

## SEASONAL MENU

### STARTERS

<b>Chanterelle toast</b>	185
- chanterelles from Luleå, toast from our own bakery, guanciale & cress	
<b>Moose tartare</b>	185
- pear, sesame vinaigrette & roasted pine nuts	
<b>Buffalo mozzarella</b>	165
- grilled flatbread, Piennolo tomatoes, pesto & fried kale	
<b>Crayfish soup</b>	195
- scallop mousseline, langoustine carpaccio & dill pickled cucumber	
<b>Perch</b>	185
- dill mayonnaise, trout roe, pickled red onion, cheese & flatbread	

### MAINS

<b>Arctic char</b>	295
- chanterelles, crayfish beurre blanc, dill & Jerusalem artichoke	
<b>Grilled redfish</b>	275
- brandade, tomato vinaigrette, olives & capers	
<b>Beef cheek</b>	295
- truffle, almond potato purée, onion & seasonal vegetables	
<b>Reindeer</b>	355
- apple, parsley root & calvados sauce	
<b>Pumpkin gnocchi</b>	225
- pumpkin purée, pumpkin seed pesto & fried kale	
<b>Sweet potato</b>	225
- chickpeas, halloumi from Kalix & tomatoes	

### DESSERTS

<b>Apple</b>	125
- vanilla, caramel sauce, apple sorbet	
<b>Chocolate</b>	125
- meringue, blueberry sorbet	
<b>Crème brûlée</b>	
- lingonberry sorbet	
<b>Handmade praline</b>	40

## ALWAYS AT HEMMAGASTRONOMI

### TO START WITH

<b>Kalix vendace roe from Junköfiskarna</b>	325
- toast, flatbread, sour cream & lemon	
<b>Steak tartare</b>	195
- dijonnaise, capers, pommes pinnes, pickled onion and cucumber	
<b>Charkuterie plate</b>	195
- cheese, tapenade & croutons	
<b>Cheese plate</b>	195
- rhubarb & gooseberry marmelade & flatbread	

### SEAFOOD

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

### MEAT

Dry-aged meat from Norrbottensgården	
<b>Sirloin steak</b> 250g	355
<b>Ribeye</b> 250g	355
<b>Tenderloin</b> 200g	395
- served with potato terrine, chanterelle butter, green beans & bearnaise	
<b>"On bone"</b>	
for 2 persons	995
<b>"Homeburger"</b>	
-homemade burger bread,	225
malt mayonnaise, bacon, lettuce, tomato, red onion & dill pickled cucumber	
-served with fries & herb dip	