

## SEASONAL MENU

### STARTERS

<b>Fröja salmon</b>	195
- fennel, leek ash, chives mayonnaise, citrus vinaigrette	
<b>Scallop</b>	185
- melon, basil, chili, bergamot	
<b>Rendeer tataki</b>	195
- radish, sesame dressing, ponzu, buckwheat crisp	
<b>Celeriac canelloni</b>	175
- goat cheese, broccoli, citrus, olives, hazelnuts	

### MAINS

<b>Grilled rainbow trout</b>	295
- carrot, rutabaga, grilled cucumber, nori	
<b>Skrei</b>	325
- leek, almond potato, trout roe, citrus beurre blanc	
<b>Duck breast</b>	295
- Jerusalem artichoke, kumquats, radicchio, tokaji & citrus sauce	
<b>Smoked deer</b>	385
- beets, onion purée, kale, hazelnuts, pear sauce	
<b>Steam buns</b>	195
- deep-fried Svedjan halloumi, mushroom glaze, red cabbage, chives mayonnaise, horseradish, pickled cucumber	
<b>Gnocchi</b>	225
- mushroom crème, deep-fried mushroom, parsley & lemon sauce	

### DESSERTS

<b>Lingonberry</b>	125
- sour cream ice-cream, petit choux	
<b>Apple</b>	125
- tarragon, tonka bean ice-cream	
<b>Chocolate</b>	125
- caramel, almond, orange	
<b>Crème brûlée</b> with sea buckthorn sorbet	125
<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>	195/295
- 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</b> - Fines de Claires	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 & 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, Svedjan cheese, king oyster, onion & 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	