

DINNER MENU

SNACKS

Olives 49:-

Bella di Cerignola

Almonds 39:-

Fries 55:-

Herb and parmesan tossed fries

Cornichones 59:-

Smetana, chili and honey from "Storklintens honung"

Padrones 69:-

Garlic butter, persia

Mushroom Croquet 59:-

(3 for 159:-)

Gruyere, pickled enoki, garlic cream

CHARCUTERIE

Cheese - 40 grams

With marmalade & Mörsjö

deli flat bread crackers

Old Dutch Master 58:-

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, macrona almonds & Mörsjö deli flat bread crackers

Queen scallop 59:-

Fired mussel, shellfish sauce
4 for 195:-

SUMMER-MENU

Chanterelle Toast
Deer or Sea bass
Cloudberry
595 :-

Wine Pairing
375:-

WAGYU FOR TWO

400g Ribeye from
Snake River Farm

Ask your waiter what we
are serving with it tonight!
1195:-



SHELLFISH

Queen scallop 59:-

Fired mussel, shellfish sauce
4 for 195:-

Oysters 47:-

Shallot vinaigrette
4 for 175:-



SMALL PLATES/STARTERS

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

Steak Tartare 149:-

Large tartare with fries 289:-

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

"Langos" 159:-

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

MAIN COURSES

Deer 359:-

Pumkin gratin, false truffel, almonds, red wine sauce, pumpkin seeds, oyster mushroom

Sirloin steak 399:-

Fried celeriac, celeriac puré, roasted Jerusalem artichoke, pickled onions, red wine sauce, hazelnuts

Sea Bass 359:-

Garlic hollandaise, potato-salad, baked yellow beetroot and pumpkin seeds, browned butter vinaigrette

Moules 309:-

Wine and cream cooked mussels served with fries and aioli

Deep- fried Löpeld cheese 299:-

Celeriac puré, apple, hazelnuts, kale, roasted Jerusalem artichoke



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

DESSERT

Cloudberrries 129 :-

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

Pistachio & Brownie 139 :-

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

BEER/CIDER

MELLERUDS: PILSNER

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

KURJOVIKENSBRYGGERI: IPA

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

THIS IS HOW (33cl) 105:-

Vienna Classic Lager (GF)
How to highlight IPA (GF)
How to get juicy hazy IPA
How to have berry bliss Suröl

COCKTAILS

APEROL SPRITZ 145:-

Aperol, prosecco, soda

NEGRONI SBAGLIATO 155:-

Campari, rosso, prosecco

LINGON GIN FIZZ 175:-

Rosé sparkling, lingon berries, gin, lime,
egg white

FRENCH 75 160:-

Gin, champagne, lemon

HUGO SPRITZ 145:

Prosecco, elderflower liquor, lemon

Psst.. Looking for the wine?
Check out our wine list!



CHEESE & WINE

Old Dutch Master 170 :-

+ 8cl Vin Jaune

COFFEE

Coffee 35:-

Espresso 35:-

Dubble espresso 45:-

Cappuccino 50:-



LOBIK (33cl) 105:-

IPA

Stout

SAUCERY SESSION IPA

Gluten free (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) 60:-

GOTLANDS EASY RIDER BULLDOG
ALKOHOL FREE IPA
(33cl) 70:-

SOFT DRINKS

Cola / Cola Zero / Fanta / Sprite 40:-

SAN PELLEGRINO

Mineral water 40:-