



SOCIAL DINNER

900 kr

Chosen dishes from our menu starting with four appetizers to share together at the table followed by four courses. Can be ordered as lacto-ovo vegetarian. Applies to everyone in the party. Last order 20:30

Wine pairing

700 kr

Grand Cru wine pairing

1100 kr

Non-alcoholic pairing

350 kr

SNACKS

»Feel free to share our snacks and starters at the table, but of course you do as you wish.«

Västerbottensost

95 kr

Local hard cheese, aged 36 months

Recommendation: Charles Heidsieck brut reserve champagne

Fried artichoke

95 kr

Romesco sauce and marcona almonds

Parmesan chips

125 kr

Ramson and sourcream

Crusts and caviar

Almond potato and cheese crust with lemon pickled silver onions

Sturgeon caviar Rossini Baerii

245 kr/2pcs

Kalix bleak roe

145 kr/2 pcs

Natural oyster

95 kr/2 pcs.

Bloody mary granité and horseradish schnapps

Grilled oyster

135 kr/2 pcs.

Bleak roe from Kalix and chardonnay butter sauce

Bread serving for two

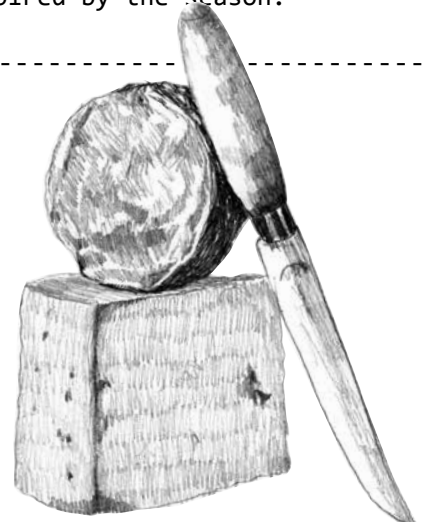
95 kr

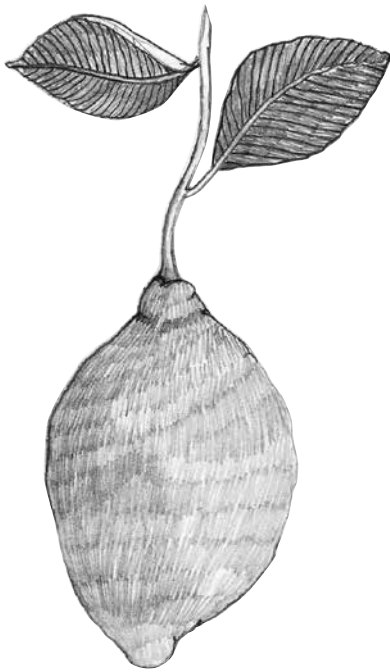
Baked sourdough bread with Västerbottensost cheese

Additional Köksbaren's grilled and birch smoked bacon 50 kr

TARTARE TUESDAY

In addition to our original steak tartare, on Tuesdays we prepare a steak tartare inspired by the season.





STARTERS

Burratina from Frägsta

195 kr

Radicchio salad in pesto with pecorino, grapefruit, sourdough croutons and pimentón de la Vera

White asparagus and cured arctic char

275 kr

Hollandaise on browned butter, hazelnuts and nettles
Additional sturgeon caviar 95 kr

Bleak roe from Kalix

275 kr

Hash brown, onion, lemon and whipped crème fraiche

Whipped rilette with duck liver

175 kr

Butter-fried brioche, winter apple, mushroom, roasted hazelnuts, salad and aged balsamic vinegar

Steak tartar

225 kr

or

Tartar on beef tomato

175 kr

Avocado, onion, pickled mustard seed, green chilli, smoked mayonnaise and papadum



FROM THE GRILL

All cuts are served with baked tomato and herb salad

Turbot on the bone

395 kr

Cutlet pork from Edgården in Robertsfors

325 kr

Filet mignon from farms in Sweden

445 kr

Dry aged rib eye steak for two persons 400 grams

895 kr

from farms in Sweden

Served with baked tomato and herb salad

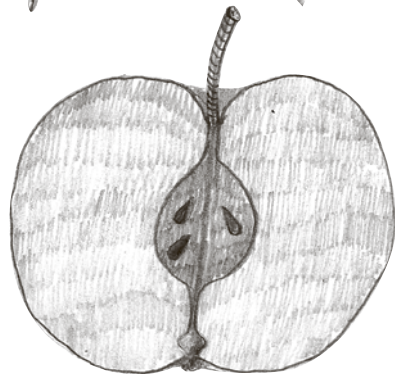
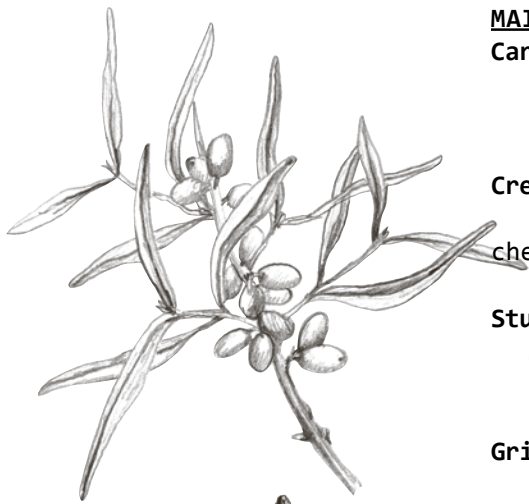
Your choice of side dish

French fries with Köksbaren's spice mix and Béarnaise sauce

Or

Almond potato puree and Bordelaise sauce





MAIN COURSES

- Caramelized onion tart with pistachio butter** 295 kr
Potato- and cheese crème and a salad of kohlrabi, spinach and cabbage shoots
- Cream-fried cod** 355 kr
Fried artichoke, winter apple, artichoke gratin with Gruyère cheese and buttered langoustine broth
- Stuffed quail** 355 kr
Mushrooms, potato puree, small peas and morel velouté
- Grilled reindeer** 425 kr
Roasted onion cream flavored with aged balsamic vinegar, smoked onion, king oyster mushroom, smoked pork, rowan berries and thyme
- Steak tartar** 325 kr
or
Tartar on beef tomato 275 kr
Avocado, onion, pickled mustard seed, green chili, smoked mayonnaise and papadum
-

DESSERTS

- Västerbottensost** 95 kr
Local hard cheese, aged 36 months
Recommendation: Charles Heidsieck brut reserve champagne
- Small chocolate ganache** 75 kr
Caramelized Sea buckthorn and marcona almonds
Recommendation: Filtered coffee and aged rum
- Pineapple Tatin Tart** 125 kr
Sabayonne and rum ice cream
Sweet wine recommendation: 2022 Brännlands Iscider
- Chocolate fondant** 145 kr
Salted caramel sauce, raspberries and vanilla ice cream
Sweet wine recommendation: Poças 10 years Old Tawny Port
-

CALVADOS TASTING

- 3 different kinds of Calvados with coffee and a small chocolate ganache 225 kr
-

ICE CREAM & SORBET

- Mozzarella ice cream** 125 kr
Artic raspberries, lemon and olive oil
Sweet wine recommendation: 2017 Royal Tokaji Blue Label
- Blood orange sorbet** 95 kr
Lemon- and liquorice sprinkles
Sweet wine recommendation: 2022 Brännlands Iscider
-



SWEET WINES

	GLAS
Poças 10 years Old Tawny Portvin Portugal	125 kr
2017 Royal Tokaji Blue Label 5 Puttonyos Ungern	135 kr
2022 Brännlands Iscider Västerbotten	145 kr
2003 Chateau Clos Haut Peyraguy Sauternes	195 kr

COFFEE FROM COSTAS ROSTERI IN UMEÅ

Filtered coffee Umeå Blend	45 kr
Double espresso Godfather´s blend	45 kr
Cappucino Godfather´s blend	55 kr

TEA FROM BRUNKULLA

Black, green or rooibos	45 kr
-------------------------	-------

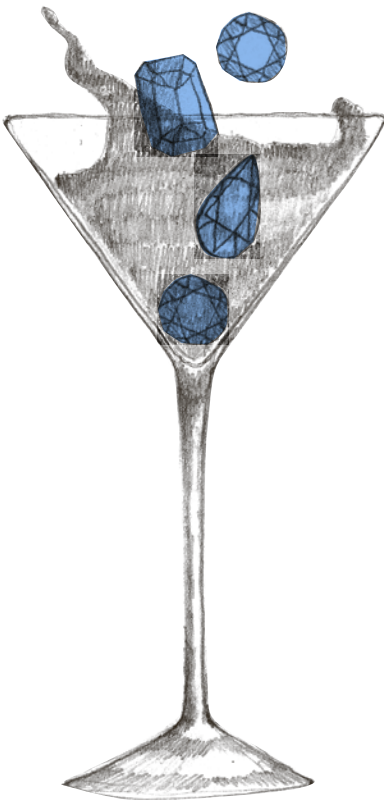
COCKTAILS

Espresso martini	155 kr
KASK coffee liqueur, vodka and espresso	

Irish coffee	145 kr
Tullamore Whiskey, cream, sugar and nutmeg	

Hot shot	95 kr
Galliano, coffee and cream	

Gin & tonic	165 kr
Norrbottnens destillery Mountain dry gin and tonic	



<u>DIGESTIVE</u>	PER CL
LIQUEUR	
Baileys Irish cream	25 kr
Carlshamns Flaggpunsch	25 kr
Staibano Limoncello	25 kr
Strega	25 kr
RUM	
Ron Zacapa Solera 23 Guatemala	45 kr
Diplomatico Reserva Exclusiva Venezuela	35 kr
Rhum J.M XO Martinique	40 kr
Appleton Estate 21y Jamaica	75 kr
MALTWISKY	
Agitator Blended	25 kr
High coast Älv	35 kr
High coast Timmer	45 kr
High coast Berg	45 kr
High coast 63	50 kr
High coast Doubles Rum cask	55 kr
Nikka From the Barrel 51,4 %	40 kr
Ardbeg Uigeadail	45 kr
The Macallan 18y Double Cask	125 kr
BOURBON	
Willet Pot Still Reserve	40 kr
BRANDY	
Pérez Barquero Monte Cristo	55 kr
EAU-DE-VIE	
Rochelt Wachauer Marille Apricot	150 kr
ARMANGAC	
Tariquet 12y	45 kr
Gilles Lhoste Duc D'Éyssac 1950	225 kr
COGNAC	
Grönstedts XO	30 kr
Remy Martin XO	75 kr
Delamain Pale & Dry	55 kr
Normandin Mercier XO Grande Champagne	85 kr
CALVADOS	
Pays d'Auge Pierre Huet Calvados Vieux 5y	35 kr
Pays d'Auge Pierre Huet Calvados Cordon Or 30y	90 kr
Domfrontais Louis de Lauriston Hors d'Age 12y	45 kr
Delamain Early Landed 1999	125 kr
GRAPPA	
Sarpa di Poli	25 kr
Levi Grappa Riserva Paglierina	50 kr
MARC	
Chateau d'Arlay Marc de Jura 2007	45 kr
BITTER	
Amaro Montenegro	25 kr
Gammeldansk	25 kr
Jägermeister Manifest	25 kr
Fernet branca	25 kr

