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

Råbiff, svamp & mandelpotatis/
Beef Topside, Mushrooms & Almond Potatoes
.....**155 kr 1/2, 250 kr 1/1 inkl. pommes**
Råbiff på nötinnanlår med inlagd shiitake, grillad majonnäs, riven torkad ren och hjortronsvinägrett. Serveras med Västerbottenost och mandelpotatischips / Beef tartare made from topside, served with pickled shiitake mushrooms, grilled mayonnaise, grated dried reindeer meat and cloudberry vinaigrette. Accompanied by Västerbotten cheese and crispy almond potato chips.
Half portion or full portion incl. frie

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

ALLTID GRILLAT

BRASSERIE EGO AT SAVOY

FRÅN GRILLEN
FROM THE GRILL



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

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 seeds .....**320 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



Cocktails

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 vermouth, campari med nejlika och kanel, kanelstång och apelsin/*Ego GinGin, spriteriet sweet vermouth, 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, oat .....**159 kr**
Misoglass, bakad äppelkräm, äppelkaramell, fattiga riddare, havrecrunch /
Miso ice cream, baked apple cream, apple caramel, french toast, oat crunch

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

Sides



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*

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*

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