

STARTER

Bread	55/person
<i>- grilled sourdough bread, flatbread, lemon butter, cream cheese with ramson</i>	
Oysters (upon availability)	1*45/6*250
Gratinated oysters (upon availability)	1*65/6*380
<i>- parmesan, dill oil</i>	
Kalix vendace roe from Junköfiskarna, 30 g	385
<i>- homemade brioche & flatbread, local sour cream, dill, red onion, lemon</i>	
Skrei & langoustine dumpling	245
<i>- champagne sauce, lime gel, trout roe, roasted almond</i>	
White asparagus	225
<i>- double cream, fried leeks, green oil, roasted almonds</i>	
Steak tartare*	half/whole + fries 225/355
<i>- spring onion emulsion, pickled mustard seeds, Wrångebäck cheese crisp, cress</i>	
Charkuterie plate	225
<i>- with cheese, tapenade, crostini</i>	
CAVIAR 30 G – QUALITY CAVIAR	
Huso Gold	950
<i>- Served with warm blini, sour cream, chives, red onion, lemon</i>	

TASTING MENU 1195

Bread

grilled sourdough bread, flatbread, lemon butter, cream cheese with ramson

Skrei & langoustine dumpling

champagne sauce, lime gel, trout roe, roasted almond

Grilled Arctic char

roasted fennel, yuzu hollandaise, potato terrine with browned butter, grilled spring onion

Reindeer

salt baked beets, ramson emulsion, herb crisp, potato mille feuille, madeira sauce

Cheese

flatbread & marmalade

Chocolate & raspberry

chocolate fudge, white chocolate mousse, salty caramel almonds, raspberry sorbet

Wine pairing 950

(The menu is only served to the whole table)

MAIN

Grilled Arctic char	455
<i>- roasted fennel, yuzu hollandaise, potato terrine with browned butter, grilled spring onion</i>	
Slow cooked beef *	385
<i>- pork belly, stewed savoy cabbage, fermented chili, pickled Piteå shiitake, fried Jerusalem artichoke, beef jus</i>	
Reindeer	495
<i>- salt baked beets, ramson emulsion, herb crisp, potato mille feuille, madeira sauce</i>	
Celeriac (veg)	385
<i>- Svedjan löpeld, soted leeks, frisé lettuce, hazelnuts, chili butter</i>	
Mussels	255
<i>- aioli, grilled sourdough bread (add pommes frites)</i>	
STEAKS	
<i>dry aged meat from Norrbottensgården</i>	
Sirloin steak*	455
Ribeye*	495
Tenderloin*	525
On Bone (for 2 persons)*	1195
<i>- served with potato terrine, glazed carrots, homemade bearnaise & red wine sauce</i>	

* COUNTRY OF ORIGIN: SWEDEN, NORRBOTTEN

DESSERT

Rhubarb	165
<i>- coconut sablé, lemon curd, Italian meringue, pickled rhubarb, rhubarb sorbet, rhubarb chips,</i>	
Chocolate & raspberry	165
<i>- chocolate fudge, white chocolate mousse, salty caramel almonds, raspberry sorbet</i>	
Crème Brûlée (vegan possible)	150
<i>- blood orange sorbet</i>	
Ice cream/ sorbet	65
<i>- ask for the taste of the evening</i>	
Cheese plate	195
<i>- with homemade flatbread, marmalade</i>	
Chocolate Praline	55
<i>- Handmade chocolate praline (ask for flavours)</i>	