

MENU

STARTERS

Bread plate of kitchen choice (L) 5 €

Sourdough bread and butter

Creamy asparagus soup (L) 7 €

Sourdough bread and butter

MAIN COURSES

Flamed salmon (L,G) 19 €

Flamed salmon, roasted spring cabbage, broccolini, onion buttersauce with caviart. butter poached spring potatoes or salad

Catch of the day (L,G) 19 €

Seasons fish chosen by the chef, broccolini, roasted spring cabbage, onion buttersauce with caviart butter poached spring potatoes or salad. Ask the waitress for the catch of the day

Cauliflower steak (VEGAN,G) 19 €

Cauliflower, broccolini, roasted spring cabbage, spring potatoes, mushroom sauce

Lightly smoked pork low n' slow (L,G) 19 €

Lightly smoked pork low n' slow, roasted carrot, broccolini, herb sauce with butter poached spring potatoes or salad

Traditional Sautéed reindeer (L,G) 26 €

Traditional sautéed reindeer, mashed potatoes, lingonberries, pickled cucumber

Extra potatoes 5 €

Butter poached spring potatoes with pan fried cabbage

Extra salad 4,5 €

Salad, marinated cucumber, tomatoes, marinated red onion and citrus vinaigrette,
Sourdough bread and butter

DESSERTS

Lappish coffee (L,G) 8 €

Lappish breadcheese, cloudberry jam, served with a cup of coffee

Carrotcake and salted caramel (L,G) 8 €

Carrot cake, salted caramel, whipped mascarpone, cinnamon

Vanilla ice cream 5 €