



## STARTERS

<b>BURRATA</b>	125:-
Tomato confit and Levain toast	
<b>QUICHE LOCAL CHEESEN</b>	135:-
Smoked reindeer and pickeld onion	
<b>SALMON TOAST</b>	145:-
smoked salmon, shrimps & horseradish, Mayonnaise and salmon roe	
<b>STEAK TARTARE</b>	155:-
Yolk confit	

### - FROM THE BUTCHER -

<b>REINDEER FILLET</b>	395:-
<b>ENTRECÔTE</b>	310:-
<b>BEEF MEDALLIONS</b>	350:-
<b>PORK NECK</b>	225:-
<i>served with croquettes with Västerbotten cheese, grilled corn &amp; salad Option of red wine sauce, bearnaise sauce or pepper sauce</i>	

### - SIDE ORDERS -

<b>FRENCH FRIES</b>	45:-
<b>DIP</b>	15:-
truffle & chili mayonnaise, aioli, salsa	

## MAIN COURSES

<b>NOODLE SALAD</b>	225:-
Mushrooms, cashew nuts, tofu and coriander	
<b>MOOSE BURGER</b>	235:-
Bread and country fries	
<b>PASTA REINDEER SOUVAS</b>	245:-
Porcini, cream and parmesan cheese	
<b>CORN CHICKEN BREAST</b>	285:-
Risotto, sugarsnaps and green asparagus	
<b>ARCTIC CHAR</b>	315:-
Hollandaise sauce, root vegetables, salmon roe and green peas pure	

## DESSERTS

<b>BLUEBERRY PIE</b>	85:-
served with vanilla ice cream	
<b>CRÉME BRÛLÉE WITH TONKA BEANS</b>	95:-
<b>VANILLA ICE CREAM</b>	110:-
served with varm cloudberrries	
<b>CHOCOLATE TRUFFLE</b>	45:-
with orange flavor	

### ALLERGIC OR INTOLERANT?

Please ask us about ingredients, we're happy to help!