

ideology

We are inspired by kitchens from all over the world, but we usually return to our roots of Jämtland. It is therefore natural for us to buy our ingredients from local producers. On the next page you find a map where these producers are marked out.

classics

Charcuteries from Jämtland
Local meats and cheeses served with pickled onion, confiture and crisp bread 210

Tottebo's game meat balls
with potato purée, lingon berries and pickled cucumber 170

Braised beef cheeks from Jämtlandsgården
with smoked pork belly, porcini mushrooms and potato purée 210

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Our opening hours
the restaurant 6 pm–11 pm
the bar 6 pm–2 am

Table reservation
tel +46 (0)647-506 20
web villatottebo.se

Visit our café
BAHNHOF CAFÉ
open daily
11 am–5 pm

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starters

Elk carpaccio
Gin marinated lingon berries, juniper berry mayonnaise, crisp rye bread and mustard cress 185

Lobster soup
With lobster ballotine, celery, apple and vanilla 185

Foie gras terrine
Jerusalem artichoke purée, roasted hazelnuts, brioche and sweet wine gelée 195

Bleak roe from Kalix
with crab brawn, tomato crème, pickled red onion and cress 205

main courses

Seared haunches of reindeer
with rosemary, shiitake mushrooms, celeriac filled cannelloni and sauce of bouillon and red grape juice 315

Baked Arctic char
white wine poached fennel, gnocchi and parsley bouillon 280

Crispy shoulder of lamb with lamb sausage from Fjällbete
fried shallots, onion purée, balsamic vinegar sauce and ale poached puy lentils with bacon 265

Steamed cod
with cauliflower purée, green peas, lemon, musselsauce and potato croquette 305

Duck breast and thigh
Port pickled cherries, pickled beets, carrot purée and chocolate sauce 280

desserts

Chocolate ganache
with pear terrine, coconut sorbet, coconut and almond biscuits 95

Warm cloudbberries
with yoghurt ice cream, punsch liqueur and cardamom crisp 105

Lemon mazarin tart
muscovado sugar ice cream, pistachios, raspberries and lemon curd 90

Coffee sweets
sweet & sour raspberry candy, marshmallow, chocolate lollipop and chocolate truffle 55

Local cheeses
with homemade condiments 120

kids menu

Steak

with herb butter,
red wine sauce and
country fries 130/210

Pasta Bolognese 65

Pancake

with whipped cream
and jam 50

*You can order most of
the dishes from the ordinary
menu in half size.*

Vanilla ice cream

with chocolate sauce
35/55

tottebo's menu

Bleak roe from Kalix

with crab brawn, tomato crème,
pickled red onion and cress

Steamed cod

with cauliflower purée, green peas, lemon,
musselsauce and potato croquette

Seared haunches of reindeer

with rosemary, shiitake mushrooms, celeriac filled cannelloni
and sauce of bouillon and red grape juice

Gratinated blue cheese

with blackberries and crumbs of cookies

Chocolate ganache

with pear terrine, coconut sorbet,
coconut and almond biscuits

Menu 720

Nice wines 500

Nicer wines 800

We recommend that your entire party participate in this menu.

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Enjoy!



- 1 Åredalen, Fjällbete, lamb
- 2 Åre, Stickan's cloudbberries
- 3 Huså Bread
- 4 Helgesjön, Åre Kafferosteri, coffee
- 5 Undersåker, Romo Trädgård, potatoe;
Kläppen's potatoe;
Åre Chark & Deli, smoked roast of lamb
and lamb sausage
- 6 Mattmar, Sundsbackens Gård, butter
- 7 Börtnan, Arctic char
- 8 Oviken Cheese
- 9 Frösön, Sav, sparkling wine from birch
- 10 Offerdal, Küttelbergets Gårdsmejeri, cheese
- 11 Landön, Arctic char
- 12 Skärvångens Bymejeri, cheese
- 13 Hammerdal, Jämtlandsgården, beef cheeks
- 14 Sami villages in Strömsund, reindeer
- 15 Örtagård Öst, Kälarne, juice from fruits and berries
- 16 Funäsdalen, Bruksvallarnas Rökeri, elk salami