

RESTAURANT

# havsmak

STARTER

**OYSTERS OF THE DAY**

per piece or half a dozen

**69;- / 325;-**

**TROUT**

with brioche, mushroom, dill and apple

**285;-**

**SCALLOP AND PORK GYOZA**

with cabbage broth and sesame dressing,  
parma ham foam and raspberry vinaigrette

**265;-**

**CRAB RAVIOLI**

leek, beurre blanc and tarragon

**285;-**

**MONKFISH**

with elderflower and mussel sauce

**285;-**

MAIN COURSE

**GRILLED TURBOT**

with pommes mousseline, fennel, dill and shellfish foam

**485;-**

**SKRE (COD)**

with pommes mousseline with herbs, oxtail stew, cabbage, browned  
butter sauce with oxtail and apple vinegar

**435;-**

**LANGOUSTINE (500g)**

with herb butter, lemon and sourdough bread

**465;-**

**CATCH OF THE DAY**

(Please ask your Waiter)

**495;-**

**PLAICE FOR 2 PEOPLE**

with pommes dauphine, grilled vegetables and red wine sauce with  
beurre blanc

**699;-**

**GNOCCHI**

med sage butter, grilled cauliflower and black cabbage

**365;-**

**SEAFOOD PLATTER**

A rich selection of seafood delicacies served both cold & hot seafood,  
dressings & bread

**minimum 2 persons & must be ordered 3 days before**

**1095;- per person**

DESSERT

**SEA BUCKTHORN PIE**

with caramel meringue and elderflower ice cream

**185;-**

**CHOCOLATE MOUSSE**

with porcini mushroom, beetroot jelly, almond and  
yogurt ice cream

**185;-**

**TODAYS DESSERT**

(Please ask your Waiter)

**195;-**

**ICE CREAM AND SORBET OF THE DAY**

**165;-**

**SELECTION OF CHEESE**

*with fig jam & crispbread*

**255;-**

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## HAVSMAKS 5-COURSE MENU

### **HASH BROWN**

with kalix roe, västerbotten cheese & chives

### **TROUT**

with brioche, mushroom, dill and apple

### **FISH OF THE DAY**

(please ask your waiter)

### **SKREI (COD)**

with pommes mousseline with herbs, oxtail stew, cabbage, brown butter  
sauce with oxtail and apple vinegar

### **SEA BUCKTHORN PIE**

with caramel meringue and elderflower ice cream

**1150;-** per person

## HAVSMAKS 3-COURSE MENU

### **TROUT**

with brioche, mushroom, dill and apple

### **SKREI (COD)**

with pommes mousseline with herbs, oxtail stew, cabbage, brown butter  
sauce with oxtail and apple vinegar

### **SEA BUCKTHORN PIE**

with caramel meringue and elderflower ice cream

**835;-** per person

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## SNACK MENU

### **RØSTIPOTET**

med Kalix løyrom, Västerbottenost og gressløk

### ***HASH BROWN***

*with Kalix roe, Västerbotten cheese and chives*

**209;-**

### **POTETKROKETT**

med spekeskinkeskum

### ***TATER TOTS***

*with prusciutto foam*

**195;-**

### **KYLLINGKLUBBER**

med pepper og chilimajones

### ***CHICKEN DRUMSTICKS***

*with black pepper and chili mayo*

**219;-**

### **FISK TACO**

med purreløksmajones

### ***FISH TACO***

*with leek mayonnaise*

**185;-**

### **KALIX LØYROM**

med rørosrømme og potetgull av torsk

### ***KALIX ROE***

*with cream fraise from Røros and chips of cod*

**199;-**

### **MARINERTE OLIVEN**

***MARINATED OLIVES***

**68;-**

### **POTET CHIPS**

***POTATO CHIPS***

**49;-**