

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
Planteray XO 20th anniversary	48 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
Johnnie 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

CAMPO VIEJO BRUT CAVA	115 kr / 575 kr
TOMMASI PROSECCO FILODORA	155 kr / 775 kr
LANSON LE BLACK LABEL BRUT	1500 kr
MOËT & CHANDON BRUT IMPERIAL	1695 kr
BOLLINGER SPECIAL CUVÉE	1995 kr
DOM PERIGNON, VINTAGE 2010	4795 kr

SOMETHING TO START WITH ?

NEGRONI 178 kr
Gin - Campari - Söt Vermouth
5 cl

MOJITO 160 kr
Rom - Mynta - Soda - Lime
5 cl

ARTIC BEE SPRITZ 160 kr
Gin - Citron juice - Honung - Soda
5 cl

RHUBARB PALOMA 160 kr
Egen rabarberlikör - Mezcal -
Grapefruktsoda 5 cl

FATÖL DRAFT BEER	40 CL	50 CL
Norrlands Guld	85 kr	105 kr
Omaka A.K.A I.P.A	102 kr	128 kr

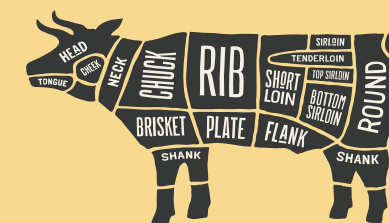
FLASKÖL BOTTLE BEER		
Mariestads Export 50cl		95 kr
How to be local, 44 cl		110 kr
Daura Damm (Gluten Free) 33 cl		95 kr
How to get juicy Hazy IPA, 33 cl		105 kr

LÄSK | SOFT DRINKS / ALCOHOL FREE

Cola/Cola Zero/Fanta/ Fanta Zero/		
Tracadero /Sprite Zero		35 kr
Sparkling water, natural/ lemon		35 kr
Easy Rider IPA 0,4%, 33 cl		55 kr
Heineken / Briska 0,0%, 33 cl		55 kr
Mariestads 0,5% 33 cl		55 kr
Chavin Zero Chardonnay, 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
2026

FÖRRÄTT

BRUSHETTA 145 kr
med konfiterad vitlök, körsbärstomat, mozzarella och basilika
Brushetta with confit garlic, cherry tomato, mozzarella and basil

LAPONIA'S RÅBIFF, SVERIGE 245 kr
Laponia beef tatar, meat from Sweden  

KLASSISK SKAGEN 175 kr
Classic Skagen


OST- OCH CHARKBRICKA, NORRBOTTEN * 240 kr
Allt kött är torkat och rökt i våra egna kylar och rök. Lokala och internationella ostar och charkuterier serveras med honung- tryffeldipp. Cheese and Charcuterie tray. All meat is dried and smoked in our own coolers and smokehouse. Local and international cheeses and charcuterie are served with a honey-truffle dip.

Allergier?

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


SALLAD

CAESARSALLAD 199 kr
parmesan, körsbärstomater, dressing och krutonger. Kan göras vegetarisk  
Caesar salad with parmesan, cherry tomato, dressing and croutons.
Can be made vegetarian

CAESARSALLAD, SVERIGE 235 kr
med kyckling, bacon, körsbärstomater, dressing och krutonger 
Caesar salad with chicken from Sweden, bacon, cherry tomato, dressing and croutons


VARMRÄTT

RÖKT RÖDING, NORRBOTTEN * 395 kr
med säsongsbetonade grönsaker, grillad citron och örtoolja  
Smoked Arctic Char from North of Sweden with soute sesonal vegetables, grilled lemon and herb oil

FISH AND CHIPS 325 kr
på torskfilé serveras med tartarsås, citron och pommes frites 
Fish n' chips made on cod fillet served with tartar sauce, chips and lemon

HÖGREVSBURGARE, ARVIDSJÄUR * 265 kr
Gjord på kött från Laukergården serveras med tryffelmajonäs, krispsallad och picklad rödlök. Serveras i Briochebröd med pommes frites
Chuck steak burger made with meat from Laukergården served with truffle mayonnaise, crispy lettuce and pickled red onion. Served in Brioche bread with French Fries

NORRLOUMIBURGARE * 245 kr
Norrländsk Halloumi serveras med krispsallad, tomat, tryffelmajonäs och picklad rödlök. Serveras i Briochebröd med pommes frites
Northern Halloumi served with crisp lettuce, tomato, truffle mayonnaise and pickled red onion. Served in Brioche bread with French fries

GNOCCHI 235 kr
med basilikapesto, rucola, soltorkad tomat och parmesan.
Kan göras vegetarisk 
Gnocchi served with basil pesto, arugula, sun-dried tomato and parmesan.
Can be made vegetarian

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  = Vegetarian * = Locally produced

FRÅN GRILLEN



Köttet → Serveras med en somrig sallad, chimichurri, bearnaisesås och rödvinsås
Välj mellan pommes frites ELLER potatismos

The meat is → Served with a summery salad, chimichurri, bearnaise sauce and red wine sauce
Choose between french fries OR mashed potatoes

ENTRECÔTE, SVERIGE 455 kr
Entrecôte 200g, Sweden  

FLANKSTEK, POLEN 339 kr
Flank steak 220g, Poland  

OXFILÉ, SVERIGE 520 kr
Fillet of beef 180g, Sweden  

KYCKLINGSPETT, SVERIGE 270 kr
Chicken skewer 200g, Sweden  

FLÄSKKOTLETT, SVERIGE 260 kr
Pork chop 220g, Sweden  

RENYGG (MED BEN), ARVIDSJÄUR * 450 kr
Reindeer chop 200g, Arvidsjaur  

MIXED GRILL 499 kr / pers
med tre styckningsdelar av olika kött. För minst 2 personer eller fler  
Mixed grill with three cuts of different meat. Minimum 2 persons or more

Nyhet!

Spana in vår köttkyl med hängmörat kött.
Fråga gärna vår personal om vad vi erbjuder just nu.

BARNMENY

HAMBURGARE 95 kr
ost, sallad, tomat, dressing, pommes frites
Hamburger - cheese, salad, tomato, dressing, French fries

PLÄTTAR 95 kr
hallonsylt, vispgrädde
Pancakes - raspberry jam, whipped cream

GRILLKORV 95 kr
sallad, tomat, dressing, pommes frites
Sausage - lettuce, tomato, dressing, French fries

KYCKLINGSPETT, SVERIGE 95 kr
med bearnaisesås och pommes frites
Chicken skewer with meat from Sweden with barnaise sauce and, French fries



BARNENS TRERÄTTERS 155 kr
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

DESSERT

VECKANS TÅRTA 110 kr
Tart of the week

CHOKLADFONDANT 110 kr
med glass
Chocolate fondant with ice cream

MONOPORTION 130 kr
äpple/persika/jordgubb (fråga servicen om tillgänglighet) 
Monoportion apple/peach/strawberry (ask the service about availability)

LAPONIA'S MARÅNGSVISS 160 kr
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