KALIX LÖJROM 15gr / 265

Local bleak roe, smetana, lemon, cucumber, dill, red onion, butter fried brioche.

Start

WHITE ASPARAGUS / 185 Ricotta from Frägsta dairy, kataifi, ramson oil, green herbs.

BROILED SCALLOP / 225 Soy sauce, marcona almond, browned butter, cucumber, chili, carrot crème.

PANKO FRIED COD CHEEK / 185 Seaweed blini, smoked lumpfish roe, lemon emulsion, salicornia.

GYOZA TACO / 195 Salmon, yuzu ponzu, ginger pickled carrot, trout roe, avocado crème, cress.

TOAST PELLE JANZON / 295 Aged beef tenderloin, butter fried brioche, bleak roe, red onion, horseradish, egg yolk.



Kombu oysters

With pomelo vinaigrette ଓ kombu oil. 1 PIECE / 50 6 PIECES / 240

Whole & half

RAMSON RISOTTO / 0 195 • 295

Asparagus, salsify chips, baby onions, stracciatella from Frägsta dairy.





CLASSIC / 0 225 • 335 Confit yolk, pickled pearl onion, fried capers, mustard, horseradish and thin fried potatoes.

Whole is served with french fries.

ASIAN / 0 225 • 335

Soy & sesame mayo, yuzu ponzu, tempura fried nori, kimchi shiitake, Swedish gari and green onion.

Whole is served with katsuobushi fries and kewpie mayo.

<u>Charcuteries</u> & <u>cheese</u>

Charcuteries from Jokkmokk and selected cheeses. Served with cornichons, olives, marmalade, aioli and grilled sourdough bread.

● 185 ● 395

Middle

ARCTIC CHAR / 355 Broiled arctic char, ramson sabayonne, green asparagus, mangold, potato puree.

SKREI COD / 365

Caramelized garlic and miso sauce, leek, kombu oil, nori, cucumber, carrot puree, licorice herb, shrimp crisps.

LAMB / 325

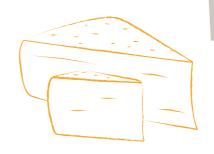
Confit lamb brisket, apple cider jus, herb panisse, sourdough crisps, fried sage, pistachio crust, lemon emulsion.

REINDEER /445

Reindeer, bordelais sauce, fried potato rösti, salsify and sunchoke puré with Comté cheese, lingonberry gastrique with cognac.

CABBAGE & MUSHROOM BALLOTINE / 295

Savoy cabbage, king oyster, truffle, fried potato rösti, salsify and sunchoke puree with Comté cheese, lingonberry gastrique with cognac.



From the grill

SWEDISH BEEF TENDERLOIN 200GR / 495

SWEDISH ENTRECÔTE 250gr / 445

Served with seasonal greens, oxtail gravy and bearnaise with Swedish butter.

> Choose between french fries and fried potatoes.

Sweet

PAVLOVA / 135

Meringue with espelette pepper, lemon sorbet, raspberry- and blackberry compote, lemon curd.

CLOUDBERRY / 145

Basque cheesecake with warm cloudberries, burned marcona almond, caramel sauce with muscovado and brandy.

CHOCOLATE / 135

Chocolate fondant with browned butter, pistachio semifreddo, vanilla mascarpone.

CRÈME BRÛLÉE / 110

SEASONAL SORBET / 50

CHOCOLATE MOUSSE / 60

CHOCOLATE TRUFFLE / 50

ALLERGIC? Some dishes contain allergens, please inform your waiter and we will help you.