STARTER

Bread 65/person
- grilled sourdough bread, fruit & almond bread, flatbread, cured lemon butter, cream cheese with herbs

Kalix vendace roe from Junköfiskarna 30 g 385
- potato cake with leek, sour cream, lemon zest

Rainbow trout mosaic 225
- dill & mustard emulsion, bonito flakes, lemon pickled cucumber, fennel, double cream

Mushroom toast 195
- shiitake & oyster mushroom, truffle emulsion, pickled rutabaga, parmesan

Wagyu** 245
- Wagyu A5 Japan, horseradish foam, beet crème, root crop crisps, smoked oil

Steak tartare* half/whole + fries 225/355
- Svedjan cheese crème, fried capers, cured egg yolk, crispy almond potato

Charkuterie plate 225
- with cheese, tapenade, crostini

MAIN

Halibut 425
- carrots with orange & saffron, fried kale, citrus beurre blanc with trout roe, almond potato purée

Grilled Iberico*** 395
- black kale, celeriac purée, apple velouté, burnt leek oil

Reindeer 495
- star anise glaze, potato mille feuille, Jerusalem artichoke purée, Piteå mushroom, juniper jus, baked onion

Salt baked celeriac 355
- hollandaise, roasted almond, apple, blood orange crème, kale, Svedjan cheese

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak* 455

Ribeye* 495

Tenderloin* 525

On Bone (for 2 persons)* 1195

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

** Country of origin: Sweden, Norrbotten*

*** Country of origin: Japan*

**** Country of origin: Spain*

SEAFOOD (UPON AVAILABILITY)

Oysters 1*45/6*250

Mussels 295
-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 – *QUALITY CAVIAR*

Huso Gold 950

Oscietra 1200

Beluga 2800

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

DESSERT

Lingonberry mousse & salty caramel 165
- christmas crumble, salty caramel ice cream, cotton candy

Chocolate & blood orange 175
- chocolate fudge, blood orange sorbet, milk chocolate crumble, honey roasted almond

Crème Brûlée *(vegan possible)* 160
- forest berry sorbet

Ice cream/ sorbet 65
- ask for the taste of the evening

Cheese plate 195
- with homemade flatbread, marmalade