

STARTERS

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

Juniper smoked perch 205
- browned butter hollandaise, trout roe, rye bread crouton, dill powder, fennel jelly, pickled onion

Chanterelle toast (alt. vegetarian) 255
- Luleå archipelago chanterelles, Guânciale, brioche from our bakery, chervil

Steak tartare half/whole + fries 205/355
- cured egg yolk, dried lingonberries & blueberries, shallot, gin emulsion, cress

Charkuterie plate 195
- with cheese, tapenade, croutons

MAINS

Arctic char 395
- crayfish broth, grilled chard, carrot purée, Jerusalem artichoke crisps, oyster mushroom, dill oil

Beef cheek 395
- smoked bacon, currant sauce, kale, pickled carrots, glazed onion, potato purée, dried blueberries

Reindeer 455
- cider vinegar sauce, chanterelles, celeriac & apple purée, potato terrin with Västerbotten cheese

Creamy Swedish peas 325
- parmesan, pickled chanterelles, raw mushroom, truffle emulsion, green crudité

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

DESSERTS

Apple 145
- apple compote with calvados glaze, apple ice cream with cardamom, tuile

Chocolate & lingonberry 145
- ice cream with lingonberries & dark chocolate, lingonberry crème, chocolate terrine, gin marinated lingonberries

Crème Brûlée 150
- cloudberry sorbet

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

- Yuzu-emulsion, fried cale, dill, fried trout roe

Reindeer

-cider vinegar sauce, chanterelles, celeriac & apple purée, potato terrin with Västerbotten cheese

Hand made praline & Coffe

550

In collaboration with Norrbottensteatern