

Choose the same menu for the whole group for the special price

or

choose from the dishes to the right

MENU 1

Cold smoked Junkö salmon

- green tomato gazpacho, melon, shiso, trout roe

Reindeer

- sauce bordelaise, oyster mushroom, potato terrine, summer vegetables

Chocolat & strawberries

- chocolate terrine, strawberry crème, chocolate & strawberry sorbet

725

(reg. price 785)

MENU 2

Steak tartare

- flank steak from Norrbotten, pickled beetroot, cornichons, capers, cured egg yolk, sourdough crouton

Arctic char

- seafood & browned butter sauce, pickled cucumber, confit cauliflower, mashed new potatoes

Rhubarb tartlet

- vanilla cream, rhubarb sorbet

675

(reg. price 725)

STARTERS

Cold smoked Junkö salmon

225

- green tomato gazpacho, melon, shiso, trout roe

Burrata

195

- tomato bouillon, marinated tomatoes, marcona almond, basil

Steak tartare

205

- flank steak from Norrbotten, pickled beetroot, cornichons, capers, cured egg yolk, sourdough crouton

Charkuterie plate

195

- with cheese, tapenade, croutons

MAINS

Arctic char

385

- seafood & browned butter sauce, pickled cucumber, confit cauliflower, mashed new potatoes

Reindeer

425

- sauce bordelaise, oyster mushroom, potato terrine, summer vegetables

Tempeh Katsu

285

- miso sauce, kimchi, Gruyère, salad

Hamburger

255

- meat from Norrbottensgården, homemade bread, malt mayonnaise, Hedmans bacon, lettuce, tomato, pickles, fries

DESSERTS

Chocolat & strawberries

135

- chocolate terrine, strawberry crème, chocolate & strawberry sorbet

Rhubarb tartlet

135

- vanilla cream, rhubarb sorbet