

## STARTERS

- Kalix vendace roe from Junköfiskarna** 385  
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon
- Hay smoked arctic char** 225  
- applejelly, cucumber, horseradish, fennel, capers
- Lobster bisque** 225  
- scallop mousseline, dill oil, carrot
- Celeriac** 205  
- Grilled hollandaise, salted almonds, cress, salad
- Steak tartare** half/whole + fries 205/355  
- flank steak from Norrbotten, ND forest gin, dried lingon and blueberries, crispy potato, herb emulsion
- Charkuterie plate** 195  
- with cheese, tapenade, croutons

## MAINS

- Cod** 385  
- duchesse potatoe, broccolini, citrus & fennel butter sauce
- Reindeer** 425  
- pommes fondant, carrot purée, blueberries, pickled beets, juniper sauce
- Mushroom and cream cheese ravioli** 325  
- mushroom consommé, pickled shiitake mushrooms, fried kale, browned butter, parmesan
- Hamburger** 255  
- meat from Norrbottensgården, homemade bread, mac & cheese aioli, bacon, sallad, tomato, pickled onion, ketchup, Fries

## DESSERTS

- Carrot and Sea buckthorn** 135  
- soft carrot cake, creamcheese sorbet, sea buckthorn, caramel sauce
- Chocolate & Cherries** 135  
- chocolate ganache with rum, chocolate cream with cherries, cherry ice cream, rum preserved cherries from norrboten
- Crème Brûlée** 135  
- orange & cloudberry sorbet, roasted white chocolate
- Cheese plate** 195  
- with homemade flatbread, marmalade

## 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, preserved vegetables, bearnaise & red wine sauce

### HEMMAGASTRO 15 YEARS CELEBRATION MENU

2 course 395, 3 course 495

**Starter:** Lobster sallad, lemon- & dill emulsion, carot, pickled fennel, sour dough cruton, lobster vinaigrette, dill

**Main:** Grilled local entrecôte, potato terrin with Västerbotten-cheese haricot verts, bearnaise

**Dessert:** Crème brûlée- tartlette, cloudberry punch, chocolate dipped caramell ice cream