

# Food in Lake Revsund

## Long – approx. 1700 characters

It's when we mix our five basic tastes that hundreds of new flavours are created. In Lake Revsund flavours are mixed in a host of different ways and new, exciting taste memories are created. Pick up a tasty treat on route or stay for a few days to try out several of the area's treasures.

A tasty break is what awaits you at **Gimårastens Restaurang**. Classic dishes, healthy fast food and interesting deserts are on the menu. And they try to source as many ingredients as possible locally.

<https://gimarasten.se/>

**Bistro beaucoup de blabla** is located at Camp Viking campsite and according to the owners, it's the northernmost Belgian pub you can find. Sit and bla-bla-bla here over a glass of Belgian beer and good food, with a view across Revsundssjön lake.

<https://campviking.se/pub/>

**Glassbaren** ice cream parlour in Bräcke is worth a visit in and of itself. Young and old children alike travel here every year to taste the award-winning ice cream. Don't miss the gelato which is in a class of its own. There may be queues on sunny days, but it's definitely worth the wait.

<https://www.facebook.com/profile.php?id=100057708690959>

Revsund's brewery and distillery serves delicious food in their **Taproom**. Local ingredients in the food are topped off with their award-winning drinks that are inspired by the nature of the area. Try out their exciting beer, schnapps, gin or rum.

<https://www.revsundsbrewery.se/>

There must be something magic with the water as there are plenty of award-winning gastro-creators in the area around Lake Revsund. [Jämtlands bryggeri](#) is one such example, a brewery that has been brewing beer since 1996 and has a wide selection today. It's also the home of [Bakgårdens lilla pikobryggeri](#), a micro-brewery that brews everything from lager to coffee stout.



While you're in the Lake Revsund area, make sure you visit the local food producers who are the bedrock of the flavoursome, locally-produced dishes. **Åsbergets gårdsmejeri** dairy make delicious cheeses from the milk of their own goats. **Framgården** farm in Skylnäs runs KRAV-certified milk production, and just like Bodsjö Prästgård in Flatnor, they are self-catering. Prästgård also receives volunteers from all over the world and teaches them about organic farming and a sustainable lifestyle. Honey from **Revsunds honung** is available all summer, and jars can be purchased from a range of retailers. **Sunnestbyn's charolais** makes falukorv, wurst and beer sausages from the meat of their own white Charolais cows. They also sell boxes of meat.

There is a long list of talented food producers. More tips can be found here:

<https://www.brackenasta.se/se--gora/smak--dryck/mathantverkare>

### **Medium – approx. 920 characters**

When five basic tastes are combined, hundreds of new flavours are created. In Lake Revsund you can create unforgettable taste memories. Pick up a tasty treat as you pass through. Or, if we may suggest, stay around for a few days so that you don't miss out on all the delicacies the region has to offer.

Classic dishes, healthy fast food and interesting deserts are on the menu at **Gimårastens Restaurang**.

<https://gimarasten.se/>

At **Bistro beaucoup de blabla** you can sit and bla-bla-bla over a glass of Belgian beer and good food, with a view across Revsundssjön lake.

<https://campviking.se/pub/>

Young and old children alike travel to **Glassbaren** ice cream parlour in Bräcke every year to taste the award-winning ice cream.

<https://www.facebook.com/profile.php?id=100057708690959>

At Revsund's brewery and distillery you'll find **Taproom** where food made of local ingredients is served. Top off your meal with their prize-winning drinks.

<https://www.revsundsbrewery.se/>

If you like something good to drink, we also recommend quenching your thirst at [Jämtlands bryggeri](#) or [Bakgårdens lilla pikobryggeri](#).



Don't miss the local food producers such as **Åsbergets gårdsmjeleri** dairy with its cheeses made of the milk from their own goats. **Framgården** farm in Skylnäs has KRAV-certified milk production, and just like Bodsjö Prästgård in Flatnor, their accommodation is self-catering. There's also the sweet honey from **Revsunds honung**. Or why not **Sunnestbyns charolais** that make sausages from the meat from their own cows? There are so many skilled food producers. More tips can be found here:

<https://www.brackenasta.se/se--gora/smak--dryck/mathantverkare>

### **Short – approx. 500 characters**

Stay in Lake Revsund for a few days so that you don't miss out on all the treasures of the area. Go visit **Gimårastens Restaurang** which serves classic dishes made of local ingredients, chat over a beer and good food at **Bistro beaucoup de blabla**, follow the flow of young and old children to the ice cream at **Glassbaren i Bräcke** and try out the food at **Taproom** at Revsund's brewery and distillery, perfect topped off with their prize-winning drinks.

There's a long list of talented food producers who are the very bedrock of the delicious food. You can see some of them here: <https://www.brackenasta.se/se--gora/smak--dryck/mathantverkare>