

SNACKS

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



SMÅRÄTTER

SMALL DISHES

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

Renfilé "Tataki"/Reindeer Fillet 165 kr
 Granskottsemulsion, curd på yuzo, rökt shiitake
 Spruce shoot emulsion, yuzu curd, smoked shiitake

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

Kammussla "Cru"/Scallop "Cru" 155 kr
 Råmarinerad mussla, grillad grädde, rättika, shiro
 /Marinated raw scallop, grilled cream, daikon radish, shiro

Brioche "Pain Perdu" 145 kr
 Fattiga riddare, Gruyèreost, fermenterat svamp, kapris
 /French toast, Gruyère cheese, fermented mushroom, capers

Sides



Vintersallad/Winter salad 40 kr
 Roquefortdressing/Roquefort dressing

Hjärtsallad "CAESAR"/Gem salad 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

Kok 145 kr
 Gingin, kok kaffe, körsbärs cola, svartvinbärsgrädde/
 Gin, brewed coffee, cherry cola, black currant cream

Vovo 2.0 145 kr
 Absolut vodka, tranbärssocker, hallonsyra, persikaskum/
 Absolut vodka, cranberry sugar, raspberry acid, peach foam

Vovo 2.0 (alkoholfri/alcohol free) 145 kr
 Tranbärssocker, hallonsyra, persikaskum/
 Cranberry sugar, raspberry acid, peach foam

Cloudy mule (alkoholfri/alcohol free) 145 kr
 Äppelmust, hjortron, lime, ginger beer/
 Apple cider, cloudberry, lime, ginger beer

FRÅN GRILLEN

FROM THE GRILL



Skrej filé "Meuniere"/Skrei loin 315 kr
 Brynt smör, kapris, rödbetor/ Browned butter, capers, beets

Sotad röding från Vilhelmina/Arctic char ... 310 kr
 Laxrom, silverlöksemulsion/Salmon roe, silver onion emulsion

Lamm "Boti Kebab"/Lamb kebab 295 kr
 Paprikavinäggrett, chevre, rosmarin/
 Paprika vinaigrette, chèvre, rosemary

Flankstek "Carne Asada"/Flank steak 285 kr
 Pepparsås, salsa verde/Pepper sauce, salsa verde

Rådjur "Roubarbo"/Venison 335 kr
 Dragon, krispig grönkål/Tarragon, crispy kale

Socca "Provençale" 280 kr
 Kikärtspannkaka, citronpicklad aubergine, fårost,
 sauce picante, grillad paprika/Chickpea pancake,
 lemon-pickled eggplant, goat cheese, sauce picante,
 grilled bell pepper

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

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

Ensalata Verde/Green salad 40 kr
 Citronvinäggrett/Lemon vinaigrette

Broccolini/Broccolini 40 kr
 Jalapeño/Jalapeño

Picklad rökt shiitake/Pickled smoked shiitake .. 40 kr
 Riven Gårdsost/Grated Farmhouse Cheese

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

Ugnsbakad mandelpotatis/
 Oven baked almond potatoes 40 kr

Pommes frites/ french fries 40 kr
 Persillade

Gratin de pommes 40 kr

DESSERT

Crème brûlée 135 kr

Inkokta vinteräpplen/Poached winter apples .. 135 kr
 Kardemumma, havre, vaniljfärskost och körvel/Cardamom,
 oats, vanilla cream cheese, and chervil

Hjortron/Cloudberry 145 kr
 Brun getostglass, mandelflarn/Brown goat cheese ice cream,
 almond flakes

Citroncheesecake/Lemon cheesecake 135 kr
 Citroncurd, mandelcrumble/Lemoncurd, almond crumble

Chokladsorbet/Chocolate sorbet .. 105 kr
 Olivolja, havssalt, krispig brioche/Olive oil,
 sea salt, crispy brioche

