

STARTERS

Kalix vendace roe from Junköfiskarna 385

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

Cured Rainbow trout 225

- cured and star anis glazed rainbow trout, trout roe, fennel, Pernod emulsion, onion tuille.

Butternut soup 205

- Svedjan cheese, pickled pumpkin, hazelnuts, clementine

Roe deer 225

- whiskey/juniper cured roe deer tenderloin, salsa on preserved tomatoes, sour cream, black garlic vinaigrette

Steak tartare half/whole + fries 205/355

- flank steak from Norrbotten, ND forest gin, dried lingon and blueberries, crispy potato, herb emulsion

Charkuterie plate 195

- with cheese, tapenade, croutons

MAINS

Arctic char 395

- grilled arctic char, spinach & fermented onion ragu, shellfish and saffron beurre blanc, hasselback pommes fondant

Reindeer 425

- spice crust, apple & celeriac puré, orange & stout sauce, hasselback pommes fondant

Risotto 285

- beetroot, teriyaki marinated Svedjan löpeld, celeriac, pickled gold beet, kale

Hamburger 255

- meat from Norrbottensgården, homemade bread, apple ketchup, Hedmans bacon, salad, tomato, pickled onion, smoked applewood cheddar, fries

DESSERTS

Gingerbread & Lingonberries 135

- soft gingerbread, cream cheese sorbet, lingonberries and caramel

Chocolate & Cherries 135

- chocolate ganache with rum, chocolate cream with cherries, cherry ice cream, rum preserved cherries from norrbotten

Crème Brûlée 135

- orange & cloudberry 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