

À LA CARTE MENU  
WINTER 2018



## STARTERS

125/25

Smetana Honey. With or without Vodka

129

Västerbottens cheese, Dill, Soured milk, Bread, Salmon roe, Onion

115

Gratinated with Svecia cheese, Crème Fraiche, Chives, Lemon

128

Salsify, Hazelnuts, Winter Truffle, Thyme

119

Vendace roe, Crispy onion, Bread

205/145

Cured egg yolk, Ash, Horseradish, Cloudberries, Onion.  
Large portion with fries and small portion without fries

119

Cured and Blackened, Vodka soaked Lingonberries,  
Dill pickled Cucumber, Browned butter

115

Dry cured from the local charcuterie, Sherry, Almonds

## MAIN MENU

310

Butternut squash, Cranberries, Kale

275

Green beans, Bacon, Mussels, Champagne

275

Jerusalem artichoke, Brussel sprouts, Beets

275

Butternut squash, Brussel sprouts, Beets, Browned Butter

*All above are served with mashed potato*

195

Chuck or Portobello

Cheddar, Crispy onions, Lettuce, Tomato, Dijonnaise

125

Sausage from Undersåker, Mashed Potato, Mustard,  
Prawn salad, Roasted onions

239

Fish, Shellfish, Tomato, Saffron, Rouille

(all dishes can be served as half portions for children)

F O R T W O

695

450

Cafe de Paris butter, Redwine sause,  
Potatoes, Pickles, Salt baked  
beets, Tomato, Red onion salad

D E S S E R T S

75

Winter spiced, Cardamom ice cream

110

Chocolate, Liquorice

125

Dark chocolate, Liquorice meringue

45

Ask your waitress for tonight's flavour

30

Ask your waitress for tonight's flavour

## DRINKS MENU

(price per cl)

Carlsberg export .....	74 sek
Brooklyn Lager .....	86 sek
Brooklyn IPA .....	86 sek
1664 Blanc .....	86 sek
Nya Carnegie Kellerbier .....	86 sek

Till .....	74 sek
Åre Bryggcompagni .....	79 sek
Nya Carnegie J.A.C.K .....	74 sek
Carlsberg Hof .....	59 sek
Celia *glutenfri .....	59 sek
Brooklyn brown ale .....	74 sek
Brooklyn ½ ale .....	62 sek
Guinness extra stout .....	69 sek
Somersby cider .....	62 sek
Somersby Double press .....	65 sek

Red/White/Sparkling .....	65 sek
Highwheeler lager .....	40 sek
Carlsberg Non-alcoholic .....	35 sek
Rescued .....	55 sek
Blueberry/Lingonberry Nectar .....	65 sek
Soda 33cl .....	30 sek

Cloudberry – Cloudberry syrup, Lemon, Soda .....	65sek
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Raspberry & Mint – Raspberry syrup, Lemon, Mint, Soda .....	65 sek
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Blueberry & Meadowsweet – Blueberry nectar, Meadowsweet juice, Lemon, Apple juice .....	65 sek
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Irish Coffee – Jameson, brown sugar, coffe, cream .....	139 sek
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Coffe Calypso - Bacardi Oakheart, Kahlua, coffe, cream .....	139 sek
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Coffee Karlsson – Baileys, Cointreau, coffe, cream .....	139 sek
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Romean Arc - Cointreau, hot chocolate, cream .....	139 sek
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Lumumba – Cognac, hot chocolate, cream .....	139 sek
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Wintermumma – Rescued wintermumma, Absolut extract .....	139 sek
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Famouse Grouse .....	24 sek
Craggamore 12 .....	28 sek
Glenlivet 12 .....	26 sek
Glenfiddich 12 .....	26 sek
Glenkinchie 12 .....	30 sek
Macallan 12 .....	35 sek
Macallan 18 .....	85 sek
Highland Park 12 .....	30 sek
Highland Park 18 .....	60 sek
Jameson .....	24 sek
Laphroaig .....	30 sek
Lagavulin .....	45 sek
Mackmyra Svensk Ek .....	35 sek
Mackmyra Rök .....	30 sek
Scotch Whisky Society .....	50 sek

Bulleit Bourbon .....	24 sek
Bulleit Rye .....	24 sek
Willet pot still .....	45sek

Boulard VSOP .....	26sek
Boulard XO .....	34 sek
Dupont .....	24 sek

Martell VS .....	24 sek
Grönstedts VSOP .....	26 sek
Grönstedts XO .....	40 sek
Hennessy VS .....	28 sek
Hennessy XO .....	55 sek
Hennessy Paradise .....	150 sek
Armangac .....	38 sek

Angostura 1919 .....	24 sek
Karukera .....	38 sek
Zacapa XO .....	85 sek
Zacapa 23 .....	45 sek
Diplomatico .....	30 sek

Dellavalle Nebiollo da Barolo .....	34 sek
Fattoria di cavalcaselle montresor .....	30 sek
Grattamacco .....	30 sek

Luxardo .....	24 sek
Amaretto .....	24 sek
Kahlua .....	24 sek
Bailey's .....	24 sek
Sève Fournier .....	24 sek
Frangelico .....	24 sek

Cointreau .....	24 sek
D.O.M Benedictine .....	24 sek
Xanté .....	24 sek
Likör 43 .....	24 sek
Grand Marnier .....	24 sek
Limoncino .....	24 sek

Fernet Branca .....	26 sek
Branca Menta .....	26 sek
Jägermeister .....	26 sek
Aperol .....	26 sek
Campari .....	24 sek
Averna .....	30 sek
Montenergo .....	30 sek

Espresso Singel/Double .....	35/40 sek
Coffee latte .....	40 sek
Cappuccino .....	40 sek
Macchiato .....	40 sek
Americano .....	40 sek
Brewed coffee .....	30 sek

Hot chocolate .....	42 sek
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Earl Great – Black tea, flavored with bergamot oil, with a small twist .....	30 sek
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Green tea with flavor of peach and apricot .....	30 sek
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Rooibos 1772 - Rooibos with taste of orange and cinnamon .....	30 sek
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All our teas come from *Tecentralen* in Östersund. They sell organic premium teas that are packed in 100% renewable material with minimal impact on the environment.

## COCKTAIL MENU

139 sek

We take Sweden's own Herno Gin voted the world's best gin in 2017 and combine it delicately with flavours of orange, grapefruit and lemon. The addition of the unmistakable taste of cloudberries finish this drink off perfectly

\*contains egg white

139 sek

We swapped out the vodka and have added in Hennessey brandy infused with black tea, apple, cinnamon and raisins in this festive twist on the much-loved Moscow Mule

139 sek

So Luckily this drink can be ordered hot or cold! Capel Pisco from the mountains of Chile shaken with the delicious apple and pear, spiced up with warming cardamom and almond

139 sek

Spiced Rum, Licor 43 and Amaretto shaken up alongside the fresh espresso coffee and Copperhill's Secret Spiced honey. Perfect way to finish of your dinner or great as a lateafternoon pick me up

139 sek

Dessert cocktail at its very best it tastes exactly as it sounds - creamy and delicious

139 sek

Locally brewed Community IPA is at the forefront of this cocktail, we have added flavours of orange and lemon to compliment the citrus notes of the IPA along with the faintest hint of vanilla

139 sek

Svensk Rök peated whiskey stirred down with coffee liqueur and sweet Vermouth. Short and perfectly balanced so you can really appreciate the flavours

## WINE MENU

### CHAMPAGNE

Moët & Chandon Imperial Brut 750/1500 cl .....	795/1695 sek
Nicolas Feuillate Brut Reserve Glass/Bottle .....	130/795 sek
Francis Boulard Rosé de Saignée.	990 sek
Krug Grande Cuvée .....	2500 sek
Krug Rosé .....	3500 sek
2009 Moët & Chandon Grand Vintage .....	965 sek
2005 Charles Heidsieck .....	1395 sek
2009 Dom Pérignon .....	2100 sek

### MÉTHODE CHAMPENOISE

Sébastien Brunet Petillant "Le Naturel", Loire, Frankrike .....	640 sek
Rotari Cuvée 28, Trentino, Italien Glass/Bottle .....	95/560 sek

### FRANCE

2015 Riesling Cuvée Albert, Albert Mann Glass/Bottle .....	170/740 sek
2014 Pinot Gris, Albert Mann Glass/Bottle .....	145/640 sek
2016 Auxerrios Pinot Gris Albert Mann .....	590 sek
2012 Chateau Faugeres Blanc, Silvio Denz .....	850 sek
2007 Vouvray Sec, Domaine du Clos Naudin .....	790 sek
2009 Touraine Thésée Sauvignon, Puzelat-Bonhomme .....	640 sek
2009 Coulée de Serrant, Nicolas Joly .....	1100 sek

2016 Sancerre, Francois Crochet .....	760 sek
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2016 Touraine Sauvignon Blanc Joel Delaunay. Glass/Bottle .....	105/440 sek
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2016 La Vieille Ferme Blanc, Famille Perrin. Glass/Bottle .....	95/420 sek
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2015 Bourgogne blanc, Sylvain Bzikot Glas/Flaksa .....	145/640
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2014 Chablis Vauprin, Domaine Lavatureux .....	790 sek
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2015 Chablis Domaine Lavatureux .....	640 sek
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2013 Puligny Montrachet, La Rouselle, Sylvain Bzikot .....	1150 sek
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2014 Chassagne Montrachet, Les Chene vottes, Tomas Morey .....	1200 sek
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2014 Batard Montrachet, Tomas Morey .....	2500 sek
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2014 Vosne Romanée Village .....	1800 sek
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2014 Vosne Romanée Aux Brulées .....	2800 sek
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2014 Vosne Romanée 1er Cru Clos des Réas Monopole .....	2900 sek
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2013 Vosne Romanée 1er Cru Clos des Réas Monopole .....	2900 sek
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2012 Vosne Romanée 1er Cru Clos des Réas Monopole .....	2900 sek
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2014 Puligny Montrachet Village, La Rouselle .....	1300sek
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2015 Puligny Montrachet 1er Cru, Les Folattières .....	1850 sek
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2015 Eaune Clos De La Feguine 1er Cru Monopole, Domaine J. Prieur .....	2100 sek
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2015 Meursault Clos De Mazeray App. Village Monopole, Domaine J. Prieur .....	2100 sek
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2015 Meursault Santenots 1er Cru, Domaine J. Prieur .....	2300 sek
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2015 Puligny-Montrachet Les Combettes 1er Cru, Domaine J. Prieur .....	2800 sek
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2015 Viré Clessé, Jean-Marie Guffens/Verget .....	790 sek
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2015 Mâcon Village Terres de Pierres .....	645 sek
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2010 Cote Du Jura Blanc, Jean Bourdy .....	740 sek
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2014 Pélican Chardonnay, Domaine du Pélican .....	850 sek
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2014 Pélican Savagnin, Domaine du Pélican .....	850 sek
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### GERMANY

2007 Riesling Spätlese Trocken, Ökonomierat Rebholtz .....	790 sek
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2014 Riesling Trocken Gimmeldingen, A.Christmann. Glass/Bottle .....	145/640 sek
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2014 Riesling Trocken, A.Christmann .....	560 sek
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2014 Juwel Riesling Alsheim Frühmesse Trocken, Juliane Eller .....	740 sek
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2014 Juwel Silvaner Trocken, Juliane Eller .....	640 sek
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2015 Juwel Riesling Trocken, Juliane Eller .....	640 sek
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2009 Riesling Trocken, Reichsgraf von Kesselstatt .....	640 sek
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2016 Riesling Trocken Maximin Grünhaus Glass/Bottle .....	125/560 sek
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2016 Riesling Trocken Gut Hermannsberg Glas/Flaska .....	135/595 sek
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### AUSTRIA

2013 Grüner Veltliner Loiserberg EG, Weingut Jurtschitsch .....	790 sek
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2013 Riesling Zöbinger Heiligenstein, Erstes Gewächs, Weingut Jurtschitsch .....	740 sek
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2014 Grüner Veltliner Stein, Weingut Jurtschitsch, Glass/Bottle ..	125/560 sek
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2014 Riesling Langenlois, Weingut Jurtschitsch .....	560 sek
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## WINE MENU

### ITALY

- 2009 Ponka, Paraschos,  
Friuli-Venezia-Giulia ..... 640 sek
- 2013 Lugana Trebbiano,  
Tenuta Roveglia, Veneto ..... 640 sek

### SPAIN

- 2014 Albarino, Bodegas Don Olegario  
Glass/Bottle ..... 125/560 sek
- NV Jerez-Manzanilla, Ximénez-Spínola  
..... 740 sek

### NYA ZEELAND

- 2016 Cloudy Bay, Sauvignon Blanc  
..... 740 sek

### USA

- 2012 Mayacamas Chardonnay,  
Napa Valley ..... 1300 sek
- 2013 Qupé Bien Nacido Cuvée,  
Santa Ynez Valley ..... 740 sek
- 2014 Littorai Chardonnay Charles  
Heintz Vineyard, Sonoma Coast  
..... 1500 sek
- 2016 446 Chardonnay Noble Vines  
Glass/Bottle ..... 125/540 sek

### FRANCE

- 2011 Côte de Nuits Villages,  
"Les Vignottes" Jean- Jacques Confuron  
..... 1250 sek
- 2011 Savigny Les Beaune 1.er Cru  
"Les Vergelesses. Fery..... 1100 sek
- 2013 Nuits St George Les Damodes,  
Anne Gros ..... 1500 sek
- 2014 Hautes Côtes Baune, Domaine  
Jean-Baptiste Lebreuil..... 740 sek
- 2015 Beaune Champs-Pimont  
1er Cru ..... 1600 sek
- 2015 Beaunde Grèves 1er Cru  
..... 1700 sek

- 2014 Morgon Côte du Py Jean Follard  
Glass/Bottle ..... 145/640 sek

- 2010 Cote du Jura Rouge, Jean Bourdy  
..... 790 sek

- 2014 Pélican Trois Cépages, Domaine  
du Pélican ..... 850 sek

- 2012 Cap de Faugères, Silvio Denz,  
Côtes de Bordeaux ..... 750 sek

- 2007 Château Du Terte Margaux  
..... 1850 sek

- 2003 Château Rauzan-Segla Margaux  
..... 3200 sek

- 2014 Château Pape-Clément Grave  
..... 2800 sek

- 2009 Château Branaire Ducre  
Saint Julien ..... 2800 sek

- 2008 Château Cos d'Estournel  
Saint Estephe ..... 3200 sek

- 2000 Château Cos d'Estournel  
Saint Estephe ..... 3800 sek

- 2014 Cuvée Tradition, Château Vessière.  
Glass/Bottle ..... 105/440 sek

- 2009 Château de Beaucatel,  
Oenotheque, Famille Perrin ... 1695 sek

- 2011 Xavier, Ventoux (1500ml)  
..... 1300 sek

- 2009 Ferraton Père et Fils, Hermitage,  
Les Mieux ..... 1100 sek

- 2012 Hervé Souhaut, St Joseph  
..... 990 sek

- 2012 Domaine Jamet, Côte-Rôtie  
..... 1300 sek

- 2013 Domaine Jamet, Côte-Rôtie  
..... 1300 sek

- 2014 Domaine Jamet, Côte-Rôtie  
..... 1300 sek

- 2013 Hervé Souhaut, "La Souteronne" .  
(1500 ml) ..... 1300 sek

- 2009 Puzelat-Bonhomme, Cheverny  
..... 640 sek

### ITALY

- 2016 Briccotondo Barbera, Fontana  
Fredda. Glass/Bottle ..... 95/420 sek

- 2005 Barolo Campé, La Spinetta  
..... 1900 sek

- 2005 Barolo Giulin, Rivetto .... 1500 sek

- 2010 Barolo Briccolina, Rivetto .....  
..... 1900 sek

- 2013 Barolo Fontanafredda .... 820 sek

- 2013 Barbaresco Marcarini, Rivetto  
..... 1100 sek

- 2006 Barbaresco Staderi,  
La Spinetta ..... 1900 sek

- 2006 Barbaresco Valeirano,  
La Spinetta ..... 1900 sek

- 2014 Dolcetto d'Alba, Rivetto  
Glass/Bottle ..... 145/640 sek

- 2013 Langhe Nebbiolo,  
Rivetto ..... 740 sek

- 2015 Rosso di Montalcino, Villa al  
Cortile. Glass/Bottle ..... 145/640 sek

- 2015 Rosso dei Notri, Tua Rita  
..... 640 sek

- 2013 Sergio Manetti, Le Pergole Torte  
..... 1800 sek

- 2011 Il Nero di Casanova, La Spinetta  
Glass/Bottle ..... 145/640 sek

### SPAIN

- 2014 Club Privado, Baron de  
Ley ..... 420 sek

- 201 Ritmé Plaér, Ritmé Celler .... 850 sek

### GERMANY

- 2014 Spätburgunder, A.Christmann  
Glass/Bottle ..... 145/640 sek

### AUSTRIA

- 2012 Zweigelt Barrique, Kurt Angerer  
..... 540 sek



## WINE MENU

### SOUTH AFIKA

2014 Cabernet Sauvignon  
Cederberg Cellars ..... 860 sek

### USA

N/v Bedrock Wines, Shebang... 480 sek

N/v 667 Pinot Noir, Noble  
Vines. Glas/Flaska ..... 125/540 sek

N/v The One zinfandel, syrah,  
petit verdot, Noble vines.  
Glass/Bottle ..... 125/540 sek

2014 Shafer Merlot ..... 1300 sek

2007 Opus One ..... 4900 sek

2011 Opus One ..... 4900 sek

2008 SQN B-20 Syrah ..... 4900 sek

2009 Scholium Project, Petite Sirah  
"Bricco Babelico", Suisun Valley  
..... 990 sek

2014 Ridge Geyserville, 375 ml  
..... 640 sek

2013 Au Bon Climat,  
Pinot Noir ..... 740 sek

N/v Pineau des Charentes Blanc,  
Frankrike (750ml)  
Glass/Bottle ..... 75/640 sek

N/v Late Harvest, Oremus, Tokaj,  
Ungern (375ml) ..... 75/440 sek

N/v Brännland Iscider 30 Brix, Norrland,  
Sverige (375ml) ..... 125/640 sek

2008 Ca'Togni Sweet Red wine,  
Napa Valley, Usa (375ml) ..... 840 sek

2011 Churchills LBV (375ml)  
..... 75/790 sek

2015 Lang Eiswien, Burgenland,  
Österrike (375ml) ..... 740 Sek

*"A good wine should  
enhance the overall  
experience.  
Please ask us what  
suits what."*

Daniel Grahnlöf, F&B Manager

### Here is my food & wine tips:

I would start the dinner by sharing two small dishes with my company. For example the oysters and the cod. With this I would drink one of our champagnes. For the main course, I would like to share a Cote de Boeuf with a bottle of Rosso di Notri from Tua Rita in Tuscany. Ending a luxurious evening with delicious flavors with an espresso and a small truffle.



All fish we work with is certified by the MSC and the ASC. The aim of MSC is to contribute to healthier seas by eco-labeling and certification by promoting sustainable fishing methods and influencing the consumer to choose the right seafood

upon purchase. Together with their partner organizations, they work for a sustainable seafood market.

MSC is today one of the most recognized and trustworthy eco-labels for fish and shellfish.