

## STARTERS

**Bread** 65/person

- Grilled levain, handmade flatbread, lemon cream cheese, ramson butter

**Kalix vendace roe from Junköfiskarna** 385

- homemade brioche & flatbread, local sour cream, dill, red onion, lemon

**Trout mosaic** 205

- pickled white cucumber, double cream and nettle oil, radish

**Asparagus** 195

- spruce hollandaise, roasted pine nuts, asparagus crudité, cress

**Steak tartare** half/whole + fries 205/355

- reindeer from Norrbotten, sliced mushroom, mushroom crème, pickled bilberries, coffee oil, reindeer crisp

**Fried samosa** 185

- Beef from Norrbotten, pickles, Sichuan ketchup, pickled Shalott onion

**Charkuterie plate** 195

- with cheese, tapenade, croutons

## MAINS

**Pike-Perch** 385

- Beurre cancalaise, salsify confit, salt baked carrot, sea buckthorn, nduja oil

**Flank steak** 325

- haricots verts, ramson butter, mushroom jûs, fries with truffle mayo

**Reindeer** 475

- sauce vin blanc, grilled spring onion confit, fried Jerusalem artichoke, cloudberry glaze

**Bean and pea risotto** 285

- celery, burrata, semi dried tomato

**Hamburger** 265

- meat from Norrbottensgården, homemade bread, truffle mayo, bacon, cheese, spicy fries (*Vegetarian option with Svedjan Löpeld*)

## DESSERTS

**White chocolate mousse & Apple** (*vegan optional*) 150

- cold apple soup, apple sorbet, almond crumble, caramel sauce

**Chocolate** 150

- chocolate terrin, chocolate ice cream, chocolate crumble, white chocolate mousse

**Crème Brûlée** (*vegan optional*) 150

- cloudberry and sea buckthorn 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