

fa c!t

PLANK STEAKS

STARTERS

THIN BREAD TACO WITH ARCTIC CHAR
pickled fennel, sour cream,
lingon powder
195KR

BUTTER FRIED CHANTERELLES
potato cream, browned butter,
pickled spruce,
artichoke, svedjan hard cheese
190KR

**SWEDISH HASH BROWNIE WITH
WHITE FISH ROE**
horse radish cream, pickled onion,
chive
225KR

**FACITS HANDSKURNA RÅBIFF FRÅN
SVENSKA GÅRDAR**
västerbotten cheese cream,
puffed buckwheat,
pickled chanterelles,
crispy shallot
235KR

**Are you vegan or special dietary
needs?
Ask the staff for help**



All our plank steaks are served with baked tomato,
browned butter-baked green asparagus, crispy smoked
bacon from Vindeln and fire-roasted corn

CHOOSE BETWEEN

TOURNEDOS XL

Swedish tenderloin, red
wine sauce, crispy
potatoes **435kr**



BLACK & WHITE

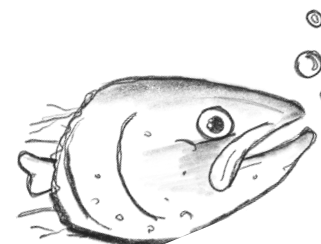
Swedish tenderloin &
pork loin chops with
fried potatoes, red
wine sauce & bearnaise
345kr

EXTRA LARGE 415kr

"SWEDISH PORK PARTY"

glazed back ribs from
swedish pork, N'duja
mayonnaise & potato
gratain with västerbotten
cheese **325kr**

EXTRA LARGE 395kr



LAMB ON PLANK

Swedish lamb fillet,
creamy chanterelle sauce,
crispy potato **345kr**

EXTRA LAMB 415kr



MIXED GRILL

A plank where we serve 3
different details chosen
by the chef & a lot of
different sides
395kr per person

DEEP FRIED COD

season baked fennel,
horse radish, brown
butter sauce and fried
potato
345kr

CRISPY CHANTARELLE CROQUETTES (VEG)

fried black cabbage,
corn, creamy
chanterelle sauce,
roasted parsley root
325kr

EXTRA SIDES +35kr

- Bearnaise
- Red wine sauce
- Creamy chanterelle sauce
- N'duja mayonnaise

- Homemade french fries
- Potato gratain with
västerbotten cheese
- Tomato sallad

BOOZE & FOOD

4 courses paired with 4
cocktails. Chefs and bartenders
collaborate to showcase
excellence.
(Valid for the entire group)

1095kr per person



Three course menu **500 kr**
Ask the staff for this monthly special
Valid for the entire group

DESSERTS

PAVLOVA

boozy black currants, cream, salty
caramell

125KR

ICE CREAM WITH A HINT OF SWEDISH PUNSCH

browned butter baked bitter almond cake,
milk chocolate cream, roasted almond

125KR

WEEKLY CRÈME BRÛLÉE

with great accompaniments

105KR

LÄTT SOM EN PLÄTT COCKTAIL

vodka, browned butter, lingonberry,
blueberries, raspberry, cream,
arctic raspberry salt

180KR

