STARTER

Bread *55/person*

- grilled sourdough bread, flatbread, fermented garlic butter, cream cheese with lingonberry

Oysters (upon availability) *1*45/6*250*

Grilled oysters (upon availability) *1*65/6*380*

-aioli, grilled sourdough bread

Kalix vendace roe from Junköfiskarna, 30 g *385*

- homemade brioche & flatbread, local sour cream, dill, red onion, lemon

Rainbow trout & halibut tartar *225*

- sea buckthorn ponzu, radish, dill oil

Jerusalem artichoke soup (alt. veg) *195*

- shiitake paste, smoked moose, Jerusalem artichoke crisps

Steak tartare* *half/whole + fries 225/355*

- carmelized onion, smoked emulsion, cured lemon, roasted buckwheat & sunflower seeds, cress

Charkuterie plate *225*

- with cheese, tapenade, crostini

CAVIAR 30 G – *QUALITY CAVIAR*

Huso Gold *950*

- Served with warm blini, sour cream, chives, red onion, lemon

TASTING MENU

Bread

- grilled sourdough bread, flatbread, fermented garlic butter, cream cheese with lingonberry

Rainbow trout & halibut tartar

- sea buckthorn ponzu, radish, dill oil

Skrei

- roasted cauliflower purée, shellfish tortellini, chili oil, lobster foam

Reindeer

- parsley root purée, gremolata baked parsley root, sherry vinegar jus

Piece of cheese

- with homemade flatbread, marmalade

Sorbet

Chocolate, caramel & black currant

- chocolate dome, chocolate cremeux, salty caramel crumble, black currant

1195

MAIN

Skrei *455*

- roasted cauliflower purée, shellfish ravioli, chili oil, lobster foam

Slow cooked beef * *385*

- birch & apple glaze, Vindeln smoked pork belly, fried kale, potato purée

Reindeer *495*

- parsley root purée, gremolata baked parsley root, sherry vinegar jus

Grilled Piteå-Mushroom *385*

- butternut squash purée, potato terrine, parmesan crème, Piteå-mushroom sauce

Mussels *295*

-aioli, grilled sourdough bread

(add pommes frites) *55*

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak* *455*

Ribeye* *495*

Tenderloin* *525*

On Bone *(for 2 persons)** *1195*

- served with pommes frites, green salad, bearnaise & red wine sauce

** COUNTRY OF ORIGIN: SWEDEN, NORRBOTTEN*

DESSERT

Sea buckthorn, vanilla & almond *165*

- vanilla bavaroise, sea buckthorn mousse, almond crumble, sea buckthorn `sorbet`

Chocolate, caramel & black currant *165*

- chocolate dome, chocolate cremeux, salty caramel crumble, black currant

Crème Brûlée *(vegan possible)* *150*

- citrus sorbet

Ice cream/ sorbet *65*

- ask for the taste of the evening

Cheese plate *195*

- with homemade flatbread, marmalade