

STARTERS

Bread 65/person

- grilled levain, handmade flatbread, grilled butter, spruce crème

Kalix vendace roe from Junköfiskarna 385

- homemade brioche & flatbread, local sour cream, dill, red onion, lemon

Wild salmon sashimi 205

-ponzu vinaigrette, melon, radish, tapioca crisp, cress salad

Norröna herring 195

- new potatoes, browned butter, yolk crème, Svedjan cheese

Steak tartare half/whole + fries 205/355

- flank steak from Norrbotten, tarragon emulsion, pickled shallot, lemon zest, almond

Burrata 195

- gem lettuce, white onion, figs, riesling & tomato vinaigrette, levain crisp

Charkuterie plate 195

- with cheese, tapenade, croutons

MAINS

Halibut 395

- cauliflower velouté, fried chard, baked cauliflower, pickled cucumber, seafood oil

Grilled veal 425

- blackened onion, root vegetable terrine, Hietala tomatoes, baby carrot, veal jus with fresh lime

Reindeer 465

- broccolini, Svedjan cheese crème, pickled green tomato, new potatoes, chimichurri

Svedjan Löpeld cheese 325

- seasonal greens from Mattesbäcken, white onion & cress salad, caesar emulsion, root vegetable terrine, fried capers

DESSERTS

Rhubarb 155

- sablé, rhubarb agar, pickled rhubarb, mascarpone sorbet, meringue

Strawberries & chocolate 155

- chocolate mazarin, chocolate parfait, strawberry sorbet

Crème Brûlée (vegan optional) 150

- sea buckthorn, white chocolate, cloudberry and sea buckthorn sorbet

Ice cream/ 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 285

-aioli, pommes frites

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

CAVIAR 30 G

Baeri 600

Huso Gold 650

Oscietra 800

Beluga 1800

- served with warm blini, sour cream, chives, red onion, lemon

STEAKS

dry aged meat from Norrbottensgården

Sirloin steak 385

Ribeye 465

Tenderloin 495

On Bone (for 2 persons) 995

- served with root vegetable terrine, seasonal vegetables, bearnaise, red wine sauce