

BRUNCH

OUR BRUNCH CLASSICS

Eggs Benedict 170:- Toasted English muffin with poached egg, hollandaise and spinach.

Choose between **smoked salmon**, **asparagus** or **smoked ham**

American pancakes 145:- Pancakes with berry compote, bacon & maple syrup

Large steak tartare with fries 289:- Cured diced beef, kimchi-mayo, cashew, coriander, pickled cabbage, fried garlic

SMALL PLATES

Spicy Tomato Soup, 170:-

Confide chicken, Smetana, grilled cheese with västerbottenost

Steak Tartare 149:-

Cured diced beef, kimchi-mayo, cashew, coriander, pickled cabbage, fried garlic

Chanterelle toast 159:-

Butter fried toast, stewed chanterelles, spinach, lemon

Surf n' Turf 219:-

Graved sirloin steak, lobster tail, horseradish mayo, Butter fried levain toast, pickled onions

Reindeer 169:-

Croutons, garlic cream, lingon berries, pickled onions, hazelnuts

"Langos" 159:-

Shrimps, "Västerbottens" cheese smetana, fried Gáhkku, chive mayo, lemon

SNACKS

Olives 49:-

Bella di Cerignola

Marcona Almonds 39:-

Fries 55:-

Herb and parmesan tossed fries

Cornichones 59:-

Smetana, chili and honey from "Storklintens honung"

Pork Croquet 69:-

(3 st 175:-)

Chili mayonnaise, pickled fennel

CHARCUTERIE

Cheese - 40 grams

With marmalade & Mörsjö deli crackers

Old Dutch Master 68:-

Kalbach Creamy 60:-

Delice De Bourgogne 65:-

Fullmåne 65:-

Meats - 20 grams

Prosciutto 60:-

Speck 54:-

Coppa di Parma 58:-

Tapas Plate 249:-

Tonight's charcuterie & cheese with olives, marcona almonds & Mörsjö deli crackers

SHELLFISH

Oysters 47:-

Shallot vinaigrette

OYSTERS

4 for 175kr



Any allergies or questions regarding produce origin, kindly speak to your server!



DESSERT

Cloudberry 109 :-

Vanilla ice cream, honeycomb, honey from
"Storklinter honung"
with 8 cl Monbazillac 195 :-

Pistachio & Brownie 109 :-

Candied pistachio nuts, chocolate mousse,
chocolate crisps, pistachio ice cream
with 8 cl Vin Santo Occhio di Pernice 245 :-

BEER/CIDER

MELLERUDS: PILSNER

(TAP 30cl/40cl) 80/95:-

KURJUVIKENSBRYGGERI: IPA

(TAP 30cl/40cl) 95/110:-

LOBIK (33cl) 105:-

IPA

Stout

THIS IS HOW (33cl) 105:-

Vienna Classic Lager

How to highlight IPA

How to get juicy hazy IPA

How to have berry bliss Suröl

COCKTAILS

APEROL SPRITZ 135:-

Aperol, Prosecco

NEGRONI SBAGLIATO 150:-

HUGO SPRITZ 145:

Prosecco, elderflower liquor, lemon

FRENCH 75 155:-

Gin, Champagne, Lemon

BLOODY MARY 145:-

Vodka, Tomato, Tabasco

MIMOSA 120:-

Prosecco, Orange juice

CHEESE & WINE

Old Dutch Master 170 :-

+ 8cl Vin Jaune

COFFEE

Coffee 35:-

Espresso 35:-

Dubble espresso 45:-

Cappuccino 50:-



DAURA DAMN LAGER

Glutenfree (33cl) 90:-

SAUCERY SESSION IPA

Glutenfree (33cl) 95:-

CIDER: Clos Des Citons Brut

(33cl) 125:-

NON-ALCOHOLIC

ODD BIRD

Sparkling wine 95:-

RUDENSTAMS

Sparkling white current 95:-

LAPLAND BERRIES

Sparkling Blueberries 95:-

MELLERUDS ALKOHOL FREE LAGER

(33cl) 55:-

BEAVERTOWN LAZER CRUSH ALKOHOL FREE IPA

(33cl) 70:-

SOFT DRINKS

Cola / Cola Zero / Fanta / Sprite 40:-

SAN PELLEGRINO

Mineral Water 40:-

ORANGE JUICE 40:-



