner table. Elegant yet down to earth. Modern yet ancient. Contemporary yet traditional. This is the setting for delicious three-course dinner, planned especially with the client in mind, and prepared using the finest local ingredients from the Northern part of Sweden. Exhilarate your senses with a unique, heart-warming experience on the frozen sea in Norrbotten. The pleasant aftertaste will linger till you come back.

Arriving at Adventure Lodge Brändön the scenario is spectacular with hundreds of burning fires lighting up the dark night. Guests walk out along the prepared path on the ice to the tee-pee where a three-course gala dinner is served.

Starter: Steaming hot soup made from forest-picked mushrooms, with smoked salmon and truffle oil

Main course: Reindeer fillet with lingonberry and vinegar sauce, Swedish potato cake, deep-fried parsnip and black salsify in creamy sauce

Dessert: Warm meringue-wrapped blueberry pie with a hint of vanilla

