

SEASONAL MENU

STARTERS

Buffalo mozzarella	175
- Piennolo tomatoes, tomato bouillon, hazelnut crunch & basil oil	
Flatbread	175
- chickpea crème, beets & apple	
Langoustine bisque	195
- Arctic char, langoustine, pickled cucumber, dill & Bottarga Borealis	
Smoked reindeer	195
- mushroom bouillon, egg, pickled chantarelles & onion	
Wild duck	185
- blackcurrant glaze, Svedjan cheese crème, beets & chard	

MAINS

Celeriac	215
- roasted apple purée, pickled chantarelles, hazelnuts, browned butter & deep-fried yoghurt	
Beet & goat cheese lasagna	215
- seasonal vegetables & whipped sour cream	
Grilled monkfish	385
- gooseberry crème, parsley root purée, blackened leek, veal & dill sauce	
Herb baked lemon sole	325
- beurre blanc with trout roe, seasonal vegetables, dill & Amandine potatoes	
Roe deer	325
- roe deer sausage, butternut squash, chantarelles, kale & cherry sauce	
Lamb	355
- celeriac, apple, kale, thyme & calvados sauce	

DESSERTS

Chocolate	125
- blueberries & lingonberries	
Pear	125
- crème fraiche ice cream	
Cloudberry	125
- carrot & almond cake	
Crème brûlée	125
- sea buckthorn sorbet	
Hemmagastro praline	40

ALWAYS AT HEMMAGASTRONOMI

STARTERS

Kalix vendace roe from Junköfiskarna	325
- homemade toast & flatbread, sour cream, red onion & lemon	
Steak tartar	195
- dijonnaise, panko & pickled onion	
Charkuterie plate	195
- of our choice, cheese, tapenade & croutons	
Cheese plate	195
- of our choice, homemade flatbread, marmalade	

SEAFOOD

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

DRY-AGED MEAT

from Norrbottensgården and Tornedalen

Sirloin steak 250g	355
Ribeye 250g	355
Tenderloin 200g	395
- served with potato terrine, mushrooms, mountain cow cheese, bearnaise & red wine sauce	
"On bone"	995
Dry-aged meat for 2 persons - served with the sides above	
"Homeburger"	225
Meat from Norrbottensgården, homemade bread, dijonnaise, Hedmans bacon, lettuce, tomato, red onion & pickled cucumber - served with fries	