

## SEASONAL MENU

### STARTERS

<b>Mushroom toast</b>	185
- guanciale & cress	
<b>Moose</b>	185
- potato salad with apple, fried onion & herb dressing	
<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>Cured Arctic char</b>	185
- mustard crème, trout roe, cheese & flatbread	

### MAINS

<b>Arctic char</b>	295
- mushrooms, langoustine beurre blanc, dill & Jerusalem artichoke	
<b>Cod</b>	295
- almond potato croquette, spinach, haricots verts & lobster sauce	
<b>Beef cheek</b>	295
- truffle, almond potato purée, onion, plum & seasonal vegetables	
<b>Reindeer</b>	355
- baked apple, parsley root & calvados sauce	
<b>Pumpkin gnocchi</b>	225
- pumpkin purée, pumpkin seed pesto & fried kale	
<b>Sweet potato</b>	225
- chickpeas, halloumi, spinach & tomatoes	

### DESSERTS

<b>Cloudberry</b>	125
- rosehip & vanilla	
<b>Apple</b>	125
- vanilla & caramel sauce	
<b>Chocolate</b>	125
- blood orange & rooibos	
<b>Crème brûlée</b>	125
- 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, pickled onion & cucumber & pommes pinnes	
<b>Charkuterie plate</b>	195
- cheese, tapenade & croutons	
<b>Cheese plate</b>	195
- rhubarb & gooseberry marmelade & flatbread	

### SEAFOOD

<b>Oysters - Fines de Claires</b>	1*35/6*195
<b>Lobster</b>	half/whole 225/395
<b>Grilled lobster</b>	half/whole 225/395
- aioli & lemon	
<b>Langoustine</b>	- aioli, lemon 65
<b>Shrimps</b>	S*155/L*295
<b>Mussels</b>	- aioli, lemon 155 & garlic bread
<b>Seafood plateau</b>	- lobster, langoustines, mussels, shrimps, oysters, aioli & lemon 695

### MEAT

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