

SOMETHING TO START WITH

DRINKS

Louis Roederer Brut Premier NV 155/895
Chardonnay, Pinot Noir, Pinot Meunier
Louis Roederer, Champagne, France

Perelada Cava Brut Nature Vintage (Magnum 1,5L) **organic** 125/1195
Parellada, Xarel-lo, Macabeu
Vincente Gandia, Valencia, Spain 2016

DRY MARTINI /155
Gin, Torr Vermouth, Orange Bitter, Oliv

PALOMA /155
Tequila, Lime, Grape Soda, Sea Salt

AIRMAIL /155
Rhum, Lime, Honey, Champagne

SNACKS

FRENCH FRIES WITH DILL & FENNEL RUB
tarragon aioli
75 kr (SE,Ä)

COLD CUTS PLATTER
charcuteries, matured cheese, crostini, olives
155 kr (G,L)

POTATO CRISPS WITH VENDACE ROE
potato crisps, vendace roe, smetana, red onions, chives
135 kr (F,L)

MARCONA ALMONDS
65 kr(N)

MARINATED OLIVES
55 kr



STARTERS

CREAMY LOBSTER SOUP

cognac, dill, pickled cucumber, sourdough crisp
175 kr (G,L,S)

CHANTERELLE TOAST

creamy chanterelles, spring onions, grated Västerbotten cheese
155 kr (G,L)

TOAST SKAGEN WITH VENDACE ROE

butter fried toast, shrimps, mayonnaise, dill, lemon
small 170 kr, large 225 kr (F,G,L,SE,SK)

BEEF TARTARE

crispy jerusalem artichoke, horseradish & apple crème,
egg yolk, capers, cider vinegar mustard
170 kr (L,SE,Ä)



(F) Fish · (G) Gluten · (K) Crustaceans · (Ä) Egg · (J) Peanuts · (S) Soy beans · (L) Lactose
(N) Nuts · (S) Celery · (SE) Mustard · (SES) Sesame seeds · (LU) Lupine
(B) Molluscs (snails, mussels & Squid)

MAIN COURSES

VÄSTERBOTTEN CHEESE GRATINATED POINTED CABBAGE
overnight baked king oyster mushroom, pickled autumn vegetables,
roasted almonds, tarragon aioli
255 kr (L,N,SE,Ä)

BEEF TARTARE
crispy jerusalem artichoke, horseradish & apple crème, egg yolk,
capers, cider vinegar mustard, french fries with dill & fennel rub
265 kr (L,SE,Ä)

COFFEE ROASTED VENISON FILLET
deep fried jerusalem artichoke, mushroom crème,
pickled carrot, lingonberry jus
325 kr (L)

DILL BAKED ARCTIC CHAR
browned butter baked pointed cabbage, trout roe, Sandefjord sauce,
zucchini & fennel crudité
285 kr (F,L)

GRILLED BEEF TENDERLOIN
baked tomato, red wine jus, tarragon aioli,
french fries with dill & fennel rub
295 kr (SE,Ä)



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DESSERT

CINNAMON BAKED AUTUMN APPLE

Calvados crème, rye bread crumble flavored with browned butter
95 kr (L,G)

SELECTED SWEDISH CHEESES

fig marmalade, seed crisp bread
155 kr (L,G)

CRÈME BRÛLÉE

80 kr (L,Ä)

CHOCOLATE TRUFFLE

40 kr (L)



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