

STARTER

Bread	65/person
- grilled sourdough bread, whipped butter, cream cheese with ramson	
Kalix vendace roe from Junköfiskarna 30 g	385
- potato rösti, local sour cream, dill, pickled red onion, lemon zest	
Rainbow trout	225
- Nordic ponzu, cucumber with lemon, celery & fennel crudité, trout roe	
Scallop carpaccio	225
- charred scallop, dill emulsion, clam vinaigrette	
White asparagus	195
- tahini sauce, crispy mushroom, almond & herb crunch	
Steak tartare * half/whole + fries	205/355
- yellow beets, capers, crispy potato, tarragon & lemon emulsion	
Charkuterie plate	225
- with cheese, tapenade, tomato paste, pickles, sourdough bread	

MAIN

Halibut	455
- velouté sauce, green asparagus, ramson, confit new potatoes	
Grilled Iberico **	355
- port wine sauce with apples, grilled spring onion, fries with gremolata, grilled lemon emulsion	
Reindeer	495
- glazed beets, grilled spring onion, horseradish crème, pickled mustard seeds, potato terrine, madeira sauce	
Cauliflower & Lions Mane	325
- baked cauliflower, crispy Lions Mane, browned butter, hazelnuts, Västerbotten cheese crisps	

DESSERT

Yoghurt & rhubarb	155
- yoghurt parfait, cucumber sorbet with mint, cooked rhubarb	
Chocolate & raspberry	165
- chocolate sablé, raspberry curd, chocolate ice cream	
Crème Brûlée (vegan optional)	150
- with passion fruit & coconut sorbet	
Ice cream/ sorbet	65
- ask for the taste of the evening	
Cheese plate	195
- with homemade flatbread, marmalade	

SEAFOOD (UPON AVAILABILITY)

Oysters	1*45/6*250
Mussels	285
- aioli, pommes frites	
Shrimps	half/whole 195/295
- aioli, lemon, grilled sourdough bread	
Lobster	half/whole 355/650
- aioli, lemon, grilled sourdough bread	
Grilled lobster	half/whole 355/650
- aioli, lemon, grilled sourdough bread	
Seafood plateau	695/+ half lobster 995
- 2 oysters, 4 langoustines, shrimps, mussels, aioli, lemon, grilled sourdough bread	

CAVIAR 30 G

Baeri	800
Huso Gold	950
Oscietra	1200
Beluga	2800
- served with warm blini, sour cream, chives, red onion, lemon	

STEAKS

dry aged meat from Norrbottensgården	
Sirloin steak *	405
Ribeye *	465
Tenderloin *	495
On Bone (for 2 persons) *	995
- served with root vegetable terrine, seasonal vegetables, bearnaise, red wine sauce	

* Country of origin: Sweden, Norrbotten

** Country of origin: Spain