

STARTERS

Kalix vendace roe from Junköfiskarna 325
- homemade toast & flatbread, sour cream, dill, red onion, lemon

Croquette 195
- smoked Junkö salmon, pickled onion, trout roe, dill mayonnaise

Tartelette 185
- celeriac crème, pickled celeriac, caramelized onion, chanterelles, Comté, hazelnuts

Steak tartare 195
- Forest gin, pickled cucumber, dijonnaise, Jerusalem artichoke crisps, horseradish, brioche, browned butter

Charkuterie plate 195
- with cheese, tapenade, croutons

Cheese plate 195

MAINS

Monkfish 325
- nduja oil, tomato bouillon, kohlrabi & carrot, roasted kale, potato purée, bottarga

Reindeer 325
- celeriac crème, browned buttered celeriac, pickled celeriac, onion, oxtail sauce

Tempeh katsu 225
- grilled bread, kale pesto, herb mayonnaise, pickled onion, apple, Comté

DESSERTS

Chocolate 125
- cherry & raspberry sorbet

Crème brûlée 125
- cloudberry sorbet

Hemmagastro praline 40

SEAFOOD

Mussels 175
- aioli, grilled sourdough bread

Grilled lobster half/whole 225/395
- aioli, lemon, grilled sourdough bread

DRY-AGED MEAT

from Norrbottensgården and Tornedalen

Sirloin steak 250g 355

Ribeye 250g 355

Tenderloin 200g 395

- served with fries, onion, kale, pickled chanterelles, herb butter, red wine sauce

Hamburger 225

Meat from Norrbottensgården, homemade bread, Ancho chili emulsion, Hedmans bacon, lettuce, tomato, red onion

- served with fries