

## STARTERS

**STEAK TARTAR** 135:-  
with horseradish mayo, capers, pickled red onion, pickled cucumber, crisps, cress, grated horseradish and parmesan

*Biff tartar med pepparrotsmajonnäs, kapris, picklad rödlök, picklad gurka, chips, krasse, riven pepparot och hyvlad parmesan*

**JERUSALEM ARTICHOKE SOUP**  
with chantarelles, croutons and parsley  
(Can be made vegan)

*Jordärtskocksoppa med kantareller, krutonger och bladpersilja. Vegetarisk (går att få vegansk)*

**VÄSTERBOTTEN CHEESE PIE** 145:-  
served with whitefish roe, reindeer salami, lingonberry chutney, moose pastrami and pickled mushrooms  
*Västerbottenstaj med sikrom, rensalami, lingonchutney, älgastrami samt picklad svamp*

**GRILLED SCALLOPS** 145:-  
with bacon crisps, saffron mayo, fresh herbs, pickled cucumber and red onion  
*Halstrade pilgrimsmusslor med bacon chips, saffransmajonnäs, färsk örter, picklad gurka och rödlök*

## SALAD

**GARDEN SALAD** 155:-  
with cucumber, tomato, olives and red onion  
*Mixad sallad med gurka, tomat, oliver och rödlök*

**CAESAR SALAD** 220:-  
with chicken, bacon and croutons  
*Cæsarsallad med kyckling, bacon och krutonger*



## CHARCOAL GRILL

*Our charcoal grill is unique, you could say it works more like a barbecue oven. The reason for this choice is simple, the grill gives the meat a juicer and better texture, charcoal grilled gives that characteristic taste that we love and it is a craft that we truly cherish. If it were possible to grill ice cream, we would. Grilled is simply the best!*

## BURGERS

### CLASSIC BURGER

195:-

made from chuck, served with cheddar cheese, pickled red onion, gherkins, tomato, lettuce, dressing and French fries  
*Klassisk Högvrevshamburgare med cheddarost, picklad rödlök, saltgurka, tomat, sallad, dressing, pommes frites*

### GOURMET BURGER

210:-

made from chuck, served with pepperjack cheese, truffle mayo, smoked pork belly, pickled red onion, gherkins, tomato, lettuce and French fries  
*Lyx högvrevsburgare med tryffelmajonnäs, Vindejnörkt bacon, pepper jack-ost, tomat, sallad, picklad rödlök, saltgurka, pommes frites*



### HALOUMI BURGER

185:-

with chili dressing, avocado, tomato, lettuce and red onion and French fries  
*Haloumiburgare med chilidressing, avokado, tomat, sallad, rödlök, pommes frites*

## CHARCOAL GRILL

Everything from the grill is served with herb butter, romaine lettuce, port wine sauce and béarnaise sauce.

Choose between French fries and pureed potatoes  
*Varje tallrik serveras med örtsmör, romansallad, portvinsås och bearnaisesås. Välj mellan pommes frites och potatispuré*



**CORN-FED CHICKEN**  
*Majskyckling*

275:-

**RIB EYE STEAK**  
*Entrecôte*

365:-

**FLANK STEAK**  
*Flankstek*

285:-

**FILET OF BEEF**  
*Oxfilé*

380:-

**SIRLOIN**  
*Ryggibiff*

340:-

**PORK CHOP**  
*Kotlett*

240:-

**FILET OF DEER**  
*Hjortytterfilé*

340:-

**MIXED GRILL,  
FOR 2 PERSONS OR MORE**  
*Mixed Grill, För minst 2 personer eller fler*

355:- /  
PERS



## SIDE ORDERS

**BEARNAISE SAUCE**  
*Bearnaisesås*

15:-

**MAYONNAISE**  
*Mayonnäs*

15:-

## PASTA

### PASTA BOLOGNESE

175:-

with parmesan  
*Pasta med köttförsås och parmesan*

### PAN FRIED PORTOBELLO MUSHROOM

165:-

with butter, fresh spinach and parmesan  
(Can be made vegan)  
*Smörstekt portobello med färsk spinat och parmesan (går att få vegansk)*

### PRAWNS

175:-

with chili, garlic and rocket  
*Pasta med räkor, chili, vitlök och rucola*

## FROM THE STOVE

**PAN FRIED REINDEER ROAST BEEF** 355:-  
with thyme and garlic, served with smoked pork belly, mushrooms and pureed potatoes  
*Timjan och vitlöksstekt renrostbiff med Vindejnörkt sidfläsk, sytlök, svamp, serveras med potatispuré*

## FISH

**PAN FRIED COD** 310:-  
with butter, chantarelles, trout roe, tarragon and pureed potatoes  
*Smörstekt torskrygg med kantarell, forellrom, dragon samt potatispuré*

## THE BUTCHER'S GUIDE

CUTS OF BEEF



### BEEF

The beef sits along the spine of the animal (on the other side of the bone we find the fillet of beef).

### SHOULDER CLOD

The shoulder clod and the marrow pipe both comes from the animals shoulder, where the front leg merges with the shoulder.

### BRISKET

The brisket is the chest muscles of the animal.

### RIB EYE

The rib eye is both tender and marbled. It is located at the upper back and correctly cut rib eye should be cut above the six last ribs.

### FILLET OF BEEF

The fillet of beef is located on the inside of the spine. The file is the only muscle that sits inside of the skeleton, which means that it doesn't work much and that is why the meat is so tender.

### BEEF KNUCKLE

This is a big round part of the animal that sits on the animals lower back and stomach. This is the part between the roast beef and the tail.

### CHUCK STEAK

The chuck steak is a "rough" piece. It starts where the rib eye ends on the animals shoulder, and ends where the neck begins.

### SILVERSIDE

The silver side is a big muscle on the outer thigh.

### TOPSIDE

Top side is located on the inner thigh and is actually two muscles that grow close together. The fibers grow in the same direction which means you can cut whole slices without it falling apart.

### ROAST BEEF

The roast beef sits at the lower part of the animals back between the beef and the beef knuckle. Not to be confused with the cooked roast beef.

## DESSERTS

**LAPONIA'S HOMEMADE ICE CREAM** 120:-  
with chocolate topping, served with rum-soaked berries  
*Laponias hemgjorda glass med chokladöverdrag serveras med rommarineradebär*

**RAW GOOEY CHOCOLATE CAKE** 99:-  
with whipped cashew cream  
*Raw kladdkaka med cashewgrädde*

**BAKED CHOCOLATE MOUSSE** 105:-  
with vanilla ice cream  
*Bakad chokladmousse med vaniljglass*

**BAILEY'S CRÈME BRÛLÉE** 120:-  
served with fresh raspberries  
*Crème brûlée smaksatt med bailey's serveras med färsk hallon*

**APPLE PIE** 110:-  
with vanilla sauce and vanilla ice cream  
*Äppelpaj med vaniljsås och vaniljglass*