

SNACK

Croquette	85
- Gruyère, bechamel, potato, mustard	
Jerusalem artichoke	75
- sour cream, trout roe, chives	
Katsu Sando	125
- deep-fried sirloin, dijon, celery	
Mangalica	105
- Marcona almond, Villa Magra olive oil	

STARTERS

Kalix vendace roe from Junköfiskarna	325
- homemade toast & flatbread, sour cream, dill, red onion, lemon	
Smoked Arctic char	185
- dill pickled cucumber, linseed crisp, lemon & horseradish curd, sesame	
Steak tartare	185
- pickled Jerusalem artichoke, white onion, parsley crème, cured egg yolk	
Charkuterie plate	195
- with cheese, tapenade, croutons	
Cheese plate	195
- with homemade flatbread, marmelade	
Mussels	155
- aioli & garlic bread	

MAINS

Barlotto	215
- Jerusalem artichoke, mushrooms, beans, pomelo	
Skrei	325
- celeriac, potato purée, sea buckthorn juice, nori crisp	
Grilled deer	325
- Jerusalem artichoke, caramelized pomelo, tokaji sauce	

DESSERTS

Lemon meringue	125
- sea buckthorn & passionfruit sorbet, thai basil	
Crème brûlée	125
- lingonberry sorbet	
Hemmagastro praline	40

DRY-AGED MEAT

from
Norrbottensgården
and Tornedalen

Sirloin steak 250g	355
Ribeye 250g	355
Tenderloin 200g	395
Reindeer 200g	395

- served with potato terrine, mushrooms, mountain cow cheese, bearnaise & red wine sauce

“Homeburger” 225

Meat from Norrbottensgården, homemade bread, dijonnaise, Hedmans bacon, lettuce, tomato, red onion & pickled cucumber
- served with fries

