

STARTERS

Kalix vendace roe from Junköfiskarna 385
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon

Arctic char 225
- cured & saffron glazed, pickled sea buckthorn, fried capers, spicy emulsion, white onion salad with dill

Blini 195
- Beluga lentils, cress, truffle crème

Steak tartare half/whole + fries 205/355
- leek, cornichons, Svedjan cheese, smoked mustard emulsion

Deer carpaccio 225
- chanterelle pâté, mushrooms, horseradish vinaigrette, fried salsify, chervil

MAINS

Rainbow trout 395
- Pernod marinated trout roe, champagne sauce with tarragon oil, potato purée with browned butter

Duck 395
- brussel sprouts, orange beurre blanc, cress, shiitake, carrot

Reindeer 455
- Jerusalem artichoke purée with roasted almond, pickled blueberries, juniper sauce, black cabbage, Hasselback fondant

Butternut squash 325
- sea buckthorn glazed, pickled butternut squash, roasted pumpkin seeds, Svedjan cheese crème, browned butter, cress

Hamburger 265
- meat from Norrbottensgården, homemade bread, truffle emulsion, bacon relish, lettuce, pickled onion, cheese, fries

DESSERTS

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

Chocolate & cherries 145
- chocolate terrin, marinated cherries, cherry sorbet, almond 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 355

Ribeye 425

Tenderloin 455

On Bone 995

- for 2 persons

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

THEATER MENU

(Menu for guests to the Norrbottensteatern show of the night, show the ticket for tonights show)

Juniper sooted Arctic char

- spicy emulsion, fried cale, dill, trout roe

Reindeer

- juniper sauce, mushroom, Jerusalem artichoke purée, potato terrin with Västerbotten cheese

Handmade praline & Coffe

550

In collaboration with Norrbottensteatern