

STARTERS

Bread	55/person
<i>- grilled sourdough bread, flatbread, white balsamico butter with honey, cream cheese with chives</i>	
Oysters (upon availability)	1*45/6*250
Kalix vendace roe from Junköfiskarna, 30 g	385
<i>- homemade brioche, local sour cream, dill, red onion, lemon</i>	
Juniper cured rainbow trout	255
<i>- sea buckthorn & chili emulsion, trout roe, kohlrabi confit, panko</i>	
Burrata (veg)	225
<i>- gazpacho sorbet, radish, tomato consommé, levain crisps</i>	
Steak tartare*	half/whole + fries 245/355
<i>- citrus emulsion, pickled Hietala cucumber, fried leek, cress</i>	
Charkuterie plate	225
<i>- with cheese, tapenade, crostini</i>	

SEAFOOD PLATEAU

Upon availability

Fresh seafood

2 oysters, 4 langoustines, a handful of shrimps, freshly cooked mussels with lemongrass & chili, lemon grilled bread & aioli

995

with half lobster 1395

STURGE CAVIAR, 30g Huso Gold – Quality Caviar

950

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

MAINS

Grilled pike-perch	455
<i>- cassoulet with white beans & tomato, broccolini, roasted buckwheat, champagne sauce, cress</i>	
Iberico pluma **	395
<i>- grilled cabbage, crushed potatoes, roasted apple purée, cider jus</i>	
Reindeer	495
<i>- lingonberry jus, celeriac & potato purée, grilled asparagus, Svedjan cheese</i>	
Fried tempeh (veg)	385
<i>- tofu crème with lime, frisé, roasted fennel, blueberry crisps</i>	
Moules frites	325
<i>- lemongrass, chili, lime, pommes frites, aioli</i>	

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak*	455
Ribeye*	495
Tenderloin*	555
On Bone (for 2 persons)*	1195
<i>- served with tomato salad, gratinated crushed potatoes with parmesan, glazed homemade bearnaise & red wine sauce</i>	

** Country of origin: Sweden, Norrbotten*

*** Country of origin: Spain*

DESSERTS

Strawberry & lemon	165
<i>- meringue, lemon curd, liquer marinated strawberries, oat crisp, sour cream sorbet, atsina cress</i>	
Chocolate, mango & passion fruit	165
<i>- chocolate & almond cake, mango jelly, mango compote with chili, passion fruit sorbet</i>	
Crème brûlée (vegan possible)	150
<i>- rhubarb sorbet</i>	
Ice cream/ Sorbet	65
<i>- ask for the taste of the evening</i>	
Cheese plate	195
<i>- with homemade flatbread, marmelade</i>	
Chocolate praline	55
<i>- (ask for flavours)</i>	