

## STARTER

<b>Bread</b>	55/person
<i>- grilled sourdough bread, flatbread, lemon butter, cream cheese with ramson</i>	
<b>Oysters (upon availability)</b>	1*45/6*250
<b>Gratinated oysters (upon availability)</b>	1*65/6*380
<i>- parmesan, dill oil</i>	
<b>Kalix vendace roe from Junköfiskarna, 30 g</b>	385
<i>- homemade brioche &amp; flatbread, local sour cream, dill, red onion, lemon</i>	
<b>Skrei &amp; langoustine dumpling</b>	245
<i>- champagne sauce, lime gel, trout roe, roasted almond</i>	
<b>Vichyssoise (alt. veg)</b>	195
<i>- smoked reindeer, horseradish paste, fried leek</i>	
<b>Steak tartare*</b>	half/whole + fries 225/355
<i>- spring onion emulsion, pickled mustard seeds, Wrångebäck cheese crisp, cress</i>	
<b>Charkuterie plate</b>	225
<i>- with cheese, tapenade, crostini</i>	

## CAVIAR 30 G – QUALITY CAVIAR

<b>Huso Gold</b>	950
<i>- Served with warm blini, sour cream, chives, red onion, lemon</i>	

## TASTING MENU 1195

### **Bread**

*grilled sourdough bread, flatbread, lemon butter, cream cheese with ramson*

### **Skrei & langoustine dumpling**

*champagne sauce, lime gel, trout roe, roasted almond*

### **Grilled Arctic char**

*roasted fennel, yuzu hollandaise, potato terrine with browned butter, grilled spring onion*

### **Reindeer**

*salt baked beets, ramson emulsion, herb crisp, potato mille feuille, madeira sauce*

### **Cheese**

*flatbread & marmelade*

### **Chocolate & raspberry**

*chocolate fudge, white chocolate mousse, salty caramel almonds, raspberry sorbet*

### **Wine pairing 950**

*(The menu is only served to the whole table)*

## MAIN

<b>Grilled Arctic char</b>	455
<i>- roasted fennel, yuzu hollandaise, potato terrine with browned butter, grilled spring onion</i>	
<b>Slow cooked beef *</b>	385
<i>- pork belly, stewed savoy cabbage, fermented chili, pickled Piteå shiitake, fried Jerusalem artichoke, beef jus</i>	
<b>Reindeer</b>	495
<i>- salt baked beets, ramson emulsion, herb crisp, potato mille feuille, madeira sauce</i>	
<b>Butternut squash (veg)</b>	385
<i>- butternut squash purée, potato terrine, parmesan crème, mushroom sauce</i>	
<b>Mussels</b>	255
<i>- aioli, grilled sourdough bread (add pommes frites)</i>	

## STEAKS

*dry aged meat from Norrbottensgården*

<b>Sirloin steak*</b>	455
<b>Ribeye*</b>	495
<b>Tenderloin*</b>	525
<b>On Bone (for 2 persons)*</b>	1195
<i>- served with potato terrine, glazed carrots, homemade bearnaise &amp; red wine sauce</i>	

\* COUNTRY OF ORIGIN: SWEDEN, NORRBOTTEN

## DESSERT

<b>Tropical thunder</b>	165
<i>- tropical yoghurt ice cream, Italian meringue, passionfruit &amp; coconut sablé</i>	
<b>Chocolate &amp; raspberry</b>	165
<i>- chocolate fudge, white chocolate mousse, salty caramel almonds, raspberry sorbet</i>	
<b>Crème Brûlée (vegan possible)</b>	150
<i>- blood orange sorbet</i>	
<b>Ice cream/ sorbet</b>	65
<i>- ask for the taste of the evening</i>	
<b>Cheese plate</b>	195
<i>- with homemade flatbread, marmalade</i>	