

~~~~~ STARTERS ~~~~~

Pumpkin Soup (V) 145

Coconut milk, ginger, crispy wonton and chili oil

Mushroom Toast (V) – 155 /Full 275

Levain bread, Västerbotten cheese cream, lemon-pickled onion, and chives

Swedish Potato Pancake (Råraka) 295 *(add 100 on package menu)*

Kalix vendace roe, sour cream, red onion and chives

Tuna Carpaccio 145

Lemon, chives, chili and grilled bread

Classic Steak Tartare Half – 175 / Full – 245

Dijonnaise, capers, shallots, cornichons, chives, cured egg yolk  
*(Full portion served with French fries)*

Venison Tartare 165

Flat iron venison, apple, leek, soy, yuzu and jalapeño

Charcuterie 155

Grilled bread and cornichons

~~~~~ MAIN COURSE ~~~~~

Pasta pesto (V) 245

Zucchini, parmesan and pine nuts

Mushroom Risotto (V) 255

Wild mushrooms, Parmesan and parsley

Arctic Char 365

Champagne sauce, watermelon radish, blanched carrots and butter-tossed potatoes

Grilled Pork Belly – 315

, , and celeriac cream, buttered chicken broth, pickled mustard seeds and fried Jerusalem artichoke

Steak frits 365

Pepper sauce and French fries

Venison 395 *(add 50 on package menu)*

Flat iron, sautéed kale, mushrooms, red wine jus with lingonberries and truffle potato purée

~~~~~ FROM THE GRILL ~~~~~

Tuna steak 325

Grilled Chicken 315

Entrecôte (Swedish, grade 4+ marbling, 250 g) 425 (add on 100 on package menu)

Striploin (Argentina, grain-fed 200 days, 250 g) 395 (add on 50 on package menu)

Flap steak 395

Caesar Salad - 55 Green Salad - 45 - Tomato Salad 65 - French Fries 55 - Butter-Tossed Potatoes 45

Beef Tallow-Fried French Fries - 65 - Truffle Potato Purée 65

Red wine sauce 35 - Pepper sauce 45 - Béarnaise sauce 45 - Truffle mayonnaise 35 - Chimichurri 45

~~~~~ DESSERTS ~~~~~

Fried Bites 125

Cherry ice cream

Classic Crème Brûlée 105

A Scoop of Tiramisu 115

Apple Crumble 115

Vanilla ice cream

Ice cream 55