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ALA CARTE MENY  
25/4-12/5

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# COCKTAILS

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## PINK AURORA

Åre Rose Gin - Thyme - Lime  
155

## RAVELLO DUE

Lemon Gin - Champagne Syrup - Finger Lime Soda  
155

## OPUS

Pear - Vanilla - Mezcal - Lime  
155

## CRIMSON BALLROOM

Sour Cherries - Dark Rum - Lime  
155

## GREEN PLOUGHMAN

Apple - Jalapeno - Lime - Vodka - Vermouth  
155

## AMARO SPRITZ

Amaro - Spumante - Ginger Beer - Orange - Rosemary  
155

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## ZERO PROOF COCKTAILS

### MOCKINGBIRD

Apple - Rhubarb - Vanilla - Lime  
100

### VINTERBJÖRK

Sav Norrsken - Cranberry - Rosemary  
100

### ZERO SPRITZ

Amaro - Champagne - Orange - Soda  
100

## SNACKS

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### SALTGURKA & SPRIT

Honung - Smetana - Med eller utan 4 cl vodka  
Pickled gherkin - Honey - Smetana - With or without 4 cl vodka  
30/155

### VÄSTERBOTTEN TARTELETTE

Kräms på Västerbottenost - Forellrom - Gräslök - Purjolök  
Tartelette - Västerbotten cheese cream - Trout roe - Chives - Leek  
85

### CHARK & OST

Tre sorters charkuterier - Två ostar - Marmelad - Surdegsbröd  
3 x charcuterie 2 x cheese - Jam - Sourdough bread  
195

## FÖRRÄTTER

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### SPARRIS

Hollandaise - Surdegsbröd - Torkad Silverlök - Gräslök  
Sauce Hollandaise - Sourdough bread - Onion - Chives  
155

### RÖKT REGNBÅGE

Pepparrot - Gräddfil - Lök - Brynt smör - Kavring - Gurka - Äpple - Forellrom  
Smoked trout - Sour cream - Horseradish - Onion - Browned butter  
Kavring - Cucumber - Appel - Trout roe  
145

### LÖJROM

Smörstekt surdegsbröd - Gräddfil - Gräslök - Rödlök - Dill - Citron  
Vendace roe - Butter fried sourdough bread - Sour cream  
Chives - Onion - Dill - Lemon  
155

## VARMRÄTT

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### RÖDING FRÅN LANDÖN

Syrat äpple - Gurka - Forellrom - Fänkål - Smörsås - Potatispuré - Dill  
Arctic char from Landön - Apple - Cucumber - Trout roe - Fennel  
Butter sauce - Potato purée - Dill  
330

### LAMMYTTERFILÈ

Sparris - Rostad kycklingbuljong - Citronsyrad schalottenlök - Potatispuré  
Lamb sirloin - Asparagus - Roasted chicken broth  
Dried Onion - Potato purée  
330

### RYGGBIFF

Sauce Bearnaise - Tomat & rödlökssallad - Pommes frites  
Sirloin - Sauce Bearnaise - Tomato & onion salad - French fries  
295

## SHARING FÖR 2 PERSONER

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Beställs 24 timmar innan servering  
Sharing for 2 persons, to be ordered 24 hours before serving

### SVENSK ENTRECOTE PÅ BEN

Rödvinssås - Sauce bearnaise - Tomat Sallad - Haricots verts  
Grönsallad - Grillad citron - Pommes frites  
Red wine sauce - Sauce bearnaise - Tomato salad - Green beans  
Green salad - Lemon - French fries  
1200

# LOBBY

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## KÖTTBULLAR

Gräddsås - Pressgurka - Rårörda lingon - Potatispuré  
Swedish meatballs - Cream sauce - Pickled cucumber  
Lingonberries - Potato purée  
195

## HAMBURGARE

Högrev eller Beyond burger / Chuck or Beyond burger  
Chipotleaioli - Krispsallad - Saltgurka - Lök  
Cheddar - Senap - Pommes frites  
Chipotle aioli - Crisp salad - Pickles - Onion  
Cheddar - Mustard - French fries  
215

## GNOCCHI

Svamp - Grönkål - Citron - Persilja - Parmesan  
Gnocchi - Mushroom - Kale - Lemon - Parsley - Parmesan  
175

## TOAST SKAGEN

På klassiskt vis med smörstekt surdegsbröd  
Traditional Swedish shrimp toast - Served with butter fried  
sourdough bread  
185

## DESSERT

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### CHOKLADPRALIN FRÅN ALSEN

Blåbär & Punch

Chocolate truffle - Blueberry - Punch liqueur

30

### OSTTALLRIK

2 x ost - Husåknäcke - Grön tomatmarmelad - Krasse

2 x cheese - Huså crisp bread - Green tomato jam - Cress

155

### AFFOGATO

Dubbel espresso - Vaniljglass

Double shot of espresso - Vanilla ice cream

75

Som ovan med tillägg av Strega eller Baileys

As above with the addition of a shot of Strega or Baileys liqueur

155

### CRÈME BRÛLÉE

Traditionally served

95

# WINE BY THE GLASS

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## SPARKLING

La Rosca Cava Brut, <i>Catalonia, Spain</i>	115
Bouché Cuvée Réserve Brut, <i>Champagne, France</i>	155
Richard Juhlin Non Alcoholic Blanc de Blanc, <i>Champagne, France</i>	95

## WHITE

Grande Bellane Côte de Rhône Blanc, <i>Rhône, France</i>	125
Raymond Morin Sauvignon Blanc, <i>Loire, France</i>	135
Gustavshof Kalkstein Riesling, <i>Rheinhessen, Germany</i>	145
Kumeu River Village Chardonnay, <i>Kumeu River, New Zealand</i>	155
Altar Uco Edad Moderna Blanco, <i>Gualtallary, Argentina</i>	175

## RED

Quinta dos Currais Tinto, <i>Beira Interior, Portugal</i>	125
Long Barn Pinot Noir, <i>California, US</i>	135
Torrederos Tempranillo Roble, <i>Ribera del Duero, Spain</i>	145
Colle Massari Rigoletto Sangiovese, <i>Tuscany, Italy</i>	155
Château Roques Mauriac Bordeaux Supérieur, <i>Bordeaux, France</i>	175
Rocche Costamagna Roccardo Langhe Nebbiolo, <i>Piedmont, Italy</i>	185
Badger Mountain Cabernet Sauvignon, <i>Columbia Valley, US</i>	200

# BEVERAGES

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## DRAFT BEERS

Carlsberg Export	87
Eriksberg Karaktär	89
Kronenbourg Blanc	99
Brooklyn Stone Wall Inn Ipa	99

## LOCAL BREWS

Svartberget Copperhill Lager	99
Svartberget Republiken	99
Svartberget Onyx IPA	99
Svartberget Weissbergen	99
Svartberget Gluten Free APA	99
Svartberget Blk Mnt Stout	99

## BOTTLED BEERS

Till Lager	85
Carlsberg Hof	79

## CIDERS

Vistakulle Semi Dry Apple	99
Vistakulle Dry Apple	99
Somersby Pear	79

## SOFT DRINKS

Pepsi	35
Pepsi Max	35
7up Free	35
Zingo	35
Juice by the glass	35
Åre Soda Rhubarb/Apple	45
Åre Soda Passionfruit/Lime	45
Fentimans Ginger Beer	65

## NON-ALCOHOLIC BEVERAGES

Carlsberg 0,5%	50
Eriksberg 0,0%	50
Vistakulle Apple Cider 0,0%	50
Non Alcoholic Champagne	95

*Our bartenders gladly mix exciting non-alcoholic cocktails, please ask your waiter for our selection!*

## COFFEE

Espresso	37
Espresso Double	42
Coffee Latte	45
Cappuccino	45
Americano	40

*We only use certified ecological espresso beans from Johan & Nyström, Dark Knight.*

## TEA

Earl Grey	35
Green Tea Peach	35
Rooibos 1772	35

*All our teas come from Te-Centralen, Östersund - organic premium teas with minimal impact on the environment.*

Brewed coffee	35
Hot chocolate	45