

STARTERS

FRIED CAULIFLOWER	125:-
<i>With feta cheese cream & beetroot crudité.</i>	
WILD CARPACCIO	165:-
<i>With västerbotten cheese, truffle emulsion, lingonberries & pea shoots. Ask your waiter for information about what kind of wild meat we serve today.</i>	
TOAST SKAGEN	145:-
<i>With shrimps, salmon, mayonnaise, dill and vendace roe.</i>	

DESSERTS

STICKY TOFFEE PUDDING	110:-
<i>With caramel sauce and vanilla ice cream</i>	
FLAMBÉED CLOUDBERRIES	110:-
<i>With vanilla ice cream</i>	
CHOCOLATE TRUFFLE	45:-
<i>Home made</i>	
TODAYS DESSERT	110:-

MAIN COURSES

STEAK SANDWICH	265:-
<i>With sirloin steak, carmelized onion & horseradish cream. Served with french fries.</i>	
ARCTIC CHAR	329:-
<i>With boiled potatoes, celery root puree, pickled cucumber & cream sauce.</i>	
REINDEER FILLET	375:-
<i>With root vegetables, port wine sauce & fried potato tossed in shallot onion.</i>	
MOOSE BURGER	325:-
<i>With carmelized onion, cheddar cheese & lingonberries. Served with french fries.</i>	
FALAFEL	199:-
<i>Home made, served with black bean puree, fried chick peas & stewed beetroots with blackcurrant.</i>	
RISOTTO	265:-
<i>Made from barley, with wild mushrooms.</i>	
BRAISED OX CHEEK	285:-
<i>Served with mashed potato & porcini mushroom stew.</i>	
SCHNITZEL	235:-
<i>With anchovy butter, red wine sauce & garden peas. Served with french fries.</i>	
CEASAR SALAD	225:-
<i>With lettuce, croutons & ceasar dressing. Choose from chicken & bacon or cold smoked salmon.</i>	

Food primarily from local produce, and organic to the extent possible. We work continuously to achive energy afficient transports and to reduce food waste.

SIDE ORDERS

COUNTRY FRIES	55:-
MIXED FRIED PLATE	125:-
<i>With chili cheese, onion rings & buffalo chicken wings</i>	
CHILI CHEESE	55:-
ONION RINGS	55:-
BUFFALO CHICKEN WINGS	65:-
OLIVES	45:-
DIP	20:-
<i>Bearnaise, aioli or jalapeño sauce</i>	

**SILVER
HATTEN**