

STARTERS

Kalix vendace roe from Junköfiskarna 385

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

Hay smoked rainbow trout 225

- elderflower, cucumber, ginger, sesame emulsion, radish, trout roe, horseradish

White asparagus 225

- beurre blanc with gin, roasted almonds, cress

Steak tartare half/whole + fries 205/355

- flank steak from Norrbotten, pickled carrot, cress emulsion, egg yolk, fried kataifi, Beemster cheese

Charkuterie plate 195

- with cheese, tapenade, croutons

MAINS

Zander 425

- langoustine sauce, green asparagus, sugarsnaps, cabbage, fermented tomato, lobster croquette

Duck 395

- glazed with honey & hoisin, parsnip purée with apple, Jerusalem artichoke, cassis jus

Reindeer 455

- green asparagus, cale, crème of Präst cheese, kroppkaka, lemon thyme jûs

Ravioli 355

- with crème fraiche & feta cheese, honey roasted pine nuts, grilled ramson oil, lemon butter sauce, sallad

Hamburger 255

- meat from Norrbottensgården, homemade bread, dijonnaise, bacon, cheese, lettuce, tomato, pickled onion, pickled cucumber, fries

DESSERTS

Rhubarb 135

- almond biscuit, rhubarb and raspberry soup, rhubarb compote, pickled rhubarb, yoghurt sorbet with cardamom, raspberry foam

Chocolate 135

- chocolate paté, chocolate mousse, coconut meringue, chocolate parfait with coffee, chocolate sauce with coffee

Crème Brûlée 135

- raspberry sorbet, roasted white chocolate

Cheese plate 195

- with homemade flatbread, marmalade

SEAFOOD

Oysters 1*45/6*250

Mussels 255

- aioli, grilled sourdough bread

Shrimps half/whole 175/295

- 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

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak 250g 355

Ribeye 250g 395

Tenderloin 200g 425

On Bone 995

- for 2 persons

- served with potato terrine, seasonal vegetables, bearnaise, red wine sauce