



STARTERS

SCALLOP 195 SEK

Seared scallop, roasted jus, crispy chicken skin, Brussels sprouts, salsify, espelette & sea buckthorn vinaigrette

FRIED JERUSALEM ARTICHOKE 195 SEK

Jerusalem artichoke, Havgus 12 cheese cream, browned butter, vinegar powder, dill & chives
add Smoked Reindeer Heart + 35 SEK

OYESTERS 65 SEK/EACH - 3 ST/175 SEK

Beskriving

POTATO & KALIX ROE 295 SEK

Crispy potato cake, Västerbotten cheese, Kalix vendace roe, crème fraîche, red onion, chives, dill & lemon

TARTAR 195 SEK

Moose, egg cream, mustard seeds, pickled onion, croutons, watercress & fermented Kampot pepper

PELLE JANZON 295 SEK

Blackened beef fillet, bleak roe from Kalix, brioche, egg yolk, horseradish, crispy & pickled onion

LANGOUSTINES

GRILLED WITH HERB BUTTER, FOCACCIA & LEMON 325 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED COD 375 SEK

Lardo, leek, parsnip, roasted jus, savoy cabbage & brandade with smoked mackerel

GNOCCHI 295 SEK

Pan-fried gnocchi, porcini, forest mushrooms, sage & tarragon espuma, aged Comté, endive & pickled onion

WIENER SCHNITZEL 310 SEK

Veal loin, red wine sauce, Café de Paris butter, lemon, side salad & french fries with parmesan & herb salt
Plant based option with celeriac - 255 SEK

CHEESEBURGARE 255 SEK

Chuck & brisket, Vaddö cheddar, sautéed chilies, sweet & sour garlic mayo, salad, tomato, onion & french fries with parmesan & herb salt

DUCK BREAST 365 SEK

Swedish duck breast, Gotland lentils, buttered chicken jus, soffritto, pickled Jerusalem artichoke & pommes anna

ROE DEER FROM THE UMEÅ REGION 375 SEK

Small shallot pie, glazed carrots, sherry vinegar, broccolini & blackcurrant gravy

FROM THE GRILL

RIBEYE 545 SEK

Served with grilled lemon

LAMB TOP ROUND 375 SEK

Served with grilled lemon

CUT OF THE DAY

Daily special, daily price

All items from the grill comes with two sides or sauces of your choice

DESSERTS

CHOCOLATE & CARAMEL 125 SEK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream & spiced hot chocolate sauce

FRENCH TOAST 125 SEK

Brioche, winter apples, cinnamon sugar, caramelized pecan nuts, Calvados & vanilla ice cream

BLOOD ORANGE 125 SEK

Blood orange, black lemon meringue, almond tuile, sumac & lemon verbena

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE TRUFFLE 45 KR

Truffle from Nordic Chocolate

We value quality and sustainability in everything we serve. Our meat comes from carefully selected suppliers that comply with our policies on animal welfare and production methods. Do you have specific questions about the origin of a particular dish? Feel free to ask our staff – we will be happy to tell you more! Please let us know even if you have any allergies.

CHEF'S CHOICE

POTATOE & KALIX ROE

Crispy potato cake, Västerbotten cheese, Kalix vendace roe, crème fraîche, red onion, chives, dill & lemon

ROE DEER FROM THE UMEÅ REGION

Small shallot pie, glazed carrots, sherry vinegar, broccolini & blackcurrant gravy

CRÈME BRÛLÉE

Classic with vanilla

*Set menu 695 sek/pp
Served to everyone at the table*

SIDES

50 SEK/EACH

FRENCH FRIES

POTATOE PURÉ

BROCCOLI

SIDE SALAD

SAUCES

50 KR/EACH

BEARNAISE SAUCE

CAFÉ DE PARIS BUTTER

RED WINE SAUCE