

## LATE SUMMER MENU

### STARTERS

*Incl VAT Excl VAT*

Swedish crayfishes with accessories	Today's price	
Crayfishes with accessories	165:-	132:-
Crayfish consommé with salmon and crayfish mousseline	140:-	112:-
A variation of herring and Baltic herring	100:-	80:-
Carpaccio of scallop with broiled tuna and salad of mango and papaya	140:-	112:-
White fish roe from Kalix on a toast with crème fraiche and red onion	195:-	156:-

### MAIN COURSES

Fried saithe with shrimps, horseradish and clarified butter served with potato purée	195:-	156:-
Pike perch with Parma ham, asparagus served with crayfish hollandaise sauce and boiled potatoes	220:-	176:-
Pork confit with soured cabbage, onion boiled in red wine and Almond potato purée	185:-	148:-
Roast beef of reindeer with lingonberry sauce, chantarelle and Västerbottens cheese tarte served with roasted root vegetables	290:-	232:-
Swedish fillet of beef with tomato- and spinach tart, served with parmesan mousse and pepper sauce	295:-	236:-

### DESSERTS

Crème brûlée	80:-	64:-
White chocolate panna cotta with blueberries and cardamom crunch	90:-	72:-
Berry- and fruit salad with lemon yoghurt and mint crisp	65:-	52:-
Parfait of Västerbottens cheese with warm cloudberries	90:-	72:-
Terrine of banana with vanilla ice cream, chocolate sauce and italian meringue	100:-	80:-