

## STARTERS

<b>Kalix vendace roe from Junköfiskarna</b>	385
- homemade toast & flatbread, sour cream, dill, red onion, lemon	
<b>Smoked Arctic char tartare</b>	195
-brioche, trout roe, bottarga, persimmon, cress	
<b>Jerusalem artichoke</b>	185
- spring roll, shiitake, black garlic dip, voatsiperifery pepper	
<b>Reindeer</b>	245
- gahkku, yoghurt, horseradish, juniper vinaigrette	
<b>Steak tartare</b>	195
- flank steak from Norrbotten, gin, tallow emulsion, cornichons, onion, roasted hemp, cress	
<b>Charkuterie plate</b>	195
- with cheese, tapenade, croutons	

## MAINS

<b>Grilled cod</b>	355
- lardo, potato purée, beurre blanc, yuzu	
<b>Wild duck</b>	385
- parsley root, Jerusalem artichoke purée, truffle, oxtail sauce, blood orange	
<b>Butternut squash gnocchi</b>	285
- Gruyère sauce, walnut, pickled butternut squash, cress	
<b>Hamburger</b>	255
- meat from Norrbottensgården, homemade bread, malt mayonnaise, Hedmans bacon, lettuce, tomato, red onion, fries	

## DESSERTS

<b>Sticky toffee pudding</b>	135
- coffee ice cream, salty roasted almonds, whiskey caramel sauce	
<b>Chocolate &amp; tangerine</b>	135
- chocolate ice cream & paté, tangerine chibust, tangerine gel	
<b>Crema Catalana</b>	135
- with vanilla sorbet	
<b>Cheese plate</b>	195
- with homemade flatbread, marmelade	

## SEAFOOD

<b>Oysters</b>	1*39/6*225
<b>Mussels</b>	185
- aioli, grilled sourdough bread	
<b>Shrimps</b> - aioli	half/whole 155/295
<b>Lobster</b>	half/whole 225/395
<b>Grilled lobster</b>	half/whole 225/395
- aioli, lemon, grilled sourdough bread	
<b>Seafood plateau</b>	795
- oysters, lobster, langoustines, schrimps, mussels, aioli, lemon	

## DRY-AGED MEAT

from Norrbottensgården

<b>On Bone</b>	995
- for 2 persons	
<b>Sirloin steak</b> 250g	355
<b>Ribeye</b> 250g	375
<b>Tenderloin</b> 200g	395
<b>Reindeer</b> 200g	395
- served with potato terrine, mushrooms, onion, bearnaise & red wine sauce	

## THEATER MENU

(Menu Tues- Fri for theater guests)

**Smoked Arctic char tartare**  
-brioche, trout roe, bottarga,  
persimmon, cress

### Reindeer

served with potato terrine, mushrooms,  
onion & red wine sauce

### Hemmagastro praline

495