

PERFECT FINISH!

LIKÖR

Baileys	26 kr/ cl
Limoncello	32 kr/ cl
Cointreau	32 kr/ cl

GRAPPA/ CALVADOS

Sarpa di Poli	36 kr/ cl
Boulard Pay's d'Auge	34 kr/ cl

ROM

Havana club 7yo	36 kr/ cl
Zacapa 23 solera	54 kr/ cl
Plantation XO 20th anniversary	45 kr/ cl

COGNAC

Grönstedts VSOP	27 kr/ cl
Grönstedts XO	48 kr/ cl
Hennesy XO	80 kr/ cl

WHISKY

Talisker Skye, Single malt	45 kr/ cl
Jhonnie Walker Red Label, Blended Scotch	26 kr/ cl
Laphroaig 10 yo, Scotch single malt	38 kr/ cl
Glenmorangie Signet, Scotch single malt	98 kr/ cl

MOUSSERANDE VIN & CHAMPAGNE

MONT-FERRANT AMERICANO CAVA BRUT	105 kr / 630 kr
TOMMASI PROSECCO FILODORA	155 kr / 775 kr
LANSON LE BLACK LABEL BRUT	1500 kr
MOËT & CHANDON BRUT IMPERIAL	1595 kr
BOLLINGER SPECIAL CUVÉE	1895 kr
DOM PERIGNON, VINTAGE 2010	4795 kr

SOMETHING TO START WITH ?

NEGRONI 178 kr
Gin - Campari - Söt Vermouth

MOJITO 155 kr
Rom - Mynta - Soda - Lime

APEROL SPRITZ 155 kr
Aperol- Mousserande vin -
Apelsin

SOMMAR GT 165 kr
med färsk frukt

FATÖL | DRAFT BEER

Norrlands Guld	40 CL	50 CL
Omaka A.K.A I.P.A	69 kr	85 kr
	82 kr	102 kr

FLASKÖL | BOTTLE BEER

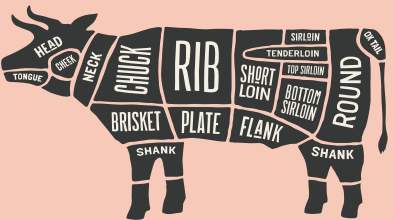
Mariestads Export 50cl	95 kr
How to be local, 44 cl	95 kr
Daura Damm (Gluten Free) 33 cl	85 kr
Summer bulldog PA, 33 cl	87 kr
How to get juicy Hazy IPA, 33 cl	95 kr
Wisby Stout, 33 cl	85 kr

LÄSK | SOFT DRINKS / ALCOHOL FREE

Cola/Cola Zero/Fanta/Sprite	35 kr
Sparkling water, natural/ lemon	32 kr
Värrie juice, local juice from Glommersbär	60-95 kr
Easy Rider IPA 0,4%, 33 cl	47 kr
Heineken / Briska 0,0%, 33 cl	45 kr
Chavin Zero Chardonney, 20 cl	89 kr
Chavin Zero Syrah, 20 cl	89 kr
Sparkling wine - alcohol free, 20 cl	89 kr
Alkoholfri cocktail alcohol free	75 kr

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.



Laponiakåtan
2025

FÖRRÄTT

BIFF TARTAR med soja och syrad skogssvamp   Beef tartare with soy and pickled forest mushrooms	195 kr
TOAST SKAGEN på grillat levainbröd  Toast skagen on grilled levain bread	215 kr
RÖKTA RÄKOR serveras med aioli och grillat levainbröd  Smoked shrimp served with aioli and grilled levain bread	halv 155 kr hel 275 kr
REGNSBÅGSRÖM i burk med färskost, rödlök, dillpickelslag samt grillat levainbröd  Rainbow roe served in a jar with cream cheese, red onion, dill pickle and grilled Levain bread	195 kr
OST- OCH CHARKBRICKA  med lokala och internationella ostar och charkuterier  Cheese and Charcuterie tray with local and international cheeses and charcuterie	220 kr

Allergier?

Meddela vår personal om eventuell matallergi eller matintolerans
Please tell our staff about any food allergy or food intolerance

SALLAD

CESARSALLAD parmesan och krutonger  Caesar salad with parmesan and croutons	155 kr
CESARSALLAD med kyckling, bacon och krutonger  Caesar salad with chicken, bacon and croutons	225 kr

VARMRÄTT

ELDBAKAD RÖDING i paket med aromatiska grönsaker. Serveras med potatissallad   Fire-baked char in package of aromatic vegetables. Served with potato salad	395 kr
FISH AND CHIPS  på aborre med dill- och västerbottensostkryddade Country fries Fish n' chips mad on perch with dill and Västerbotten cheese spiced Country fries	295 kr
CHUCK STEAK BURGER  Gjord på kött från Laukergården, Vindelnrökt sidfläsk, pepperjackost, tryffelmajonäs, sallad och picklad rödlök. Serveras i Briochebröd Chuck steak burger. Made with meat from Laukergården, Vindeln smoked pork belly, pepper jack cheese, truffle mayonnaise, lettuce and pickled red onion. Served in a Brioche bread	245 kr
NORRLOUMIBURGARE  Norrländsk Halloumi serveras med guacamole, sallad, tryffelmajonäs och picklad rödlök. Serveras i Briochebröd Norrländic Halloumi served with guacamole, lettuce, truffle mayonnaise and pickled red onion. Served in a Brioche bread	245 kr
TAGLIATELLE Serveras med grönkålspesto, pinjenötter och parmesan Tagliatelle served with kale pesto, pine nuts and parmesan	195 kr
LASAGNE  Köttfärsen kommer från Lappland Angus i Framnäs, Arvidsjaur Lasagne with minced meat from Lapland Angus in Framnäs, Arvidsjaur	195 kr

Laponiakåtan

Laponiakåtan ligger vackert belägen vid Nyborgstjärn nedanför hotellet.
Här serveras middagar under sommaren med temat grillat.
Den stora uteserveringen ger en chans för den som vill se
midnattssolen eller bara njuta av en ljus sommarkväll.

 = Gluten free

 = Lactose free

 = Milkprotein free

 = Vegan

 = Local produced

FRÅN GRILLEN

 **Serveras med** en somrig tomatsallad, örtsmör och rödvinssås
Välj mellan country fries ELLER en kall och krämig potatissallad
Lägg till Bearnaise sås, om du vill

The meat is
Served with a summery tomato salad, herb butter and red wine sauce
Choose between Country fries OR a cold and creamy potato salad
Add Bearnaise sauce, if you like to

ENTRECÔTE Entrecôte  	495 kr
FLANKSTEK Flank steak  	329 kr
OXFILÉ Fillet of beef  	495 kr
LAMMYTTERFILÉ med smaker av rosmarin och ramslök   Lamb sirloin with flavors of rosemary and wild garlic/ ramson	325 kr
HJORTYTTERFILÉ med smak av granskott, timjan och enbär   Venison sirloin with a taste of spruce shoots, thyme and juniper berries	439 kr
RENROSTBIFF  med Gruyereostchips och rödbetspuré   Reindeer roast beef with Gruyere cheese chips and beetroot puree	395 kr
KYCKLINGBRÖSTFILÉ med indiska smaker, serveras med en fräsch mangosalsa istället för rödvinssås   Chicken breast fillet with Indian flavors, served with a fresh mango salsa instead of red wine sauce	379 kr
MIXED GRILL För minst 2 personer eller fler Mixed grill - Minimum 2 persons or more	429 kr / pers

BARNMENY

HAMBURGARE ost, sallad, tomat, dressing, pommes frites Hamburger - cheese, salad, tomato, dressing, French fries	85 kr
PLÄTTAR hallonsylt, vispgrädde Pancakes - raspberry jam, whipped cream	85 kr
GRILLKORV sallad, tomat. dressing, pommes frites Sausage- salad, tomato, dressing, French fries	85 kr
BARNENS TRERÄTTERS Förrätt: Lättsaltade chips med dipp Huvudrätt: Välj från barnmenyn Dessert: Vaniljglass med chokladsås Starter: Chips and dip Main course: Choose from kids menu Dessert: Vanilla ice cream with chocolate sauce	155 kr

DESSERT

ÄPPELSORBET MED KANELSMUL Apple sorbet with cinnamon crumbles 	99 kr
VIT CHOKLADCHEESECAKE serveras med jorgubbar och grädde White chocolate cheesecake topped with strawberries and whipped cream	99 kr
CITRONMOUSSE serveras med Lemoncurd coulis och färska bär Lemon mousse served with lemon curd coulis and fresh berries	89 kr
KRILLE'S MARÄNGSVISS Favoriten är tillbaka! Vaniljglass med grädde, jordgubbar, marängar och chokladsås. Lämplig för två personer  Meringue swiss with vanilla ice cream, whipped cream, strawberries, meringues and chocolate sauce. Suitable for two people	129 kr
TRE TRYFFLAR Three truffles	89 kr