

STARTERS

Kalix vendace roe from Junköfiskarna	325
- homemade toast & flatbread, sour cream, dill, red onion, lemon	
Herring	175
- black rye bread, sour cream, browned butter, onion, dill	
Junkö salmon	195
- soya cured salmon, yuzu, cucumber, nori crisp, trout roe	
Scallop	195
- melon, lime, coriander, jalapeño, kohlrabi, Birchotan coal emulsion	
Buffalo mozzarella	185
- Viken tomatoes, pumpkin seed pesto, sourdough bread	
Steak tartare	195
- pickled parsnip, cress emulsion, horseradish	
Charkuterie plate	195
- with cheese, tapenade, croutons	
Cheese plate	195
- with homemade flatbread, marmelade	

MAINS

Arctic char	245
- fennel, jalapeño, crushed potatoes, langoustine sauce	
Pike perch	245
- Sandefjord sauce, elderflower, cucumber, broccoli, cured lemon, new potatoes	
Iberico	295
- green tomato salsa, green asparagus, fried potatoes with sage, cider sauce	
Roe deer	325
- rosemary crème, summer carrots, scallion, savoy cabbage	
Green pea risotto	215
- sugar snaps, green asparagus, summer carrots	
Bao	215
- Löpeld cheese, sesame cucumber, coriander, kohlrabi, cress	

SEAFOOD

Mussels - aioli, fries	175
Smoked shrimps - aioli half/whole	155/295
Oysters - Fines de Claires	1*35/6*195
Lobster	half/whole 225/395
Grilled lobster	half/whole 225/395
- aioli, lemon, grilled sourdough bread	
Seafood plateau - oysters, lobster, langoustines, smoked shrimps, mussels, aioli, lemon	695

DRY-AGED MEAT

from Norrbottensgården and Tornedalen	
Sirloin steak 250g	355
Ribeye 250g	355
Tenderloin 200g	395
Reindeer 200g	395
- herb potatoes, summer vegetables, bearnaise, red wine sauce	

Hamburger	225
Meat from Norrbottensgården, homemade bread, Birchotan coal emulsion, Hedmans bacon, lettuce, tomato, red onion, pickled cucumber	
- served with fries	

DESSERTS

Strawberries	125
- vanilla, almond, lime	
Crème brûlée	125
- sorbet	
Chocolate brownie	125
- salty caramel ice-cream	
Hemmagastro praline	40