

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

Mushroom soup (*alt. vegetarian*) 225

- Guânciale, pickled kohlrabi, sour cream with lemon, pickled chantarelle, crispy potatoes

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