

Valentine's at
Lykke

Amuse Bouche

Lobster bisque
with scallop terrine

Starter

Tuna Ceviche
*with avocado, wasabi, soy,
jalapeño, sesame & trout roe*

Main Course

Swedish Beef Chuck

*red wine sauce, potato and celeriac purée,
mushrooms, smoked pork belly, onions & fried
parsley*

———— or ————

Arctic Char from Landösjön

*arctic char fillet, blue mussels, hand-peeled
shrimp, saffron white wine sauce, pickled kohlrabi,
spinach, garlic mayonnaise & toasted brioche*

Dessert

Blueberry

*blueberry yogurt ice cream, saffron cake, yogurt
cremeux, blueberry compote, white chocolate
feuilletine & nougatine crisp*

Meat & fish menu | 625 kr



Valentine's at
Lykke

Amuse Bouche

Jerusalem Artichoke Soup
with fried smoked tofu

Starter

Tofu Ceviche
*with avocado, wasabi, soy, jalapeño,
sesame, seaweed caviar*

Main Course

Gnocchi
*potato gnocchi, sautéed mushrooms, roasted onion
cream, black kale, Västerbotten cheese, and
mushroom foam*

Dessert

Blueberry
*blueberry yogurt ice cream, saffron cake, yogurt
cremeux, blueberry compote, white chocolate
feuilletine & nougatine crisp*



Vegetarian menu | 575 kr