

STARTERS

- Kalix vendace roe from Junköfiskarna** 385
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon
- Perch** 195
- fried & pickled, fennel & onion salad, dill emulsion, horseradish, browned butter, flatbread
- Seafood soup** 225
- lobster & scallop tartare, carrot purée with vanilla, dill

Steak tartare half/whole + fries 205/355
- reindeer from Norrbotten, shallot, porcini, pommes pinne

Beet terrine 195
- roasted hazelnuts, goat cheese, cress, jalapeno emulsion, white onion

Charkuterie plate 195

MAINS

Rainbow trout 375
- Sandefjord sauce, browned butter, xo vinaigrette, grilled cauliflower, kohlrabi, butter potatoes

Flank steak 295
- haricots verts, miso butter, red wine sauce, spicy fries

Reindeer 455
- beets with honey, reindeer sausage, king oyster, calvados sauce, potato terrin

Sweet potato gnocchi 325
- sage butter, local halloumi, celery crudité

Hamburger 265
- meat from Norrbottensgården, homemade bread, sichuan ketchup, bacon, cheese, fries & truffle dip

Vegetarian option with Svedjan Löpeld

DESSERTS

Cloudberry & yoghurt 150
- white chocolate mousse, cloudberry, yoghurt sorbet, crumble, cotton candy

Chocolate & dark berries 145
- chocolate terrin, marinated dark berries, berry sorbet, chocolate crumble

Crème Brûlée 145
- blood orange 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 255
- aioli, grilled sourdough bread

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

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak 385

Ribeye 465

Tenderloin 495

On Bone (for 2 persons) 995

- served with potato terrine, seasonal vegetables, bearnaise, red wine sauce