

STARTERS

Bread 65/person

- grilled levain, handmade flatbread, garlic butter, cream cheese with voatsiperifery pepper

Kalix vendace roe from Junköfiskarna 385

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

Juniper cured Arctic char 225

- sea buckthorn & ginger glazed, root crisps, apple, smoked lemon emulsion

Beetroot mosaic 225

- caramelized cream, flamed leek, tarragon oil, seaweed caviar

Deer 205

- Forest gin emulsion, pickled lingonberries, roasted brioche, fried kale, horseradish

Steak tartare half/whole + fries 205/355

- pickled Pioppino mushrooms, capers, shallot, pommes pinnes, spruce emulsion

Charkuterie plate 195

- with cheese, tapenade, croutons

MAINS

Halibut 455

- almond potato & onion purée, orange glazed turnip, brussel sprouts, ponzu marinated trout roe, shellfish sauce with saffron

Grilled flank steak 325

- bourguignon sauce with smoked pork belly, mushrooms, parsley, broccolini, truffle emulsion, pommes frites

Reindeer 495

- cauliflower purée, leek confited in grilled butter, Jerusalem artichoke, star anise pickled red cabbage, orange & cinnamon jus

Salt baked celeriac 325

- browned butter hollandaise, apple & celeriac purée, raw apple, roasted almonds

DESSERTS

Glögg mousse & blueberries (vegan optional) 155

- almond crumble, yoghurt sorbet

Chocolate & orange 155

- chocolate dome, clementine ice cream, Cointreau marinated orange

Crème Brûlée (vegan optional) 150

- red berry sorbet

Ice cream/ sorbet 55

- 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