

STARTERS

Bread 65/person

- grilled levain, handmade flatbread, garlic butter, cream cheese with voatsiperifery pepper

Kalix vendace roe from Junköfiskarna 385

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

Cod 225

- horseradish emulsion, lemon cucumber, fennel crudité, red pak choi

Mushroom soup 195

- oyster mushroom, smoked sour cream, brioche

Steak tartare half/whole + fries 205/355

- white onion, Jerusalem artichoke crisp, leek emulsion, Svedjan cheese

Charkuterie plate 195

- with cheese, tapenade, croutons

MAINS

Arctic char 425

- beurre blanc, chili oil, carrot purée, carrot crudité, potato fondant, cured lemon, trout roe

Flank steak from Norrbotten 325

- birch smoked tomato, aioli, shallot jus with green pepper, chervil, pommes frites

Reindeer 495

- almond & herb crunch, potato purée with garlic & rosemary, lemon thyme jus, baked onion, pioppino mushroom

Fried goat cheese & butternut squash 325

- roasted butternut squash with Hietala Starflame chili glaze, pickled butternut squash & purée, roasted pumpkin seeds, kale

DESSERTS

Cloudberry & vanilla 150

- vanilla bavaroise, almond sponge, cloudberry sorbet, flat bread crumble

Chocolate & blueberry 145

- chocolate dome, chocolate & raspberry cremeux, chocolate crumble, blueberry ice cream

Crème Brûlée (vegan optional) 145

- red berry 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 600

Huso Gold 650

Oscietra 800

Beluga 1800

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

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak 385

Ribeye 465

Tenderloin 495

On Bone (for 2 persons) 995

- served with root vegetable terrine, seasonal vegetables, bearnaise, red wine sauce