

SNACKS

- Marconamandlar/Marcona almonds 50 kr
Gordaloliver/Gordal olives 50 kr
Mandelpotatischips/Almond potato chips ... 50 kr



SMÅRÄTTER

SMALL DISHES

Löjrom "KALIX"/Vendace roe "KALIX" 30g. 240 kr
..... 60g. 455 kr
Gräddfil, blini, gräslök/Sour cream, blini, chives

Röding "TATAKI"/Char "TATAKI" 145 kr
Kryddrokt, ostron, äpple, pepparrot och krasse/
Spice smoked, oyster, apple, horseradish, cress

Älgtartar "SMOKY"/Moose tartare "SMOKY" 155 kr
Syrad rödlök, björkemulsion, friterat björkblad,
rökt västerbottensost/Pickled red onion, birch
emulsion, fried birch leaf, smoked Västerbotten cheese

Norrland "RAMEN"/Northland "RAMEN" 165 kr
Rökt ripbröst, shiitake, udonnudlar, umamibuljong,
pocherat vaktelägg/Smoked grouse breast, shiitake, udon
noodles, umami broth, poached quail egg

Kantareller "RAVIOLI"/Chanterelles "RAVIOLI" ... 135 kr
Kål, buljong, harsyra/Cabbage, broth, sorrel

Sides



- Höstsallad/Autumn salad 40 kr
Dijonnäs/Dijonnaise
Hjärtsallad "CAESAR"/Gem salad "CAESAR" 40 kr
Briochekrutonger, parmesan/Brioche croutons, parmesan
Tomat & getost/ Tomato & goat cheese 40 kr
Basilika, olivolja/Basil, olive oil



Cocktails

Drajja 145 kr
ND forest gin, dolin vermouth, oliver, granskottsolja/
ND forest gin, dolin vermouth, olives, spruce shoot oil

Lule Raj Raj 145 kr
Rye whiskey, skogsbärssirap, antica formula vermouth,
chokladbitters/Rye whiskey, forest berry syrup, antica
formula vermouth, chocolate bitters

Beet it 145 kr
Gin, tio pepe, äppelsyra, rödbetssocker, päronskum,
flingsalt, rödbetspulver/Gin, tio pepe, apple acid,
beet sugar, pear foam, flaked salt, beet powder

Cherrylicious 145 kr
Vodka, hallon, socker, hallonsyra, absint,
körsbärsskum, körsbärspulver/Vodka, raspberry, sugar,
raspberry acid, absinth, cherry foam, cherry powder

Beethoven/alkoholfri/Non alcoholic 120 kr
Äppelmust, rödbetssocker, äppelsyra, päronskum/
Apple cider, beet sugar, apple acid, pear foam

Barry Black/alkoholfri/Non alcoholic 120 kr
Tranbärsjuice, hallonsocker, svartvinbärssyra, björnbär/
Cranberry juice, raspberry sugar, blackcurrant, blackberry

FRÅN GRILLEN FROM THE GRILL



Hälleflundra "STEAK"/Halibut "STEAK" 315 kr
Hummerbearnaise/Lobster bearnaise

Sotad röding från Vilhelmina/Arctic char ... 310 kr
Laxrom, ramlöksemulsion/Salmon roe,
wild garlic emulsion

Ekologisk gårdskyckling från
Bosarp "RÔTI"/Farm chicken 275 kr
Tryffel, parmesan/Truffle, parmesan

Flapsteak "ASADO" 265 kr
Chimichurri, pepparsås/Chimichurri, pepper sauce

Kalvryggbiff "ESCALOPE"/Veal sirloin 285 kr
Salsa verde

Renfilé/Reindeer filet 325 kr
Svarta vinbär, rökt shiitake/Blackcurrant,
smoked shiitake

Bakat blomkål/Baked cauliflower 250 kr
Kantareller, kapris, hasselnötter/
Chanterelles, capers, hazelnuts

För två/For two:
Côte de boeuf "GRAND CRU" 695 kr/pp

Grön sparris/Green asparagus 40 kr
Grillad gräslöksemulsion/Grilled chive emulsion

Broccolini/Broccolini 40 kr
Jalapeño/Jalapeño

Smörstekta kantareller/
Butter fried chanterelles 40 kr

DESSERT

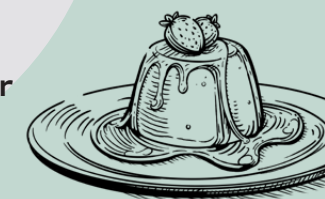
Crème brûlée 135 kr

Banoffee pie 125 kr
Dulce de leche, banan, grädde/
Dulce de leche, banana, cream

Choklad "BAULOUIS"/Chocolate "BAULOUIS" 135 kr
Körsbär, vaniljglass/Cherries, vanilla ice cream

Bergamottparfait/Bergamot parfait 135 kr
Varma hjortron och mandelflarn/
Warm cloudberries and almond flakes

Citronsorbet/Lemon sorbet 90 kr
Olivolja, blodapelsin/Olive oil,
blood orange



Rostad jordärtskocka/
Roasted Jerusalem artichoke 40 kr
Persilja, vitlök/Parsley, garlic

Ugnsbakad mandelpotatis/
Oven baked almond potatoes 40 kr

Pommes frites 40 kr
Persillade

Gratin de pommes 40 kr