

SNACKS

Marconamandlar/*Marcona almonds*50 kr

Gordaloliver/*Gordal olives*50 kr

Mandelpotatischips/*Almond potato chips* ...50 kr

SMÅRÄTTER

SMALL DISHES

Tonfisk, miso och grillad gurka /
Tuna, miso and grilled cucumber.....185 kr
Sashimi av tonfisk med grillad gurka, vit misokräm, gurkolja, puffad ris / Tuna sashimi with grilled cucumber, white miso cream, cucumber oil, puffed rice

Tempura, röding, sake /
Tempura, arctic char, sake.....175 kr
Rödingtartar, noritempura, rostadchilikräm, sushisris, forellrom, sake / Arctic char tartare, nori tempura, roasted chili cream, sushi rice, trout roe, sake

Rådjur, jordärtskocka, ostron /
Venison, Jerusalem artichoke, oyster.....185 kr
Rådjurstataki, friterad jordärtskocka, ostronemulsion, furikake, syrad lök / Venison tataki, fried Jerusalem artichoke, oyster emulsion, furikake, pickled onion

Älg, björk och svamp /
Moose, birch and mushroom.....155 kr 1/2, 250 kr 1/1 inkl. pommes
Råbiff på älg, picklad shiitake, björkemulsion, torkat björkblad och riven rökt Västerbottenost / Moose steak tartare, pickled shiitake, birch emulsion, dried birch leaf and grated smoked Västerbotten cheese. Half portion or full portion incl. fries

Kräftor, brioche och citron /
Crayfish, brioche and lemon.....165 kr
Kräftskagen, grillad briochebröd, citron och krasse / Crayfish skagen, grilled brioche bread, lemon and cress

Selleri, tryffel, fermenterad lök /
Celeriac, truffle, fermented onion.....165 kr
Saltbakad rotselleri, lätt tryffelemulsion, fermenterad schalottenlök, brynt smör, bovetekrisp, selleriblad / Salt-baked celeriac, light truffle emulsion, fermented shallot, brown butter, buckwheat crisp, celery leaf

Norrländsk bouillabaisse, rökt sik, morot /
Nordic bouillabaisse, smoked whitefish, carrot.....170 kr
Gräddig buljong, rökt sik, kräftrouille, inlagd morot, dill / Creamy broth, smoked whitefish, crayfish rouille, pickled carrot, dill



FRÅN GRILLEN

FROM THE GRILL



Röding, rotselleri, brynt smör /
Arctic char, celeriac, brown butter.....365 kr
Halstrad lättrokt röding, rotselleripuré, havtornsvinaigrette, brynt smör, riven pepparrot / Pan-seared lightly smoked arctic char, celeriac purée, sea buckthorn vinaigrette, brown butter, grated horseradish

Havsgös, majs, chili /
Sea pike-perch, corn, chili.....365 kr
Krispigt skinn, rostad majscrème, syrlig tamarindsky, lime, chili, rostad cashew och korianderolja / Crispy skin, roasted corn crème, tangy tamarind jus, lime, chili, roasted cashew and coriander oil

Ren, svamp, lingon /
Reindeer, mushroom, lingonberry.....435 kr
Pot au feu på souvasrökt ren och renkorv, inlagd shiitake, svampsås, fermenterad lingon/ Pot au feu of souvas-smoked reindeer and reindeer sausage, pickled shiitake, mushroom sauce, fermented lingonberry

Biff, peppar, grönkål /
Steak, pepper, kale.....345 kr
Pepparbiff 200g, rostad lök, gräddig pepparsås, grillad grönkål, pommes paille / Pepper steak 200g, roasted onion, creamy pepper sauce, grilled kale, matchstick fries

Kål, äpple, solrosfrön /
Cabbage, apple, sunflower seeds320 kr
Grillad spetskål, misoemulsion, rökt äppelvinäger, tunna äppelskivor, krispig grönkål, rostade solrosfrön, gräslöksolja/ Grilled pointed cabbage, miso emulsion, smoked apple vinegar, thin apple slices, crispy kale, roasted sunflower seeds, chive oil

Grillad oxfilé /
Grilled beef tenderloin100g 275 kr/ 200g 495 kr
Serveras med valfri sås (béarnaise, pepparsås eller rödvinsås) tomatsallad och pommes / Served with sauce of choice (béarnaise, pepper sauce or red wine sauce), tomato salad and fries.

Jordärtskocka / Jerusalem artichoke.....45 kr
Enbär och syrlig örtemulsion /Juniper berry and tangy herb emulsion

Rostad morot / Roasted carro.....45 kr
Äpple och bryntsmörvinaigrette /Apple and brown butter vinaigrette

Broccolini / Broccolini.....45 kr
Jalapeño vinaigrette/Jalapeño vinaigrette

Pumpkin paradise.....145 kr
Planteray Pineapple, ananasjuice, pumpa puré, citronjuice, giffard pina, kanelsocker, torkad ananas och kanelstång /Planteray Pineapple, pineapple juice, pumpkin purée, lemon juice, giffard pina, cinnamon sugar, dried pineapple and cinnamon stick

Bloody iceroad.....145 kr
Blodapelsin, altos reposado, chokladbitter, ancho reyes chipotle, lime, klarifierad grade, tajin/Blood orange, altos reposado, chocolate bitters, ancho eeyes chipotle, lime, clarified cream, tajin

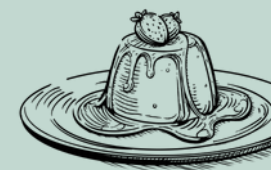
Apple snowball.....145 kr
Absolut vodka, polibomb, äppelsyra, äppelmust, vaniljsocker, sprite, torkad äpple/Absolut vodka, polibomb, apple acid, apple cider, vanilla sugar, sprite, dried apple

Winter Negroni.....145 kr
Ego GinGin , spriteriet söt vermouthe, campari med nejlika och kanel, kanelstång och apelsin/Ego GinGin, spriteriet sweet vermouthe, campari with cloves and cinnamon, cinnamon stick and orange

Apple pie (alkoholfri/alcohol free).....120 kr
Äppelmust, kanelsocker, citron, vaniljgrädde, kanel, torkat äpple/Apple cider, cinnamon sugar, lemon, vanilla cream, cinnamon, dried apple

Rosemary(alkoholfri/alcohol free).....120 kr
Rosmarinsocker, granatäpplejuice, lime, soda, torkad lime och rosmarin/Rosemary sugar, pomegranate juice, lime, soda, dried lime and rosemary

DESSERT



Äpple, miso, havre /
Apple, miso, oat159 kr
Misoglass, bakad äppelkräm, äppelkaramell, fattiga riddare, havrecrunch / Miso ice cream, baked apple cream, apple caramel, french toast, oat crunch

Havtorn, tonka, mandel /
Sea buckthorn, tonka, almond.....159 kr
Tonkaglass, havtornsmacaron, havtornscurd, frangipane / Tonka bean ice cream, sea buckthorn macaron, sea buckthorn curd, frangipane

Hjortron, brunost, vanilj /
Cloudberry, brown cheese, vanilla.....159 kr
Pot de crème, hjortronkompott, glass på norsk brunost, tuile / Pot de crème, cloudberry compote, Norwegian brown cheese ice cream, tuile

Chokladsorbet/
Chocolate sorbet.....95 kr
Olivolja, hasselnöt, brioche / Olive oil, hazelnut, brioche

Rostad mandelpotatis /
Roasted almond potatoes.....45 kr

Potatisgratäng / Potato gratin.....45 kr

Pommes frites / French fries.....45 kr

Extra sås / Extra sauce.....35 kr
Pepparsås,Béarnaise, Rödvinsås / Pepper sauce, Béarnaise, Red wine sauce

Sides



Höstsallad / Autumn salad.....45 kr
Grillad kål, skogssvamp, fermenterat äpple, hasselnöt, äppelcider- och svampvinaigrette / Grilled cabbage, wild mushroom, fermented apple, hazelnut, apple cider and mushroom vinaigrette

Meddela eventuella allergier vid beställning/Please inform us of any allergies when placing your order.