

## STARTERS

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| <b>Kalix vendace roe from Junköfiskarna</b>                         | 325 |
| - homemade toast & flatbread, sour cream, dill, red onion, lemon    |     |
| <b>Junkö salmon</b>                                                 | 195 |
| - melon, trout roe, cucumber, shiso vinaigrette                     |     |
| <b>Burrata</b>                                                      | 185 |
| - tomato, peach, okra, olive oil, marcona almond, white onion       |     |
| <b>Steak tartare</b>                                                | 195 |
| - yuzu mayonnaise, water melon, egg yolk crème, citrus panko, cress |     |
| <b>Charkuterie plate</b>                                            | 195 |
| - with cheese, tapenade, croutons                                   |     |
| <b>Cheese plate</b>                                                 | 195 |
| - with homemade flatbread, marmelade                                |     |

## MAINS

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| <b>Pike-perch</b>                                                                                         | 325 |
| - sauce with seafood & elderflower, carrot, potato purée with corn                                        |     |
| <b>Reindeer</b>                                                                                           | 375 |
| - celeriac, green asparagus, summer truffle, Monte Enebro sauce                                           |     |
| <b>Corn risotto</b>                                                                                       | 255 |
| - grilled corn, summer truffle, carrot crudité, parmesan                                                  |     |
| <b>Hamburger</b>                                                                                          | 225 |
| Meat from Norrbottensgården, homemade bread, jalapeño emulsion, Hedmans bacon, lettuce, tomato, red onion |     |
| - served with fries                                                                                       |     |

## DESSERTS

|                                                        |     |
|--------------------------------------------------------|-----|
| <b>Rhubarb</b>                                         | 135 |
| - meringue, raspberry, passionfruit, vanilla ice-cream |     |
| <b>Chocolate</b>                                       | 135 |
| - cherry & raspberry sorbet                            |     |
| <b>Crème brûlée</b>                                    | 125 |
| - cloudberry sorbet                                    |     |
| <b>Hemmagastro praline</b>                             | 40  |

## 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 potatoe terrine, grilled asparagus & spring onion, bearnaise, red wine sauce |     |

**400** ÅR  
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**LULEÅ**

### Steak tartare

coriander, yuzu, egg yolk crème, citrus panko, cress

### Corn risotto

grilled corn, summer truffle, carrot crudité, parmesan

### Hemmagastro praline

400kr