



STARTERS

KAAMOS LODGE

At Kaamos we are always trying to find the story behind our products. We respect our local heritage and want you as a guest to experience how good our produce really is.



VENDACE ROE FROM THE KALIX RIVER

Pickled and caramelized celeriac, local potatoes, wild herbs, and browned butter

€29

REINDEER TARTAR

Emulsion flavored with grilled onions and dried mushrooms, Calabrian chili, grated Västerbotten cheese, and pickled lingonberries

€22

THE LODGE MUSHROOM TOAST

Forest mushrooms glazed in grilled cream, brioche, grated Havgus from Arla Unika, and lemon thyme

€19



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MAINS

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CURED AND BAKED ARCTIC CHAR

Grilled leeks, crispy sourdough, Sandefjord sauce flavored with grilled scallops and ginger. Served with butter-crushed local potatoes and pickled celeriac

€35

GRILLED FINNISH SIRLOIN

From our friend Anders in Pajala. Served with pickled tomatoes, grilled onions, crispy local potatoes, house-made apple mustard, and beef jus

€42

PORRIDGE FROM THE NORTH

Barley grains cooked in mushroom stock, chanterelles, local hard cheese, spruce, and pickled lingonberries

€29



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DESSERTS

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BLUEBERRIES & ICE CREAM “KÅSA”

Warm fudge and sour cream

€16

WARM CHOCOLATE FONDANT

Served with spruce ice cream and raspberries

€18

FROZEN YOGHURT

Lingonberries, juniper caramel, and salted almonds

€16

MARMELADE

We always have some really nice marmelade in-house, served as a pair. *Please ask your waiter what's available tonight.*



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MONDAY

KAAMOS LODGE

We are so happy that you are here, and we truly want you to discover our flavors of the North. Please see our menu below.



STARTER

Salmon Tartar

Swedish “Gravlax” sauce, rye toast, and dill

MAIN

Moose Souvas

Lingonberries, butter-crushed potatoes, and Västerbotten cheese

DESSERT

Caramelized Milk Pudding

Arctic blueberries flavored with Gustav Gin



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65



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TUESDAY

KAAMOS LODGE

We are so happy that you are here, and we truly want you to discover our flavors of the North. Please see our menu below.



STARTER

Tartare of Smoked Moose

Pickled forest mushrooms, lingonberries, and grated Västerbotten cheese

MAIN

Braised Chicken “Cassoulet Scandinave”

Bacon, pearl onions, and celeriac

DESSERT

Whipped Chocolate Crèmeux

Made from 70% Caribou chocolate, frozen Arctic raspberries, and caramelized orange



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65



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WEDNESDAY

KAAMOS LODGE

We are so happy that you are here, and we truly want you to discover our flavors of the North. Please see our menu below.



STARTER

Goat's Cheese

Beetroot jam, fried parsley, and spruce oil

MAIN

Cured & Seared Salmon

Brown butter Hollandaise, steamed cabbage, and green apple

DESSERT

Wild Berry "Kuksa"

Oat cookies, toasted almonds, and vanilla ice cream



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65





THURSDAY

KAAMOS LODGE

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STARTER

Cured Arctic Char

Pickled cucumber, dill emulsion,
and grilled cos lettuce salad

MAIN

Crispy Pork Belly “The Lodge”

Sauerkraut, red wine jus,
and caramelized onions

DESSERT

Chocolate Crème Brûlée

Sour cream and lingonberries



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65





FRIDAY

KAAMOS LODGE

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STARTER

“Toast Kaamos”

Coldwater prawns and warm smoked salmon in mustard mayonnaise, Melba toast, and lemon

MAIN

Baked Saithe “Sandefjord”

Steamed blue mussels, kohlrabi, and salted lemon

DESSERT

Apple Crumble

Brown butter ice cream and warm fudge



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65



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SATURDAY

KAAMOS LODGE

We are so happy that you are here, and we truly want you to discover our flavors of the North. Please see our menu below.



STARTER

Reindeer Carpaccio

Mustard leaves, grated hard cheese,
and grilled onion mayo

MAIN

Beer-Braised Beef “Sjömansbiff”
Caramelized onions, bay leaves,
and pickled red currants

DESSERT

Yoghurt Mousse

Cloudberry curd and Swedish “drömmar”



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65



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SUNDAY

KAAMOS LODGE

We are so happy that you are here, and we truly want you to discover our flavors of the North. Please see our menu below.



STARTER

Västerbotten Pie

Salmon roe, dill emulsion,
and compressed cucumber

MAIN

Miso-Glazed Black Cod

Smoked local potatoes, sour cream,
and roasted baby leeks

DESSERT

Caramelized Aura Blue Cheese

Ginger cookie, lingonberries, and spruce oil



STARTERS €18 • 2-COURSE €50 • 3-COURSE €65



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ALSO SERVED
IN THE BAR
fr. 16:00

SNACKS

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THINLY SLICED REINDEER

From Ylitornio

€12

CHEESES FROM ARLA UNIKA

(ask what we are serving tonight)

€9

GRILLED SOURDOUGH BREAD

Butter smoked with juniper, sea salt from Læsø

€6

CHARCUTERIE PLATTER

Local dried and salted meat, grilled sourdough
bread, juniper butter

€19



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