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FÖRRÄTTER

CHARKBRICKA 249

Kökets utvalda charkuterier och ost. Serveras med fikonmarmelad och surdegsbröd. Lagom för två personer att dela.

Rekommenderad dryck:
- *Vitt: Torre Oria, Cava Brut Nature, Macabeo.*
- *Rött: Marchesi Antinori, Pèppoli, Sagiovese.*

RÅBIFF 179

Råbiff på svensk oxfilé, lingon, syrade kantareller, schalottenlök, svampcreme, krasse.

Rekommenderad dryck:
- *Vitt: Black Stallion, Napa Valley, Chardonnay,*
- *Rött: Gustave Lorentz, Evidence Pinot Noir*

KANTARELLSOPPA 159

Krämig soppa på gula kantareller, serverad med rostat surdegsbröd.

Rekommenderat vin:
- *Vitt: Clos Henri, Estate Sauvignon Blanc*
- *Rött: Georges Duboeuf, Beaujolais-Villages, Gamay*

LÖJROM 169

Kalix löjrom, salta potatischips, dill, citron och färsostkräm.

Rekommenderat vin:
- *Vitt: Clos Henri, Estate Sauvignon Blanc*
- *Rött: Georges Duboeuf, Beaujolais-Villages, Gamay*

Allergier? Fråga vår personal om alternativ.

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VARMRÄTTER

RENFILÉ 379

Med mandelpotatispuré, rödvinssås, grillad sparrisbroccoli och tomat.

Rekommenderat vin:
- *Vitt: Charly Nicole, Per Aspera Chablis*
- *Rött: Demarie, Langhe, Nebbiolo*

RÖDING 379

Med potatiskaka, grillad citron, dill och sandelfjodsås.

Rekommenderat vin:
- *Vitt: Gustave Lorentz, Evidence, Riesling*
- *Rött: Pierre-Marie Chermette, Beaujolais Griottes, Gamay*

KANTARELLROPPA 269

Krämig soppa på gula kantareller, serverad med rostat surdegsbröd.

Rekommenderat vin:
- *Vitt: Clos Henri, Estate Sauvignon Blanc*
- *Rött: Georges Duboeuf, Beaujolais-Villages, Gamay*

GRILLAD SVEDJAN 349

Grillad hårdost från Svedjan med mandelpotatispuré, rödvinssås, grillad sparrisbroccoli och tomat.

Rekommenderat vin:
- *Vitt: Gustave Lorentz, Evidence, Riesling*
- *Rött: Cono Sur, Block 21, Pinot Noir*

SKOGSSVAMPRISOTTO 279

Krämig risotto med skogssvamp, toppas med parmesan.

Rekommenderat vin:
- *Vitt: Maison Pierre Chainier, Clos de Noys Vouvray, Chenin Blanc.*
- *Rött: Gustave Lorentz, Evidence Pinot Noir*

ÄLGBURGARE 225

150 gr. burgare på Svenskt älgkött, senapsdressing, crispsallat, tomat, picklad silverlök. Serveras med pommes.

Rekommenderat vin:
- *Vitt: El Coto de Rioja, 875m, Chardonnay*
- *Rött: Delas Frères, Syrah*

VINDELFJÄLLENS BURGARE 225

150 gr. burgare på Svenskt högrev, husets burgardressing, crispsallat, rökt cheddarost, Vindelrökt sidfläsk, tomat, picklad silverlök. Serveras med pommes.
- *Finns som vegetariskt alternativ med mungbönsburgare.*

Rekommenderat vin:
- *Vitt: Winzer Krems Orange, Grüner Veltliner*
- *Rött: Marchesi Antinori, Neprica Primitivo*

Sugen på dippsås till burgaren? 25

Välj mellan aioli, husets burgardressing, Västerbottenostdressing, chilimajonnäs, ketchup eller senap.

Allergier? Fråga vår personal om alternativ.

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EFTERÄTTER

CHOKLADTRYFFEL 99

Två stycken chokladtrufflar.

Rekommenderat dessertvin:
- *Tesauro, Recioto de Valpolicella, Corvina/Rondinella.*

ÄPPELPAJ 139

Knäckig äppelpaj med kardemumma, serveras med husets vaniljglass.

Rekommenderat dessertvin:
- *Ricasoli, Granello Passito, Sauvignon Blanc.*

OSTBRICKA 149

Kvällens utvalda ostar med tunnbrödchips och päronmarmelad.

Rekommenderat dessertvin:
- *Carmes de Rieussec, Sauternes, Sémillon/Muscadelle/Sauvignon Blanc.*

GLASS 139

Med varma bär.

Rekommenderat dessertvin:
- *Bute, Mousserande Iscider. Svenska äpplen.*

Allergier? Fråga vår personal om alternativ.

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STARTERS

CHARCUTERIE TRAY 249

Our chefs selection of charcuteries and cheese. Served with med fig marmelade and sour dough bread. Perfect for two persons to share.

Rekommenderad dryck:
- *Vitt: Torre Oria, Cava Brut Nature, Macabeo.*
- *Rött: Marchesi Antinori, Pèppoli, Sagiovese.*

BEEF TARTARE 179

Beef tartare on Swedish reindeer, pickledyellow chantarelles, scallots, forest mushroom creme. Topped with kress

Rekommenderad dryck:
- *Vitt: Black Stallion, Napa Valley, Chardonnay,*
- *Rött: Gustave Lorentz, Evidence Pinot Noir*

CHANTARELLE SOUP 159

Creamy yellow chantarelle soup. Served with roasted sour dough bread.

Recommended wine:
- *White: Clos Henri, Estate Sauvignon Blanc*
- *Red: Georges Duboeuf, Beaujolais-Villages, Gamay*

KALIX WHITE FISH ROE 169

Kalix white fish roe, sprigs of dill, forest mushroom creme, grilled lemon, schallots, Served on a bed of salted potato crisps.

Recommended wine:
- *White: Clos Henri, Estate Sauvignon Blanc*
- *Red: Georges Duboeuf, Beaujolais-Villages, Gamay*

Allergies? Please ask our staff for alternatives.

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MAIN COURSES

REINDEER FILLET 379

Seared Swedish reindeer fillet, served with almon potatopurée, parshnip purée, red wine reduction, roased bacon wrapped broccolini and tomatoes.

Recommended wine:
- *White: Charly Nicole, Per Aspera Chablis*
- *Red: Demarie, Langhe, Nebbiolo*

ARCTIC CHAR 379

Butter fried Swedish arctic char served with potato cake, sprigs of dill, white fish roe, grilled lemon and Sandelfjord sauce.

Recommended wine:
- *White: Gustave Lorentz, Evidence, Riesling*
- *Red: Pierre-Marie Chermette, Beaujolais Griottes, Gamay*

CHANTARELLE SOUP 269

Creamy yellow chantarelle soup. Served with roasted sour dough bread.

Recommended wine:
- *White: Clos Henri, Estate Sauvignon Blanc*
- *Red: Georges Duboeuf, Beaujolais-Villages, Gamay*

GRILLED SVEDJAN CHEESE 349

Two pieces of grilled Svedjan cheese, parshniå purée, almon potato purée, red wine reduction. Served with roasted broccolini and tomatoes

Recommended wine:
- *White: Gustave Lorentz, Evidence, Riesling*
- *Red: Cono Sur, Block 21, Pinot Noir*

FOREST MUSHROOM RISOTTO 279

Creamy risotto with forest mushrooms, parmesan cheese, herbal oil.

Recommended wine:
- *White: Maison Pierre Chainier, Clos de Noys Vouvray, Chenin Blanc.*
- *Red: Gustave Lorentz, Evidence Pinot Noir*

MOOSE BURGER 225

150 gr. burger of Swedish moose, whole grain mustard dressing, crisp sallat, tomato, pickled white onion, bacon, yellow chatarelles, lingon beirries and aged cheese dressing. Served with crisps.

Recommended wine:
- *White: El Coto de Rioja, 875m, Chardonnay*
- *Red: Delas Frères, Syrah*

VINDELFJÄLLENS BURGER 225

150 gr. buger of Swedish beef prime rib, house made burger dressing, crisp sallat, smoked cheddar cheese, Vindel smoked pork shoulder, tomatoe, pickled white onion, pickled cucumber. Served with crisps.
- *Avaliable as vegetarian option with mung bean burger.*

Recommended wine:
- *White: Winzer Krems Orange, Grüner Veltliner*
- *Red: Marchesi Antinori, Neprica Primitivo*

Dipping sauce for your burger? 25
Choose between aioli, house made burger dressing, Västerbotten cheese dressing, chili mayonnaise, ketchup or mustard.

Allergies? Please ask our staff for alternatives.

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DESSERTS

CHOCOLATE TRUFFLES 99

A selection of two cholate truffles.

Recommended sweet wine
- *Tesauro, Recioto de Valpolicella, Corvina/Rondinella.*

APPLE PIE 139

Decadent apple pie with cardamon, served with our house made vanilla ice cream.

Recommended sweet wine:
- *Ricasoli, Granello Passito, Sauvignon Blanc.*

CHEESEPLATTER 149

Our chefs selection of dessert cheese. Served with pear marmelade and flat bread crisp.

Recommended sweet wine:
- *Carmes de Rieussec, Sauternes, Sémillon/Muscadelle/Sauvignon Blanc.*

ICE CREAM 139

Our house made ice cream with warm berried of the season.

Recommended sweet wine:
- *Bute, Sparkling Ice cider. Swedish apples.*

Allergies? Please ask our staff for alternatives.