

## STARTERS

**Bread** 65/person

- grilled levain, handmade flatbread, grilled butter, spruce crème

**Kalix vendace roe from Junköfiskarna** 385

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

**Grilled langoustine** 225

- zucchini purée with dill, yellow zucchini crudité, chili oil, langoustine foam, roasted almonds

**Chanterelle toast (alt. vegetarian)** 225

- Luleå chanterelles, Guânciale, pickled kohlrabi, brioche, chervil

**Reindeer** 205

- braised reindeer, fried potato bread, horseradish, white onion, sour cream, pickled lingonberries

**Steak tartare** half/whole + fries 205/355

- cured yolk, dried lingonberries & blueberries, fried carrot, ND gin emulsion, cress

**Charkuterie plate** 195

- with cheese, tapenade, croutons

## MAINS

**Pike-perch** 395

- sauce vin blanc, chives oil, cabbage terrin, fried black cabbage, confited onion, almond potato purée

**Grilled flank steak** 315

- roasted bell pepper, tomato, roasted garlic emulsion, red wine sauce, spicy fries

**Deer** 425

- Luleå chanterelles, chanterelle foam, parsley root purée, beets, apple

**Cloudberry glazed butternut squash** 325

- goat cheese crème, browned butter, roasted hazelnuts, butternut squash purée, pickled butternut squash, fried kale

## DESSERTS

**Apple** 155

- apple mosaic, crumble, caramel sauce, bourbon vanilla ice cream, apple crisp

**Chocolate & raspberry (vegan optional)** 155

- chocolate terrine, raspberry sorbet, chocolate crumble

**Crème Brûlée (vegan optional)** 150

- red currant 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