

SUMMER MENY

2018

STARTERS

Norröna herring	165
- sour cream, new potatoes, onion, browned butter & black rye bread	
Steak tartare	185
- fried roots, potatoe crisp, dijonnaise & fried capers	
Buffalo mozzarella	165
- tomatoes & pumpkin seed pesto	
Scallop	185
- papaya, coriander & rice paper	
Salmon from Junkön	185
- apple, horseradish, dill & rye crisp	

MAINS

Grilled Arctic char	285
- lemon, mascarpone, risotto & cress salad	
Ling	275
- langoustine sauce, new potatoes & summer vegetables	
Grilled veal entrecote	325
- potatoe and cheese croquettes, tarragon mayonnaise, veal sauce & green asparagus	
Reindeer	355
- green tomatoe, potato cake with Svedjan cheese & tomato sauce	
Green pea risotto	225
- summer beans, fennel & cheese	
Samosa	225
- lentil curry, salad & rhubarb chutney	

DESSERTS

Chocholate	125
- sorbet, mousse & crumble	
Fresh strawberries	125
- meringue & raspberry sorbet	
Elderflower & youghurt mousse	125
- blackcurrant leaf sorbet & oatmeal cookie	

ALWAYS AT HEMMAGASTRONOMI

TO START WITH

Kalix vendace roe from Junköfiskarna	325
- toast, flatbread, sour cream & lemon	
Charkuterie plate	195
- cheese, tapenade & croutons	
Cheese plate	195
- rhubarb and gooseberry marmelade & flatbread	

SEAFOOD

Oysters- Fines de Claires	1*35/6*195
Oysters- Spéciales	1*55/6*295
Lobster	half/whole 225/395
Grilled lobster	half/whole 225/395
- aioli & lemon	
Fresh schrimps	S*155/L*295
Mussels - aioli, lemon & garlic bread	155
Seafood plateau - lobster, langoustines, mussels, schrimps, oysters, aioli & lemon	695

MEAT

Dry-aged meat from Norrbottensgården

Sirloin steak 250g	355
Entrecote 250g	355
Tenderloin 200g	395
- potatoe cake with Svedjan cheese, tomato salad, asparagus & bearnaise	
"On bone" for 2 persons	
"Homeburger" -homemade burgerbread dijonnaise, bacon, crisp salad, tomato, onion, cucumber, pommes frites & herb dip	225

SWEET

Crème brûlée -cloudberry sorbet	125
Handmade praline	40