

STARTERS

- Kalix vendace roe from Junköfiskarna** 385
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon
- Hay smoked arctic char** 225
- apple, cucumber, fennel, horseradish emulsion, fried 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, truffle emulsion, salt roasted almond, cress
- Charkuterie plate** 195
- with cheese, tapenade, croutons

MAINS

- Skrei-Cod** 385
- Potato purée, haricots verts, trout roe, sauce sandefjord
- Reindeer** 425
- pommes fondant, carrot purée, blueberry pickled beets, juniper sauce
- Mushroom and cream cheese ravioli** 325
- mushroom consommé, pickled shiitake mushrooms, browned butter, parmesan
- Hamburger** 255
- meat from Norrbottensgården, homemade bread, mac & cheese aioli, bacon, sallad, tomato, pickled onion, ketchup, Fries

DESSERTS

- Blueberries & Almond** 135
- almond bisque, cold blueberry soup, vodka preserved blueberries, yoghurt sorbet, yoghurt foam, salty juniper meringue
- Chocolate** 135
- chocolate pâté, Oat chocolate mousse, coconut meringue, chocolate parfait with coffee, chocolate sauce with coffee
- Crème Brûlée** 135
- raspberry 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 495, 3 course 595

Starter: Steak tartare on flank steak from Norrbotten, truffle emulsion, salt roasted almond, cress

Main: Skrei-cod, potato purée, haricots verts, trout roe, sauce sandefjord

Dessert: Crème brûlée- tartlette, blueberries, yoghurt sorbet