

## STARTERS

**Kalix vendace roe from Junköfiskarna** 325  
- homemade toast & flatbread, sour cream, dill, red onion, lemon

**Orange & dill cured Trout** 195  
- rye crumble, Västerbotten cheese emulsion, thyme & saltbaked potato, mustard kresse, sake-washed trout roe

**Piennolo tomato** 185  
- tomato bouillon, fennel sorbet, figs

**Cognac cured Moosecarpaccio** 245  
- Apple and red cabbage crudité, pickled lingon berries, roasted apple puré, horse raddish

**Steak tartare** 195  
- flank steak from Norrbotten, capers, silver onion, potato crisps, cress

**Charkuterie plate** 195  
- with cheese, tapenade, croutons

## MAINS

**Grilled Arctic char** 355  
- confit hasselback potatoes, broccoli puré, citrus and buttered red cabbage, saffron beurre blanc

**Reindeer** 385  
- Orange & pumpkin puré, baked red beet, mushroom, foie gras sauce, smoked onion, deep fried kale

**Saffron risotto** 285  
- beets, kale, parmesan

**Tempeh sandwich** 255  
- fried tempeh, king oyster, rosemary emulsion, lettuce, fries

**Hamburger** 255  
- meat from Norrbottensgården, home made bread, dijonnaise, Hedmans bacon, lettuce, tomato, red onion, fries

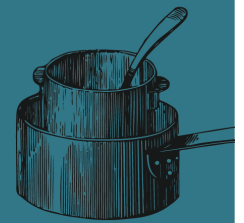
## DESSERTS

**Sticky toffee pudding** 135  
- whiskey ice cream. Salt roasted almond, coffee crumble

**Chocolate & Tangerine** 135  
- Tangerine chibust & Tangerine gel, holiday spiced milk chocolate pate, Chocolate ice cream

**Crema Catalana** 135  
- with vanilla sorbet

**Cheese plate** 195  
- with homemade flatbread, marmelade



HEMMA  
GASTRO  
MATSAL

## SEAFOOD

**Oysters** 1\*39/6\*225

**Mussels** 185  
- aioli, grilled sourdough bread

**Shrimps** - aioli half/whole 155/295

**Lobster** half/whole 225/395

**Grilled lobster** half/whole 225/395  
- aioli, lemon, grilled sourdough bread

**Seafood plateau** 795  
- oysters, lobster, langoustines, schrimps, mussels, aioli, lemon

## DRY-AGED MEAT

from Norrbottensgården

**On Bone** 995

- for 2 persons

**Sirloin steak 250g** 355

**Ribeye 250g** 375

**Tenderloin 200g** 395

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

## THEATER MENU

(Menu Tues- Fri at 5pm for theater guests)

### Orange & dill cured Trout

- rye crumble, Västerbotten cheese emulsion, thyme & saltbaked potato, mustard kresse, sake-washed trout roe

### Reindeer

- potatoe terrine, onion, mushroom, red wine sauce

### Hemmagastro-praline

495kr