

## PERFECT FINISH!

<b>LIKÖR</b>	
Baileys	26 sek/ cl
Limoncello	32 sek/ cl
Cointreau	32 sek/ cl

<b>GRAPPA/ CALVADOS</b>	
Sarpa di Poli	36 sek/ cl
Boulard Pay's d'Auge	34 sek/ cl

<b>ROM</b>	
Havana club 7yo	36 sek/ cl
Zacapa 23 solera	54 sek/ cl
Plantation XO 20th anniversary	45 sek/ cl

<b>COGNAC</b>	
Grönstedts VSOP	27 sek/ cl
Grönstedts XO	48 sek/ cl
Remy Martin XO	76 sek/ cl

<b>WHISKY</b>	
Talisker Skye, Single malt	45 sek/ cl
Jhonnie Walker Red Label, Blended Scotch	26 sek/ cl
Laphroaig 10 yo, Scotch single malt	38 sek/ cl
Glenmorangie Signet, Scotch single malt	98 sek/ cl

## SPARKLING WINE & CHAMPAGNE

FRANSCHHOEK CELLAR BRUT ROYALE	105 sek / 540 sek
TOMMASI PROSECCO FILODORA	155 sek / 775 sek
LANSON LE BLACK LABEL BRUT	1500 sek
MOËT & CHANDON BRUT IMPERIAL	1695 sek
BOLLINGER SPECIAL CUVÉE	1995 sek
DOM PERIGNON, VINTAGE 2013	4795 sek

## SOMETHING TO START WITH?

**CLOUDBERRY DAIQUIRI**  
Dark rum - lemon - sugar - Cloudberry foam

**BLUEBERRY BELLINI**  
Glommersbär Blueberry - Sparkling wine

**GULDKANT**  
Swedish punsch - Cognac

**NEGRONI**  
Gin - Campari - Sweet Vermouth

**PRICE (5 cl)** 155 sek

**Alcohol free drink** 65 sek

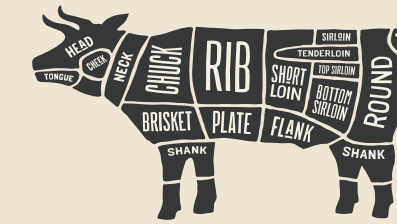
<b>DRAFT BEER</b>	40 CL	50 CL
Norrlands Guld	69 sek	85 sek

<b>BOTTLE BEER</b>	
Mariestads Export 50cl	95 sek
How to be local, 44 cl	95 sek
Daura Damm (Gluten Free) 33 cl	85 sek
How to get juicy Hazy IPA, 44 cl	95 sek
Wisby Stout, 33 cl	85 sek

<b>SOFT DRINKS / ALCOHOL FREE</b>	
Cola/Cola Zero/Fanta/Sprite	35 sek
Sparkling water, natural/ lemon	32 sek
Easy Rider IPA 0,4%, 33 cl	47 sek
Heineken / Briska 0,0%, 33 cl	45 sek
Chavin Chardonnay 20 cl	65 sek
Chavin Syrah 20 cl	65 sek
Sparkling wine - alcohol free	65 sek

## 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.



## STARTER

- CHARCUTERY TRAY WITH LINGONBERRY** \* 220 sek  
Nordic flavors including moose pastrami, dried reindeer meat, lingonberry chutney and cheese from Sweden ©  
Charkbricka med smaker från norr med bland annat älgpastrami, torkat renkött, lingonchutney och ost från Svedjan
- BEEF TARTAR** \* 229 sek  
with pickled autumn mushrooms and soy ©LⓂ  
Råbiff med syrad höstsvamp och soja
- ALMOND POTATO CAPPUCCINO** \* 195 sek  
Foamy soup topped with smoked reindeer and artichoke chips ©L  
Skummad soppa toppad med rökt ren från trakten och jordärtskockschips
- PRAWNS IN YUZU MAYONNAISE** 195 sek  
with gem salad. Our version of the classic Toast Skagen L  
Räkor i yuzumajonäs med gemsallad. Vår version på den klassiska Toast Skagen
- ARTICHOKE OYSTERS** 130 sek  
Artichoke leaves are served with vegetables, oat fraiche and seaweed caviar ©L✓  
Kronärtskocksstron serveras med kronärtskocksblad, grönsaker, havrefraiche och tångkaviar

## SALAD

- CAESAR SALAD** 195 sek  
with croutons, parmesan and dressing ✓  
Cesarsallad med krutonger, parmesan och dressing
- Caesar salad with grilled chicken** 225 sek  
Cesarsallad med grillad kyckling
- Caesar salad with bacon** 225 sek  
Cesarsallad med bacon
- Caesar salad with smoked tofu (Vegan)** 225 sek  
Cesarsallad med rökt tofu

## MAIN

- GARDEN BURGER** 185 sek  
A double-breaded beetroot burger topped with balsamic vinegar, romaine lettuce, pickled red onion, tomato and goat cheese cream ✓  
Dubbelpanerad rödbetsburgare toppad med balsamico, romansallad, picklad rödlök, tomat, och getostkräm
- CHUCK STEAK BURGER** \* 229 sek  
Local chuck steak burger with pepperjack cheese, smoked pork, dressing, pickled red onion, lettuce, tomato, pommes frites L  
Lokal högrevsburgare med pepparjackost, rökt fläsk, dressing, picklad rödlök, sallad, tomat, pommes frites
- PERCH FILLET** \* 389 sek  
with butter-fried chanterelles and dill sauce L  
Abborrfilé med smörstekta kantareller och skarpsås
- VEGAN BOURGIGNON** 189 sek  
with beluga lentils, mushrooms and onions. Served with barley rice ©L✓  
Vegansk bourguignon med belugalinser, svamp och lök. Serveras med matkorn
- SCHNITZEL** 265 sek  
with lemon, suger snaps, capers, pommes frites L  
Schnitzel med citron, suger snaps, kapris och pommes frites

## PASTA

- TAGLIATELLE WITH CASHEW AND BASIL CREAM** 199 sek  
Creamy pasta with sauteed peppers, broccoli, sun-dried tomatoes and cream made of lemon, basil and cashews. Vegetarian can be made vegan. L✓  
Krämig pasta med sauterad paprika, broccoli, soltorkade tomater samt kräm med citron, basilika och cashewnötter. Vegetarian, kan bli vegansk
- TAGLIATELLE BOLOGNESE** 199 sek  
Classic Italian bolognese. Topped with grated parmesan.  
Klassisk italiensk bolognese. Toppad med riven parmesan.

© = Gluten free

L = Lactose free

Ⓜ = Milkprotein free

✓ = Vegan

\* = Local produced

## CHARCOAL GRILL

- BLACK CURRANT MARINATED ARCTIC ROASTBEEF** 329 sek  
Svartvinbärsmarinerad tjälknöl på nöt ©L
- ENTRECÔTE** 430 sek  
Entrecôte ©L
- FILLET OF BEEF** 495 sek  
Oxfile ©L
- CAJUN CHICKEN WITH MUSHROOM SAUCE** \* 265 sek  
Cajunkyckling med svampsås ©L
- TOMAHAWK** (for 2 persons) 1100 sek  
One kilo of grilled meat with three BBQ sauces; Blueberries, lingonberries and Guijilla chilli. Served on a wooden tray with the accessories selected below ©L  
Tomahawk. Ett kilo grillat kött med tre BBQ-såser; Blåbär, lingon och Guijilla chili. Serveras på träbricka med nedan valda tillbehör
- Served with coleslaw, port wine sauce and/ or béarnaise sauce  
Choose between: countryfries OR Västerbottencheese potatoe OR barley rice  
Serveras med coleslaw, portvinssås och/ eller bearnaisesås  
Välj mellan: countryfries ELLER Västerbottenoststomp ELLER matkorn
- BEARNAISE SAUCE** 15 sek
- MAYONNAISE** 15 sek

### 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!*



## RECOMMENDED

- VENISON TENDERLOIN** \* 395 sek  
with Västerbotten and salsify. The cheese is produced 2.5 hours' drive south of Arvidsjaur in Burträsk. Choose your sides. ©  
Hjortinnanlår med Västerbotten och Svartrötter. Välj dina tillbehör.
- SEASONED REINDEER** \* 499 sek  
with spruce shoots needles, pickled red onion and sun-dried tomato cream.  
Lapland meets Italy. Fusion food at its best! Choose your sides. ©  
Kryddsotad ren med granbarr, syltad rödlök och soltorkad tomatcreme.  
Lapland möter Italien. Fusionfood at its best! Välj dina tillbehör.

## DESSERT

- LAPLAND COFFEE** \* 69 sek  
Boiled coffee with Lapland coffee cheese and dried reindeer meat ©  
Kokkaffe med kaffeost och torkat renkött
- CHEESE TRAY** \* 279 sek  
Locally produced cheeses served with cloudberry chutney, flat bread and crackers  
Lokalproducerade ostar serverat med hjortronchutney, tunnbröd och crackers
- QUEEN'S PIE** 129 sek  
Raspberry and blueberry pai with custard and vanilla ice cream  
Drottningpaj med vaniljsås och vaniljglass
- FRIED LAPLAND COFFEE CHEESE** \* 209 sek  
served with cloudberry  
Lappländsk kaffeost panerad och friterad. Serveras med rårörda hjortron
- CLOUDBERRY SOUP** 155 sek  
with vanilla panna cotta and almond bisque L  
Hjortronsoppa med vaniljpannacotta och mandelbiskvi
- CRÈME A L'ORANGE** 129 sek  
Chocolate cream with orange and a hint of coffee ©L  
Chokladkräm med apelsin och en hint av kaffe.