



Starters: Västerbottenpaj, a golden Swedish cheese pie with a crisp crust and a rich, savory filling that offers a comforting first bite.

Born from a romance: The signature cheese, *Västerbotten*, was supposedly invented in 1872 by a dairy maid who got distracted by her lover and accidentally over-stirred the curds.

Main dish: köttbullar (meatballs), tender and flavorful, crafted from seasoned beef and pork and served with silky brown cream gravy, soft boiled potatoes, bright lingonberry jam, dinner roll and crisp pickled cucumbers for a perfect balance of richness and freshness.

Meatballs reached Sweden in the early 1700s, but boiled potatoes became a staple later in the 18th century after Eva Ekeblad showed in the 1740s that potatoes could be made into flour and alcohol, helping secure their place in Swedish farming and meals.

Beverage: *äppelmust*, a refreshing Swedish apple drink with a naturally sweet, crisp flavor.

Dessert: Swedish pastry, delicately baked with a light texture and gentle sweetness, offering a simple and satisfying end to the meal.

Menu subject to change