

## STARTERS

<b>Kalix vendace roe from Junköfiskarna</b>	325
- homemade toast & flatbread, sour cream, dill, red onion, lemon	
<b>Langoustine bisque</b>	195
- fried scallop, pickled cucumber, chanterelles, bottarga	
<b>Smoked wild duck</b>	195
- pickled hubbard, king oyster, roasted hemp seeds, mushroom bouillon	
<b>Burrata</b>	185
- confited Piennolo tomatoes, tomato bouillon, basil	
<b>Steak tartare</b>	195
- Forest gin, pickled cucumber, semi-dried beets, dijonnaise, horseradish, browned butter	
<b>Charkuterie plate</b>	195
- with cheese, tapenade, croutons	
<b>Cheese plate</b>	195
- with homemade flatbread, marmelade	

## MAINS

<b>Rainbow trout</b>	325
- citrus beurre blanc, chard, beets, Amandine potatoes, dill	
<b>Grilled monkfish</b>	345
- yuzu sauce, hu bbard, blackened leek, lime	
<b>Grilled deer picanha</b>	325
- oxtail broth, chestnut purée, carrot, onion	
<b>Deep-fried tofu</b>	225
- smoked Jerusalem artichoke, roasted black cabbage, enoki mushrooms, mushroom bouillon	

## DESSERTS

<b>Cloudberries</b>	125
- vanilla, donut	
<b>Black currant</b>	125
- tarragon, Jerusalem artichoke, hazelnut	
<b>Crème brûlée</b>	125
- sorbet	
<b>Hemmagastro praline</b>	40

## SEAFOOD

<b>Mussels</b> – aioli, grilled	
sourdough bread	175
<b>Smoked shrimps</b> – aioli half/whole	155/295
<b>Oysters</b> – Fines de Claires	1*35/6*195
<b>Lobster</b>	half/whole 225/395
<b>Grilled lobster</b>	half/whole 225/395
- aioli, lemon, grilled sourdough bread	
<b>Seafood plateau</b> – oysters, lobster,	695
langoustines, smoked shrimps, mussels, aioli, lemon	

## DRY-AGED MEAT

from Norrbottensgården and Tornedalen	
<b>Sirloin steak</b> 250g	355
<b>Ribeye</b> 250g	355
<b>Tenderloin</b> 200g	395
<b>Reindeer</b> 200g	395
- purple sweet potatoes, seasonal vegetables, bearnaise, red wine sauce	
<b>Hamburger</b>	225
Meat from Norrbottensgården, homemade bread, Ancho chili emulsion, Hedmans bacon, lettuce, tomato, red onion	
- served with fries	