

## COCKTAILS

*Our cocktails are named after different parts of Piteå, from sea, forests, and city center. Explore Piteå with one of our delicious cocktails.*

### **Svartudden / 155**

GIN – JUNIPER – ROSEMARY

### **Skuthamn / 155**

LINGONBERRY – COGNAC – ORANGE

### **Munksund / 155**

CALVADOS – CINNAMON – LEMON

### **Strömsborg / 155**

BOURBON – BLACKBERRIES – GINGER

### **Pitholm / 155**

SEA BUCKTHORN – WATER – EGG

### **Bergsviken / 155**

CLOUDBERRY – SUGER – GIN

### **Guldkusten / 155**

GIN – LEMON – SPARKLING WINE

## APPETIZERS

*These appetizers are designed to tickle your tastebuds and prepare for what is to come. Try these out with a cocktail in your hand before your starter and main course.*

### **Hasselbackspotatis / 99**

FRIED HASSELBACK POTATOES SERVED WITH  
WHITE FISH ROE, SOUR CREAM AND ONIONS

### **Fuldmåne / 89**

“FULDMÅNE” CHEESE WITH MARMALADE AND FRIED BUCKWHEAT

### **“Pinnbröd” / 79**

SWEDISH “PINNBRÖD” – BREAD ON A STICK SERVED WITH BUTTER

## STARTERS

### Beetroot / 149

SERVED WITH WHIPPED GOAT CHEESE, FRIED BUCKWHEAT  
TRUFFLE EMULSION AND FRIED SHALLOTS

### Scallops / 189

SCALLOP AND CRAYFISH TARTAR, SERVED WITH CHILI, LIME  
CHIVES EMULSION AND GRATED SVEDJAN CHEESE

### Reindeer / 199

CURED REINDEER SERVED WITH LINGONBERRY SORBET  
SOURDOUGH, APPLE SALLAD AND CHEESE CRÉME

### White fish roe / 225

SERVED WITH CITRUS BLINIE, SOUR CREAM AND ONIONS

### Tartar / 225

SERVED WITH CREAM CHEESE BROWNED BUTTER, PARMESAN,  
TRUFFLE POTATOES, FRIED SHALLOTS AND PARMESAN EMULSION

### Charcuterie / 119

CHEESE, CHARCUTERIE AND OLIVES

## MAIN COURSE

### Mushroom / 189

PASTA SERVED WITH CREAMY MUSHROOM SAUCE,  
GRATED SVEDJAN CHEESE AND TRUFFLE

### Char / 299

BUTTERED CHAR SERVED WITH HORSERADISH CRÉME,  
RYE, PARSNIP PURÉE AND "SANDEFJORD" SAUCE

### Deer / 425

BUTTERED DEER SERVED WITH SAGE, CORN, AND TRUFFLE CRÉME  
CELERIAC PURÉE, CHANTERELLES, SHIITAKE, FRIED GREEN KALE  
AND RED WINE SAUCE

### Fillet of beef / 399

SERVED WITH TARRAGON EMULSION, PORKBELLY, HARICOTS VERTS  
AND FRENCH FRIES

### Porkbelly / 299

SERVED WITH COLESLAW, PARSNIP PURÉE AND CHILI AND APPLE SAUCE

## DESSERTS

### Chocolate / 155

CHOCOLATE PATÉ, CHOCOLATE ICE CREAM,  
CHOCOLATE CRÉME, RASPBERRY CRÉME AND BUCKWHEAT

### Cloudberry / 155

CLOUDBERRY CHEESECAKE, PEARLS OF CLOUDBERRY  
CLOUDBERRY CRÉME, VANILLA ICE CREAM AND WHITE CHOCOLATE PANNACOTTA

### Passionfruit / 155

PASSIONFRUIT MOUSSE, PASSIONFRUIT ICE CREAM, LIME CURD  
CREAM CHEESE AND CRUMBLE

### Blueberry / 155

BLUEBERRY SORBET, BLUEBERRY PANNACOTTA, LEMON CURD  
BROWNIE AND CHOCOLATE CRUMBLE

### Cheese / 145 / 165 / 185

TONIGHT'S CHEESE SERVED WITH CRACKERS AND MARMALADE  
THE PRICE REFERS TO 1,2 OR 3 PIECES OF CHEESE