A LA CARTE MENU

Starters	
GRATINATED GARLIC BREAD (VEG)	99 SEK
with pesto créme and small caprese salad	
CHANTERELLE TOAST	169 SEK
with Västerbotten cheese and fried sauerkraut	
TAPAS TRAY	265 SEK
with whitefish roe, homesmoked salmon, cured reindeer, elk salami, cheese and homebaked seed crisp	
Main Courses	
FRESH PAPPARDELLE WITH ELK MEAT BALLS	220 SEK
served with tomato sauce, arugula and Västerbotten cheese	
FRESH PAPPARDELLE WITH HOMEMADE FALAFEL (VEG)	220 SEK
served with tomato sauce, arugula and Västerbotten cheese	
HALLOUMI BURGER (VEG)	220 SEK
with sweet potato bun, silver onions, jalapeno mayonnaise, salad, pickles, beef tomato, homemade ketchup,	
fresh french fries and our own Västerbotten cheese sticks	
GRILLED JACK DANIEL'S GLAZED CHUCK BURGER	220 SEK
with sweet potato bun, silver onions, cheddar cheese, jalapeno mayonnaise, salad, pickles, beef tomato, homemade ketchup, fresh french fries and our own Västerbotten cheese sticks	
GRILLED IBERICOSECRETO	315 SEK
with barbeque bearnaise, red wine sauce and potato- and artichoke gratin	
ARCTIC CHAR	315 SEK
with butter fried beets, capers, homesmoked bacon, white wine sauce and parsnip puree	
REINDEER	325 SEK
with chanterelle sauce, tempura fried artichoke, lingonberries and potato- and artichoke gratin	
Describe	
Desserts	
TWO HOMEMADE CHOCOLATE PRALINES	80 SEK
with small espresso	
SEA BUCKTHORN SORBET	80 SEK
on crushed cookies	
ARCTIC BRAMBLE PANNACOTTA	125 SEK
with raspberries, chocolate meringues and raspberry coulis	
CLOUDBERRY GAZPACHO	125 SEK
with vanilla ice cream, crystallized chocolate and salty macrona almond biscuits	
Other Courses	
FRESH FRENCH FRIES	70 SEK
with bearnaise	
FRIED PITEPALT	175 SEK
with butter and lingonberries	
TONIGHT'S SPECIAL	175 SEK
with salad, bread and butter	
Child Menu	
HAMBURGER	85 SEK
	85 SEK
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