

## STARTERS

**Bread** 65/person

- grilled levain, handmade flatbread, miso butter, cream cheese with fennel seeds

**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** 155

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

**Chocolate & blueberry** 155

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

**Crème Brûlée (vegan optional)** 150

- 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

\* Country of origin: Sweden, Norrbotten