



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.«

Local hard cheese Västerbottensost aged 36 months

145 kr

Cloudberry marmalade and freshly baked sweet rye bread

Fried artichoke

95 kr

Romesco sauce and marcona almonds

Ramson chips

125 kr

Sour cream and fresh summer truffle

A spoon of sturgeon caviar

95 kr

Additional: 2 cl Swedish potato vodka 95 krs

Natural oyster

95 kr/2 pcs.

Bloody mary granité and horseradish schnapps

Grilled oyster and bleak roe

135 kr /2 pcs

Served with browned butter

Bread serving for two

95 kr

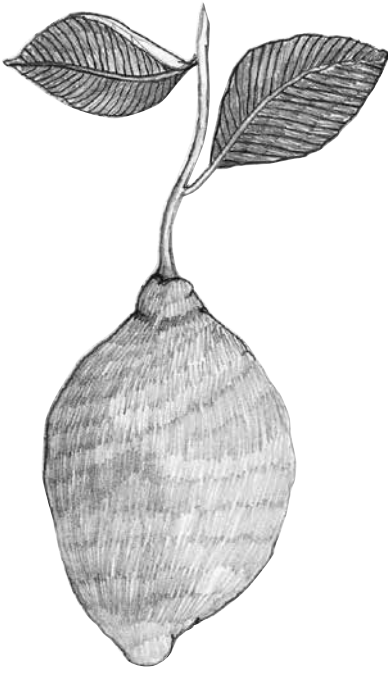
Baked sourdough bread with Västerbottensost cheese

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

Steamed dumplings and green asparagus	195 kr
Caramelized onions, curry, pistachios, peas, browned butter and sherry sauce	
Carpaccio on pikeperch, scallop and lobster	225 kr
Blue mussel, green asparagus, bleak roe, green onions, herb oil and blue mussel foam	
Bleak roe from Kalix	275 kr
Hash brown, onion, lemon and whipped crème fraiche	
Duck terrine and artich raspberries	195 kr
Brioche, salad, hazelnuts and port wine sauce	
Steak tartar	225 kr
<i>or</i>	
Carrot- and portabello mushroom tartar	175 kr
Ramson cream, mustard, cucumber, gremolata, marcona almonds and aged cheese	

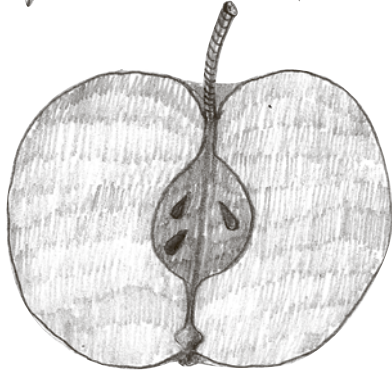
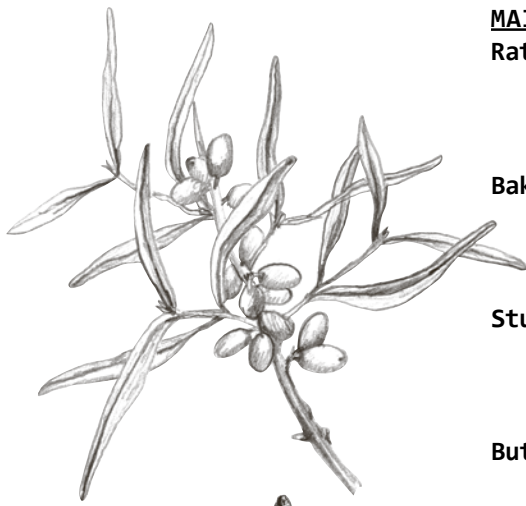


FROM THE GRILL

Cutlet pork from Edgården in Robertsfors	325 kr
Filet mignon from farms in Österbotten	445 kr
Dry aged rib eye steak for two 400 grams from farms in northern Sweden	995 kr
Dry aged swedish beef on the bone for two	Daily price

All cuts are served with baked tomato, herb salad, French fries with Köksbaren's seasoning and béarnaise sauce





MAIN COURSES

Ratatouille tart

295 kr

Burratina from Frägsta, smoked zucchini, caramelized onion, roasted tomato and paprika cream

Baked char and trout roe

355 kr

Green asparagus, lemon pickled cucumber, marcona almonds, herbs and lemon butter sauce

Stuffed quail with ramson

375 kr

White asparagus, morel, thousand-leaf potatoes and a veal sauce

Butter-fried turbot on the bone

395 kr

White asparagus, grilled lemon, potatoes and Choron sauce

Steak tartar

325 kr

or

Carrot- and portabello mushroom tartar

275 kr

Ramson cream, mustard, cucumber, gremolata, marcona almonds, aged cheese and french fries

DESSERTS

Local hard cheese Västerbottensost aged 36 months

145 kr

Cloudberry marmalade and freshly baked sweet rye bread
Recommendation: 2022 Brännlands ice cider

Small chocolate ganache

75 kr

Caramelized Sea buckthorn and marcona almonds
Recommendation: Filtered coffee and aged rum

Strawberries à la Haga

125 kr

Brûlée fried brioche and vanilla ice cream
Recommendation: 2022 Ada Nada Moscato d'Asti "La Bra"

Chocolate fondant

145 kr

Salted caramel sauce, sweet cherries and cherry ice cream
Recommendation: 2015 João Barbosa Moscatel du Setubal

CALVADOS TASTING

225 kr

3 different Calvados with coffee and local hard cheese with sea buckthorn



KÖKSAREN

UMEÅ

ICE CREAM & SORBET

Vanilla ice cream	125 kr
Artic raspberries and hazelnut crunch	
<i>Recommendation: Royal Tokaji Blue Label</i>	
Irish coffee	95 kr
Coffee ice cream, whiskey caramel sauce and cream	
<i>Additional 2cl Agitator Blended Malt Whisky 50 kr</i>	
Tutti Frutti	95 kr
Sorbet of 10 types of fruit and berries with homemade sprinkles	
<i>Recommendation: 2022 Brännlands Iscider</i>	

SWEET WINES

	GLASS
2022 Ada Nada Moscato d'Asti "La Bra"	125 kr
2015 João Barbosa Moscatel du Setubal Portugal	125 kr
2017 Royal Tokaji Blue Label 5 Puttonyos Hungary	135 kr
2022 Brännlands Iscider Sweden	145 kr
2007 Terreno Vin Santo Riserva Italy	175 kr
2001 Chateau La Tour Blanche Sauternes	195 kr

COFFEE FROM COSTAS ROSTERI IN UMEÅ

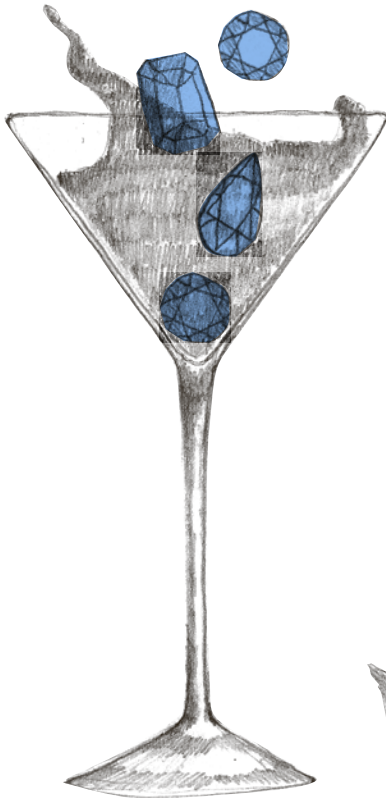
Double espresso Godfather's blend	45 kr
Filtered coffee Umeå Blend	50 kr
Cappucino Godfather's blend	55 kr

TEA FROM BRUNKULLA

Black, green or rooibos	45 kr
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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 Mountain gin och tonic	



<u>DIGESTIVE</u>	PER CL
LIQUEUR	
Baileys Irish cream	25 kr
Grönstedts punsch	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	
Pierre Huet Calvados Vieux Pays d'Auge	35 kr
Pierre Huet Calvados Cordon Or 30y Pays d'Auge	90 kr
Louis de Lauriston Hors d'Age 12y Domfrontais	45 kr
Louis de Lauriston Millésime 1964 Domfrontais	125 kr
GRAPPA	
Distilleria Dellavalle Grappa é Grappa	25 kr
Romano Levi 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

