

STARTERS

OLIVES

69:-

Green mammoth-olives marinated with citrus, thyme & garlic.

Goes well with: Ruida Domo Cava Brut

105:-/gl

MOOSE TARTAR

199:-

Tartar of moose with a truffle crème, black currant coulis & toasted almond.
Moose from Njålgies, Norrbotten.

Goes well with: Bedoba Saperavi

165:-/gl

GARLIC BREAD

69:-

Ciabatta gratinated with garlic butter & västerbottens-cheese.
Comes with aioli.

Goes well with: River Delta Sauvignon Blanc

135:-/gl

BEETROOT TARTAR

119:-

Tartar of beetroot with a truffle crème, black currant coulis & toasted almond.

Goes well with: Bedoba Saperavi

165:-/gl

FISH SOUP

149:-

Creamy fish soup with the fish of the day, potatoes, carrots, leek & fennel.
Comes with toasted bread & aioli.
Fish from Sweden & Norway.

Goes well with: Nik Weis Urban Riesling

145:-/gl

DRIED REINDEER

159:-

Dried meat, no nonsense.
Reindeer from Njålgies, Norrbotten.

Goes well with: Rålund Dry Wine of Blueberries

129:-/gl



MAIN COURSES

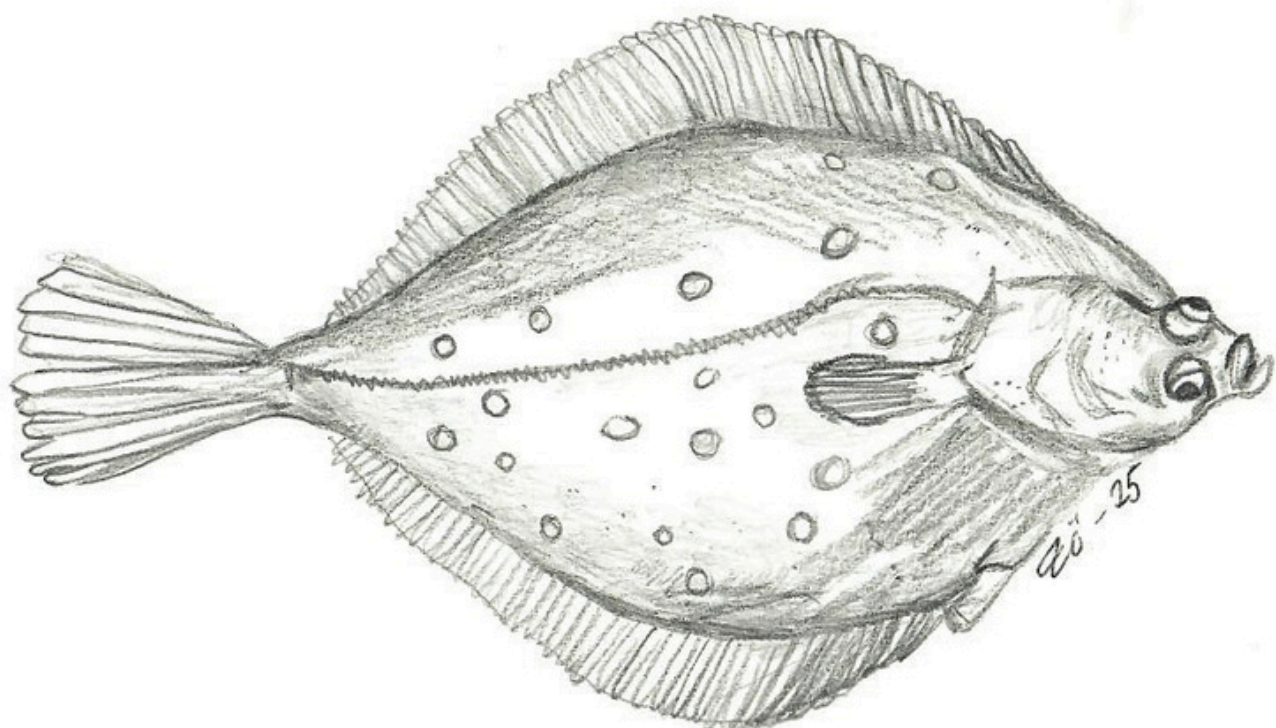
HAMBURGER

SGL 239:-
DBL 299:-

Beef burger 120g on a brioche bun with sliced suovas, lingonberry chutney, chantrelle-whiskey mayo & salad.
Comes with french fries & dip.
Beef from Laukergården, Norrbotten.

Goes well with: Hop On IPA

95:-



HALIBUT

379:-

Pan fried halibut & gnocci with sandefjord-gremolata & fermented carrots.
Fish from Norway.

Goes well with: Southern Right Sauv. Blanc

135:-/gl

ENTRECÔTE STEAK

459:-

Grilled 33 days dry aged entrecôte 250g with french fries, tomato salad, red wine sauce & tarragon mayo.
Beef from Laukergården, Norrbotten.

Goes well with: Mas du Silène Grenache Noir

139:-/gl

MOOSE PATTIES

249:-

Classic moose patties with green pepper sauce, boiled potatoes, carrots, lingonberries & pickled cucumber.
Moose from Njålgies, Norrbotten.

Goes well with: Kallholmen Levande Lager

89:-

VEGETARIAN PATTIES

249:-

Soy patties, seasoned with juniper berries, thyme & onions, with green pepper sauce, boiled potatoes, carrots, lingonberries & pickled cucumber.

Goes well with: Kallholmen Levande Lager

89:-

SCHNITZEL

239:-

Fried pork schnitzel served with capers, green peas, lemon, french fries and our butter of the day.
Pork from Sweden.

Goes well with: Nik Weiss Urban Riesling

145:-/gl

DESSERTS



ALMOND & APPLE

135:-

Sponge cake with amaretto crème, fresh apples & toasted almonds.

Goes well with: Brännland Ice Cider Apple Ice 149:-/gl

RASPBERRY & MERINGUE

89:-

Our raspberry sorbet served with anise meringues.

Goes well with: Sambuca Molinari 30:-/cl

EN STÄNKARE TILL KAFFET?

Fernet Branca	30:-/cl
Chateau de Breuil Calvados VSOP	35:-/cl
Episk Likör Black Currant	40:-/cl
Episk Likör Cloudberry	45:-/cl
Grönstedts Cognac XO	45:-/cl
Diplomatico Rum Reserva Exclusiva	45:-/cl
High Coast Älv Single Malt	55:-/cl

