

WELCOME TO

ARVIDS RESTAURANT & BAR

Let's start by introducing - Arvid!

Arvid worked at Mössebergs Kurort around 1867 and proudly held the title of Badmästare (Bath Master), and he is said to have been legendary in this role. According to the resort's first bath doctor, Otto Torstensson, all guests at the spa were required to undergo the "bath cure." This treatment involved two to three baths daily.

The main principle of this treatment method was heating followed by cooling, which was intended to stimulate the patients' blood circulation and thus promote recovery. It was not uncommon to be prescribed a so-called "Avrivning" (scrubbing) in the early morning. The bath mistress or bath attendant would perform the scrubbing with a wet sheet when the patient woke up in their room.

Today, we believe in a gentler and more pleasant start to the day, with freshly brewed coffee in your cup and a strengthening breakfast in our beautiful dining room.



Arvid along with other bath attendants at the resort.

Arrils

MENU

ARVIDS APPETIZERS

TOAST SKAGEN 155 KR

Served with roe

CHANTARELL TOAST 155 KR

Topped with airdryed coppa

ARVIDS MAIN COURSES

STEAK MINUTE 315 KR

Served with pommes frites and homemade bearnaise

CHEFS CHOICE OF FISH 315 KR

Ask your server what we offer tonight

WALLENBERGARE

Served with potatopurée, lingonberries, green peas and browned butter

ARVIDS HAMBURGER

Local ground chuck, bacon, cheddar and pretzelbread. Served with pommes frites and our homemade dipsauce

SINGLE 195KR DOUBLE 245 KR

CHEFS CHOICE OF RISOTTO 295 KR

Ask your server what we offer tonight



ARVIDS DELICIOUS DESSERTS

APPLECOMPOTE 135 KR

Served with deepfried almond donut and Arvids homemade vanilla ice cream.

CRÉME BRÛLÉE 135 KR



MÖSSEBERGS SALON

