

## STARTERS

<b>Kalix vendace roe from Junköfiskarna</b>	325
- homemade toast & flatbread, sour cream, dill, red onion, lemon	
<b>Smoked Arctic char</b>	195
- pickled cucumber, Gruyere crème, fried Jerusalem artichoke	
<b>Crab chawanmushi</b>	195
- snow crab, trout roe, shimeji mushrooms	
<b>Piennolo tomato</b>	185
- tomato bouillon, fennel sorbet, figs, lemon verbena	
<b>Crudo Wagyu</b>	245
- fried Jerusalem artichoke, pickled endive, dijonnaise, flamed onions	
<b>Steak tartare</b>	195
- flank steak from Norrbotten, capers, silver onion, potato crisps, cress	
<b>Charkuterie plate</b>	195
- with cheese, tapenade, croutons	

## MAINS

<b>Halibut</b>	355
- salsify, kohlrabi, fried kale, beurre blanc	
<b>Reindeer</b>	385
- hobard, oyster mushroom, sauce foie gras, reindeer bouillon	
<b>Mushroom risotto</b>	285
- Parmiggiano, shiitake, salad	
<b>Tempeh Katsu Sando</b>	255
- fried tempeh, king oyster, rosemary emulsion, lettuce, fries	
<b>Hamburger</b>	225
- meat from Norrbottensgården, homemade bread, dijonnaise, Hedmans bacon, lettuce, tomato, red onion, fries	

## DESSERTS

<b>Apple</b>	135
- baked dulcey crème, sour cream sorbet	
<b>Chocolate &amp; hazelnut</b>	135
- raspberry ice-cream, dried chocolate mousse, raspberry soup	
<b>Crème brûlée</b>	135
- with forest berry sorbet	
<b>Cheese plate</b>	195
- with homemade flatbread, marmelade	

## SEAFOOD

<b>Oysters</b>	1*39/6*225
<b>Mussels</b>	185
- aioli, grilled sourdough bread	
<b>Shrimps - aioli</b>	half/whole 155/295
<b>Lobster</b>	half/whole 225/395
<b>Grilled lobster</b>	half/whole 225/395
- aioli, lemon, grilled sourdough bread	
<b>Seafood plateau</b>	795
- oysters, lobster, langoustines, schrimps, mussels, aioli, lemon	

## DRY-AGED MEAT

from Norrbottensgården

<b>On Bone</b>	995
- for 2 persons	
<b>Sirloin steak 250g</b>	355
<b>Ribeye 250g</b>	375
<b>Tenderloin 200g</b>	395
- served with potato terrine, mushrooms, onion, bearnaise & red wine sauce	

## THEATER MENU

(Menu Tues- Fri for theater guests)

### Smoked Arctic char

pickled cucumber, Gruyere crème, fried Jerusalem artichoke

### Reindeer

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

### Hemmagastro-pralin

495kr