

The small dishes are designed to whet your appetite and are meant to be enjoyed with a pre-dinner drink, a glass of sparkling wine or wine. You then move on to the starter, main course and dessert.

Reindeer heart / 99

Smoked reindeer heart is served with fir shoot oil and lingonberry reduction

Goat cheese / 55

Deep-fried goat cheese balls are served with pickled onions, beet chips and chive emulsion

Olives / 55

Tonight's olives from the shop

Chacuterie / 80

Tonight's charcuterie from the shop

White fish roe / 222

Homemade chips are served with roe, sour cream and pickled red onion

Autumn's starters draw ingredients and inspiration from the forests of Norrbothnia. Many of our ingredients are locally grown and picked; simply for the good taste and to give you the opportunity to enjoy all the goodness that our beautiful county has to offer. We look forward to sharing this unique dining experience with you!

Tortellini / 212

Homemade tortellinis filled with fermented chanterelles, served with chanterelle foam, pickled apples, cured lamb and grated Swedish cheese

Chanterelle / 199

Butter-fried brioche served with stewed chanterelles, pickled blueberries, pickled onions and grated Swedish cheese

Scallop / 229

Butter-fried scallops served with nectarine, pickled trout roe, salt-baked kohlrabi and a hollandaise with dill

Moose tartar / 235

Served with lingonberry and fir shoot oil, fried buckwheat, potato sprinkles, Västerbotten cheese emulsion, pickled lingonberries and chanterelles

Raw beef / 229

Minute ground raw beef flavored with salt, pepper, oil, buckwheat, capers, chives. Served with pickled onions, potato sprinkles and gruyere and truffle emulsion

Norrbottnen is known for its culinary delights and our menu is a reflection of that. Our hot dishes are the result of a great culinary pleasure combined with our guests' favorite flavors. Here you will find the best that the sea, the forest and the garden have to offer, all on one plate. Ask us and we will advise you on the perfect drink that will make your taste buds sing.

Cabbage / 299

Stew cabbage served with grilled Swedish cheese, mustard from Kukkola, pickled onions and kale chips

Char / 359

Butter-fried char served with pickled cucumber, dill, emulsion on a skewer, white wine sauce flavored with dill, celeriac purée

Reindeer / 445

Butter-fried reindeer with spruce bud salt, served with celeriac puree, chanterelles, lingonberry butter sauce and red wine sauce

Deer / 425

Pepper-grilled red deer served with salt-baked beets, pickled pearl onions, potato fondant, fried kale and red wine sauce

in the meat cabinet, we tenderize different pieces of meat. Always meat from Swedish farms. All cuts are served with autumn primroses, red wine sauce and béarnaise and your choice of potatoes, gratin or fries

Sirloin / 455

Beef tenderloin / 425

By the bone / 995 (subject to availability)

- By the bone for 2

End the meal with something sweet and tasty. Experience a heavenly taste experience with our irresistible desserts! Our creative and well-balanced flavor combinations will seduce your taste buds and leave you with an unforgettable aftertaste!

Apple / 125

Butter-fried autumn apples are served with an eclair filled with white chocolate mousse. Vanilla ice cream, apple sorbet and custard

Chocolate / 135

Chocolate fondant with nougat cream, blueberry ice cream and blueberry jam

Cloudberry / 135

Cloudberries with vanilla panna cotta, kesella, crumble, cloudberry mousse and chips on cloudberries

Blackberry / 135

Blackberry mousse is served with chocolate meringue, citrus compote and blackberry glaze

Cheese / 145 / 165 / 185

The evening's selected cheese is served with marmalade and biscuits. Price indicates 1,2 or 3 pieces

Truffle / 39

Ask for the flavor of the evening

