

STARTERS

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

Scallop & white asparagus 225
- soup, Italian summer truffle

Tartelette 185
- aubergine, ramson, jalapeño, Comté cheese, lemon

Steak tartare 195
- ginger, pomegranate, radish, daikon sprouts, cress mayonnaise

Charkuterie plate 195
- with cheese, tapenade, croutons

Cheese plate 195
- with homemade flatbread, marmelade

MAINS

Skrei 325
- Beurre Cancaise, asparagus, fennel, new potatoes

Smoked lamb 325
- broccoli, parsnip purée with ramson, potatoe terrine, lamb sauce

Risotto verde 255
- Fiorina cauliflower, asparagus, fennel crudité

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

DESSERTS

Chocolate 125
- cherry & raspberry sorbet

Crème brûlée 125
- cloudberry sorbet

Hemmagastro praline 40

SEAFOOD

Oysters 1*35/6*195

Mussels 175
- 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 695
- oysters, lobster, langoustines, schrimps, mussels, aioli, lemon

DRY-AGED MEAT

from Norrbottensgården

Sirloin steak 250g 355

Ribeye 250g 355

Tenderloin 200g 395

- served with potatoe terrine, grilled asparagus & spring onion, herb butter, red wine sauce



Råbiff

ginger, pomegranate, radish, daikon sprouts, cress mayonnaise

Risotto verde

cauliflower, asparagus, fennel crudité

Hemmagastro praline

400kr