

STARTERS

Kalix vendace roe from Junköfiskarna	385
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon	
Sooted Arctic char	225
- sea buckthorn, carrot, trout roe, beurre blanc	
Svedjan halloumi	205
- grilled kimchi, Local honey & apple/pear miso sauce	
Wild duck	225
- black currant, celeriac, chicken jus	
Steak tartare half/whole + fries	205/355
- flank steak from Norrbotten, beets, capers, cured egg yolk, dried lingonberries & blueberries	
Charkuterie plate	195
- with cheese, tapenade, croutons	

MAINS

Halibut	395
- cured lemon, chanterelle puree, Amandine potato, fried kale, foam sauce on Norrbottens destillery forest gin	
Smoked reindeer	425
- dried berries, beets, potato terrine, seasonal vegetables, lingonberry sauce	
Mushroom risotto	285
- chanterelles, black truffle, Svedjan cheese, salad	
Hamburger	255
- meat from Norrbottensgården, homemade bread, apple ketchup, Hedmans bacon, salad, tomato, pickled onion, smoked applewood cheddar, fries	

DESSERTS

Chocolate & blueberry	135
- chocolate cake, chocolate mousse, stout, blueberry ice cream, raw stirred blueberries, nutmeg	
Apple	135
- caramel fondant, roasted apple ice cream, vanilla cream, oat crisp	
Crème Brûlée	135
- cloudberry sorbet, roasted white chocolate	
Cheese plate	195

SEAFOOD

Oysters	1*45/6*250
Mussels	255
- aioli, grilled sourdough bread	
Shrimps - aioli	half/whole 175/295
Lobster	half/whole 355/650
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, autumn vegetables, bearnaise & red wine sauce	