Starters

Olives *Vegan* **59:-**

Green mammuth olives marinated with citrus, thyme & garlic.

Garlic Bread *Vegetarian* **69:-**

Gratinated ciabatta with garlic butter & västerbottens cheese. Served with aioli.

Dried Reindeer **169:-**

Dried meat*, no nonsense.
*Reindeer from Sweden/Finland

Baked Brie *Vegetarian* **139:-**

Oven baked brie from Skärvångens Bymejeri with garlic & rosemary. Served with grilled bread & hot honey.

Suovas Tataki **199:-**

Marinated suovas* tataki with shredded cabbage, pickled ginger, sesame seeds & gochujang-mayonnaise.
*Reindeer from Sweden/Finland

Desserts

Coffeemom **109:-**

Crème Brûlée with coffee & cardamom.

Chocolate **139:-**

Chocolate fondant with cloud berry sauce, whipped cream & cacao nibs.

Main courses

Artic Char **369:-**

Pan fried artic char* & red cabbage. Served with fried small potatoes, dill mayonnaise & pickled vegetables.
*Fish from Sweden

Entrecôte **429:-**

Grilled entrecôte* with red wine sauce & tarragon mayonnaise. Served with fries & salad.
*Beef from Sweden

Burger **Sgl/Dbl 239/299:-**

120g beef* burger on a brioche bun with bacon, cheese, salad & spicy hamburger dressing. Served with fries & spicy dip.
Vegetarian option available.
*Beef from Sweden

Autumn Salad

Hearty & fresh salad with millet, root vegetables, tomatoes, pickled onions & gochujang-mayonnaise.

Choose between three different proteins:

- Grilled pork chop from Alviksgården* **259:-**
- Fried Norrloumi - cheese från Norrland **259:-**

*Pork from Sweden