

# STARTERS

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## OLIVES

69:-

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

*Goes well with: Ruida Domo Cava Brut*

105:-/gl

## GARLIC BREAD

69:-

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

*Goes well with: Badet Clement Gren. Blanc*

129:-/gl

## CORN RIBS

119:-

Chili-seasoned fried corn ribs, served with a jalapeño crème with cream cheese, lingonberry powder & parmesan.

*Goes well with: Heinz Eifel QD Riesling*

145:-/gl

## PERCH CEVICHE

149:-

Ceviche of lime-marinated perch fillet with fennel, radishes, cucumber, apple, jalapeños & red onion, topped with crispy fried glass noodles. *Perch from Bellonäs, Arjeplog.*

*Goes well with: River Delta Sauvignon Blanc*

135:-/gl

## DRIED REINDEER

159:-

Dried reindeer. No nonsense. *Reindeer from Njålgies, Norrbotten.*

*Goes well with: Rålund Dry Wine of Blueberries*

129:-/gl

## MOOSE TARTARE

199:-

Tartare of moose with tomato concassé, capers, olives, yellow onion & pecorino. Served with toasted bread. *Moose from Sweden.*

*Goes well with: Bedoba Saperavi*

165:-/gl

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Do you have any allergies?  
Talk with us in the staff.

# MAIN COURSES

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## HAMBURGER

SGL 239:-

DBL 299:-

Beef burger (120 g) on a brioche bun with caramelized onion, cheddar, tomato marmalade, pickles, & lettuce. Served with french fries & herb aioli.  
*Beef from Sweden.*

Goes well with: Mariestad Lager

105:-

## REINDEER QUESADILLAS 319:-

Tortilla filled with reindeer roast braised for eight hours, tomato salsa, cheddar & västerbotten-cheese. Served with our tomato salsa, pea-amole & fresh cabbage slaw.  
*Reindeer from Njalgies, Norrbotten.*

Goes well with: Hop On IPA

105:-

## ARCTIC CHAR

369:-

Butter-fried arctic char, served with horseradish crème & a fresh potato salad with fennel, capers, summer cabbage, tomatoes, & lemon.  
*Fish from Sweden.*

Goes well with: Southern Right Sauv. Blanc

150:-/gl

## QUACK AU VIN

299:-

Hearty red wine stew with duck leg, served with mashed potatoes, pickled cucumber & crispy fried onions.  
*Duck from Sweden.*

Goes well with: Bedoba Saperavi

165:-/gl

## CUT OF THE DAY

429:-

*Ask us which cut we're serving today!*

Grilled beef (250 g) served with french fries, tomato salad, red wine sauce & tarragon mayonnaise.  
*Beef from Sweden.*

Goes well with: Mas du Silène Grenache

139:-/gl

## BEAN QUESADILLAS

279:-

Tortilla filled with refried swedish white beans, tomato salsa, feta cheese, cheddar & västerbottens-cheese. Served with our tomato salsa, pea-amole & fresh cabbage slaw.

Goes well with: Hop On IPA

105:-

## SMOKED SHRIMP

279:-

Smoked shell-on shrimp (500g), served with herb aioli, dill mayonnaise, toasted bread, & a tomato salad.  
*Shrimp from Greenland & Norway.*

Goes well with: Heinz Eifel QD Riesling

145:-/gl

Add French Fries for 49:-

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# DESSERTS

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## GINGER & CHOCOLATE 149:-

Ginger blondie with white chocolate, served with frozen chocolate mousse & melted dark chocolate.

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

## RHUBARB & VANILLA 119:-

Our rhubarb sorbet served with vanilla whipped cream, macerated rhubarb, and oat crunch.

*Goes well with: ND Rhubarb Pie Liqueur 30:-/cl*

## CLOUDBERRIES & ICE CREAM 119:-

Fried cornflake-crust vanilla ice cream, served with warm cloudberry jam.

*Goes well with: Appleton Estate 12 yo Rum 70:-/cl*

## SOMETHING STRONG?

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

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