

STARTERS

- Kalix vendace roe from Junköfiskarna** 385
- homemade brioche & flatbread, local sour cream, dill, red onion, lemon
- Cured perch** 205
- yuzu emulsion, trout roe, cress, salad, fennel jelly, mushroom oil
- 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
- roasted white chocolate ice cream, lingonberry crème, dark 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

AUTUMN FEAST

24/8 - 30/9

Crayfish soup with herb omelette

chervil & dill salad, Svedjan cheese

Grilled ribeye steak

butter with chantarelles from Luleå archipelago, seasonal vegetables from Mattesbäcken, potato terrine, red wine sauce

Warm cloudbberries

vanilla ice cream, oat crumble

Two course menu 495

Three course menu 595

Schnaps Norrbottens destilleri 100

Wine offer 325/450