

Appetizers

Foie Gras / 99

Foie Gras mousse with fig foam, grated Svedjan cheese, served in a crust

Goat cheese / 55

Deep-fried goat cheese balls served with pickled onions, salt-baked beetroot salad and chive emulsion

White fish roe / 225

Rolls with potatoes, filled with sour cream, cream cheese, white fish roe, pickled onions and dill

Northern beef / 99

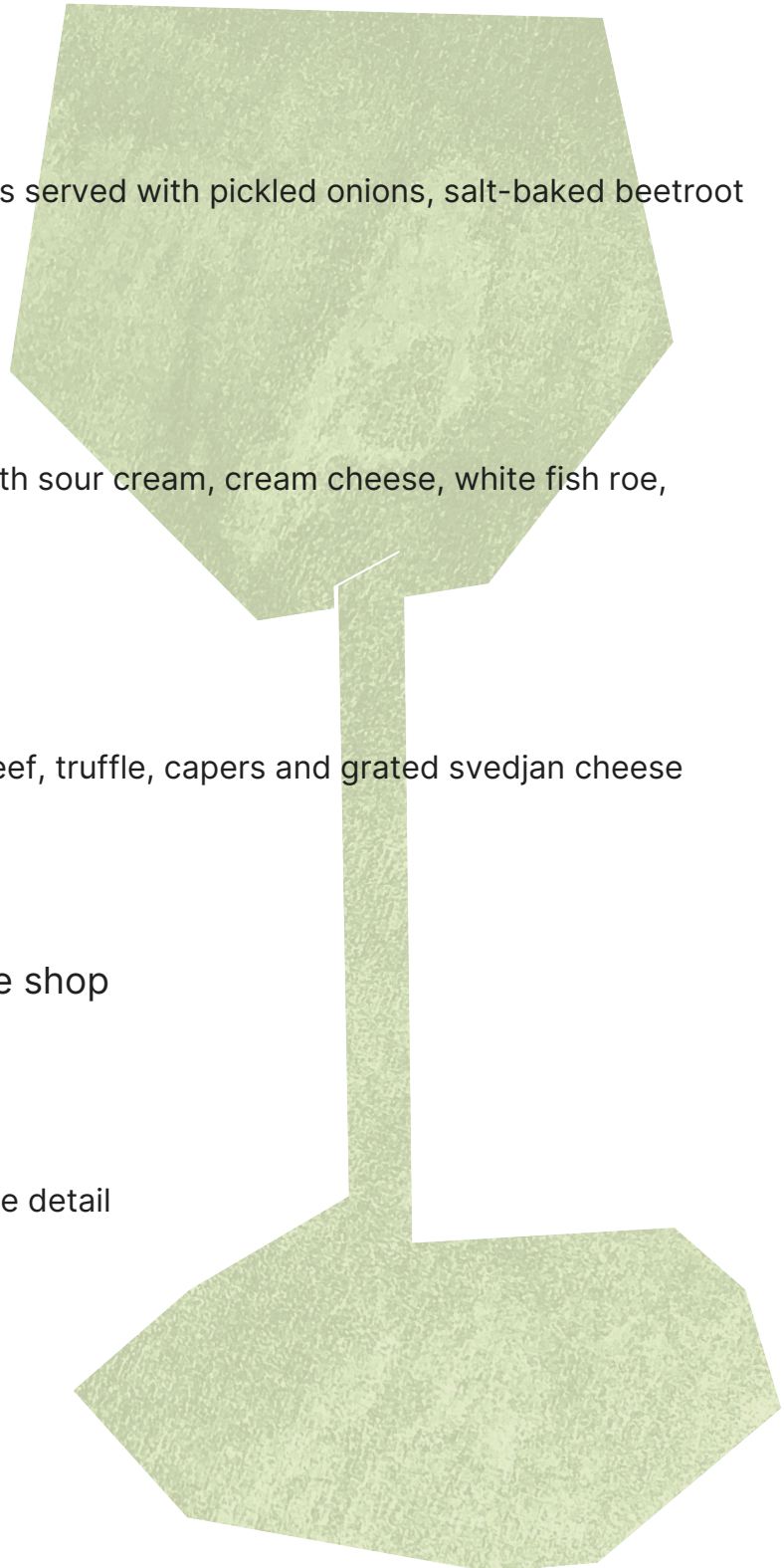
Cone filled with finely cut beef, truffle, capers and grated svedjan cheese

Olives / 55

Tonight's olives from the shop

Game / 99

The evening's selected game detail



Starters

Ravioli / 215

Homemade ravioli filled with porcini mushrooms, served with butter-fried porcini mushrooms, onion and edamame beans, browned shallot butter and pomegranate

Scallop / 259

Butter fried scallops served with browned cauliflower puree, browned butter, jalapeno butter sauce, potato nest and pickled pears

Moose tartar / 235

Served with porcini emulsion, lingonberry powder with salt, candied lingonberries, pear syrup, pickled pears and Västerbotten cheese

Steak tartar / 229

Ground raw beef flavored with salt, pepper, oil, buckwheat, capers, chives.
Served with pickled onions, browned shallot butter, artichoke chips and watercress



Main course

Celeriac / 299

Salt-baked celeriac, served with 63-degree egg, browned butter, celeriac purée, chips on celeriac, pickled onions and roasted beets

Turbot / 399

Butter-fried turbot, served with champagne sauce, cauliflower puree, cucumber salad and herb oil

Reindeer / 445

Butter-roasted reindeer served with potato terrine, micemeat with brioche, lingonberry syrup, chanterelle emulsion on fermented chanterelles and herb oil

Rack of lamb / 425

Herb-marinated rack of lamb served with grilled white cabbage, butter sauce flavored with mustard seeds, apple and onion, and fermented cabbage

Sirloin / 455

Grilled sirloin served with spring primroses, red wine sauce, jalapeno emulsion and French fries

Beef tenderloin / 425

Grilled beef tenderloin served with spring primroses, red wine sauce, jalapeno emulsion and French fries



Desserts

Arctic bramble/ 165

Arctic bramble ice cream from Mockträsk, white chocolate bavaroise, lemon cream, arctic bramble sorbet, arctic bramble cream and a flan

Chocolate / 135

Chocolate fondant served with tonka cream and vanilla ice cream

Bloodorange / 135

White chocolate pâté served with blood orange sorbet, roasted almonds, granité and japanese quince syrup

Cheese / 145 / 165 / 185

The evening's selected cheese is served with marmalade and biscuits. Price indicates 1,2 or 3 pieces

Praline / 59

Ask for the flavor of the evening