



### 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

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### 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 and truffle chips**

125 kr

Truffle sour cream and ramson powder

**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 "Rockefeller"**

135 kr /2 pcs

Pimentón, fried chicken skin and hollandaise on browned butter

**Bread serving for two**

95 kr

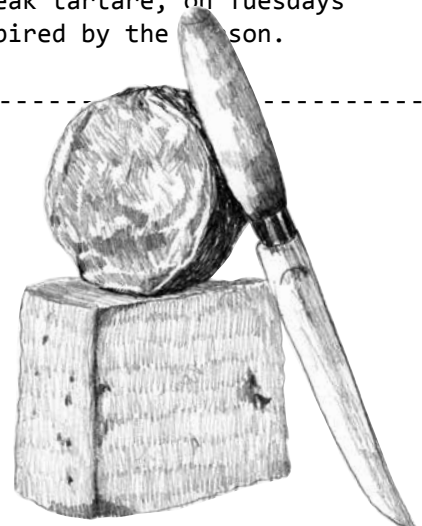
Baked sourdough bread with Västerbottensost cheese

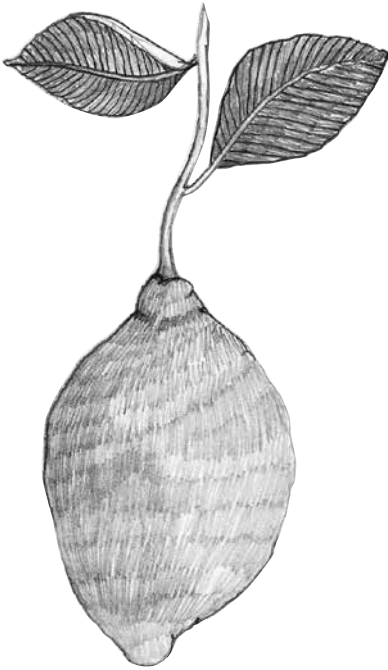
*Additional Köksbaren's grilled and birch smoked bacon 50 kr*

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### TARTARE TUESDAY

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





### STARTERS

**Steamed dumplings and green asparagus** 195 kr  
Caramelized onions, curry, pistachios, peas,  
browned butter and sherry sauce

**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

**Duck terrine and artichoke raspberries** 195 kr  
Brioche, salad, hazelnuts and port wine sauce

**Steak tartar** 225 kr  
*or*

**Carrot- and portabello mushroom tartar** 175 kr  
Ramsen cream, mustard, cucumber, gremolata,  
marcona almonds and aged cheese

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### FROM THE GRILL

*All cuts are served with baked tomato and herb salad*

**Cutlet pork from Edgården in Robertsfors** 325 kr

**Filet mignon from farms in Sweden** 445 kr

**Dry aged rib eye steak for two 400 grams** 995 kr  
from farms in Sweden

**Dry aged swedish beef on the bone for two** Daily price

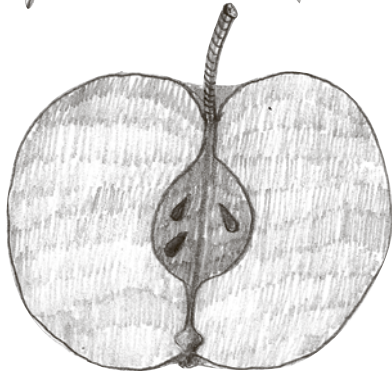
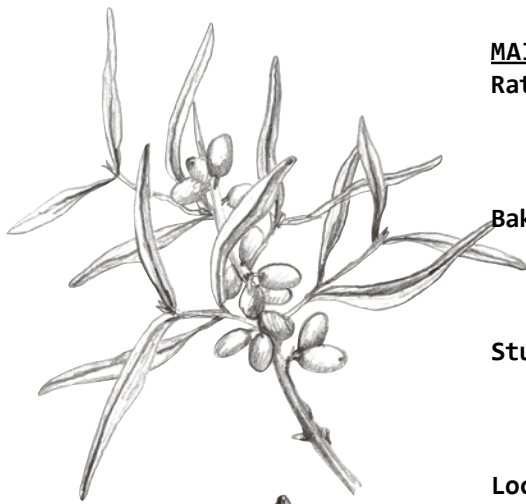
#### **Your choice of side dish**

French fries with Köksbären's spice mix and Béarnaise sauce  
*Or*

Provençal potatoes tossed in garlic butter and veal sauce

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## 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

### **Local lamb from Häljegård**

375 kr

Sautéed onion, lettuce, tomato, red onion, parsley, feta cheese, pepper sauce and labneh with roasted garlic

### **Steak tartar**

325 kr

or

### **Carrot- and portabello mushroom tartar**

275 kr

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

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## 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*

### **Baked rhubarb**

125 kr

Clafoutis, almond diplomat, Timut pepper meringue and amaretto ice cream  
*Recommendation: 2016 Ramond Morin Coteaux de Layon*

### **Chocolate fondant**

145 kr

Salted caramel sauce, raspberries and vanilla ice cream  
*Recommendation: Poças 10 years Old Tawny Port*

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## CALVADOS TASTING

225 kr

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

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### ICE CREAM & SORBET

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

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### SWEET WINES

	GLAS
Poças 10 years Old Tawny Port Portugal	125 kr
2016 Raymond Morin Coteaux de Layon Loire	135 kr
2017 Royal Tokaji Blue Label 5 Puttonyos Hungary	135 kr
2022 Brännlands Iscider Sweden	145 kr
2001 Chateau La Tour Blanche Sauternes	195 kr

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### 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

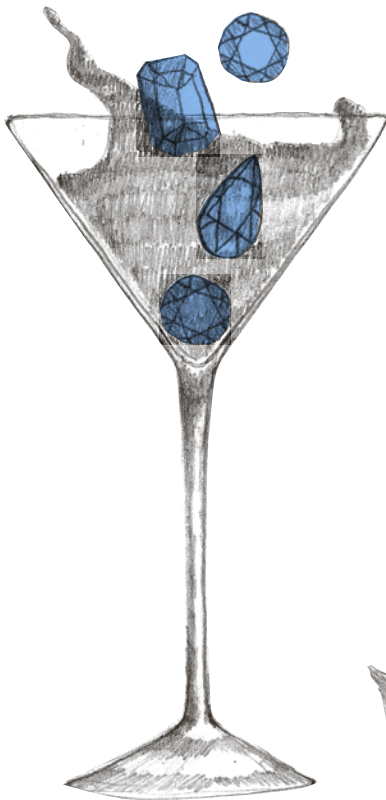
Black, green or rooibos	45 kr
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### COCKTAILS

<b>Espresso martini</b>	155 kr
KASK coffee liqueur, vodka and espresso	
<b>Irish coffee</b>	145 kr
Tullamore Whiskey, cream, sugar and nutmeg	
<b>Hot shot</b>	95 kr
Galliano, coffee and cream	
<b>Gin &amp; tonic</b>	165 kr
Norrbottens destillery Mountain dry gin and tonic	

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<b><u>DIGESTIVE</u></b>	<b>PER CL</b>
<b>LIQUEUR</b>	
Baileys Irish cream	25 kr
Grönstedts punsch	25 kr
Staibano Limoncello	25 kr
Strega	25 kr
<b>RUM</b>	
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
<b>MALTWISKY</b>	
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
<b>BOURBON</b>	
Willet Pot Still Reserve	40 kr
<b>BRANDY</b>	
Pérez Barquero Monte Cristo	55 kr
<b>EAU-DE-VIE</b>	
Rochelt Wachauer Marille Apricot	150 kr
<b>ARMANGAC</b>	
Tariquet 12y	45 kr
Gilles Lhoste Duc D'Éyssac 1950	225 kr
<b>COGNAC</b>	
Grönstedts XO	30 kr
Remy Martin XO	75 kr
Delamain Pale & Dry	55 kr
Normandin Mercier XO Grande Champagne	85 kr
<b>CALVADOS</b>	
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
<b>GRAPPA</b>	
Sarpa di Poli	25 kr
Levi Grappa Riserva Paglierina	50 kr
<b>MARC</b>	
Chateau d'Arlay Marc de Jura 2007	45 kr
<b>BITTER</b>	
Amaro Montenegro	25 kr
Gammeldansk	25 kr
Jägermeister Manifest	25 kr
Fernet branca	25 kr

