

## STARTERS

**Kalix vendace roe from Junköfiskarna** 325  
- homemade toast & flatbread, sour cream, dill, red onion, lemon

**Halibut mosaic** 195  
- sake marinated trout roe, cucumber, citrus & shiso-vinaigrette

**Burrata** 185  
- tomato & blackcurrant, radish, Marcona almond, white onion

**Steak tartare** 195  
- semi-dried beets, yuzu, egg yolk crème, citrus panko, cress

**Charkuterie plate** 195  
- with cheese, tapenade, croutons

**Cheese plate** 195  
- with homemade flatbread, marmelade

## MAINS

**Pike-perch** 325  
- seafood- buttersauce, local seasonal vegetables, potato purée with corn

**Reindeer** 375  
- salt baked celeriac, chard, truffle, Monte Enebro sauce

**Mushroom risotto** 255  
- shiitake, salad crudité, parmesan

**Chicken ballotine Strömnäsgården** 295  
- truffle chickenjus, pumpkin pure, cale & onions

**Hamburger** 225  
Meat from Norrbottensgården, homemade bread, jalapeño emulsion, Hedmans bacon, lettuce, tomato, red onion  
- served with fries

## DESSERTS

**Autumn apple** 135  
- baked dulcify cream, sour milk sorbet

**Chocolate** 135  
- black currant ganache & black currant ice-cream

**Crème brûlée** 135  
- cloudberry sorbet

**Hemmagastro praline** 40

## SEAFOOD

**Oysters** 1\*39/6\*225

**Mussels** 185  
- aioli, grilled sourdough bread

**Shrimps** - aioli half/whole 155/295

**Lobster** half/whole 225/395

**Grilled lobster** half/whole 225/395  
- aioli, lemon, grilled sourdough bread

**Seafood plateau** 795  
- oysters, lobster, langoustines, schrimps, mussels, aioli, lemon

## DRY-AGED MEAT

from Norrbottensgården

**On Bone** 995

- for 2 persons

**Sirloin steak** 250g 355

**Ribeye** 250g 375

**Tenderloin** 200g 395

- served with potatoe terrine, Mushroom & onion, bearnaise, red wine sauce

**400** ÅR  
1621 • 2021  
**LULEÅ**

### Steak tartare

Semi-dried beets, yuzu, egg yolk crème, citrus panko, cress

### Mushroom risotto

shiitake, salad crudité, parmesan

### Hemmagastro praline

400kr