

Alltid i säsong och av
det bästa som finns just nu.
Dela med varandra vid bordet
om ni vill. Vi ställer fram
extra assietter.

SOCIAL STYLE DINNER

625 kr

Wine pairing

425 kr

Social style tasting menu

To be enjoyed by the whole table. Order before 21:30

SNACKS

Crisps with a smoked sour cream and grated dried egg yolk 55 kr

Oyster with vinegar and onion 35 kr

Grilled oyster with browned butter and bleak roe 55 kr

24- months Västerbottensost cheese with a cloudberry jam 75 kr

Deep fried risotto with goat cheese, tomato and oregano 65 kr

Grilled avocado with an avocado ice cream,
Serrano crisp, sesame seeds, chili and lime 75 kr

Birch smoked chicken wings with rhubarb,
ginger and honey 65 kr

Köksbaren's grilled birch smoked bacon 65 kr

Assorted cold cuts from Undersåker Chark 150 kr

STARTERS

Morel ravioli 150 kr
Blackened spring onion and parsley

Bleak roe from Bottenviken 30 grams 195 kr

Bleak roe from Kalix 30 grams 250 kr
Almond potato hash browns, onion, Smetana,
lemon and dill

Langoustine and nettles 225 kr
Tomatoes, vinegar, langoustine reduction and cured
pork

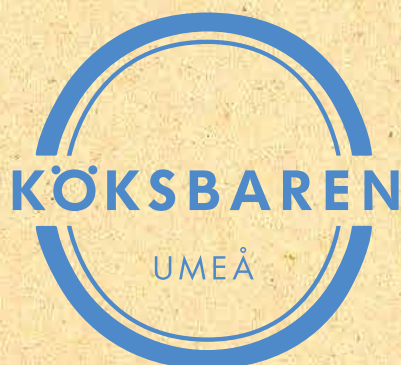
Scorched cured Fröya salmon 150 kr
Ramson, radisch, sprouts and deep fried flatbread

Steak tartare 150 kr
Horseradish, croutons, deep fried capers and a
mayonnaise with chives

Sturgeon Caviar 30 grams 595 kr
From Carelian Caviar Finland served with brioche
and bone marrow



En Carelian Caviar-stör är
en diva som ger exklusiv
kaviar utan att tära på
miljön. Hon vill simma
inomhus i friskt, 18-gradigt
finskt sjövattnet. Året om.
Tack vare överskottsvärme
från ett närliggande
pappersbruk är det möjligt.



Vi har bara ett krav på vårt hängmörade kött - det ska alltid hålla yppersta kvalitet. Vår styckmästare väljer ut de finaste korna på det fåtal gårdar som uppfyller våra krav. När vi fått styckdetaljerna hänger vi dem i köttskåpet här i köket och efter fyra veckor är köttet mörkt och perfekt. Då grillar vi det i vår träkolsugn. Köttets naturliga smak och saftighet kommer till sin fulla rätt och du får det precis som du vill ha det.



Kokkonster. Som när grovmalen högrevsfärs direkt från köttkvarnen läggs på grillen i träkolsugnen och resultatet blir - en magisk hamburgare.



KÖKSAREN
UMEÅ

FROM THE DRY AGEING ROOM

Rib eye steak 250 grams From farms in Österbotten. Dry aged for 7 days	350 kr
Fillet mignon 200 grams From farms in Österbotten	375 kr
Dry aged rib eye steak 280 grams From farms in northern Sweden. Dry aged for 30 days, cast in lard and aged for 30 more days. Served with grilled bone marrow	500 kr
Club steak for 2 persons From farms in northern Sweden. Dry aged for 30 days	800 kr
Rack of Pork From Edgården in Robertfors	250 kr
Rack of lamb from Häljegård	375 kr
Choose one side order (Additional side order 50 kr)	

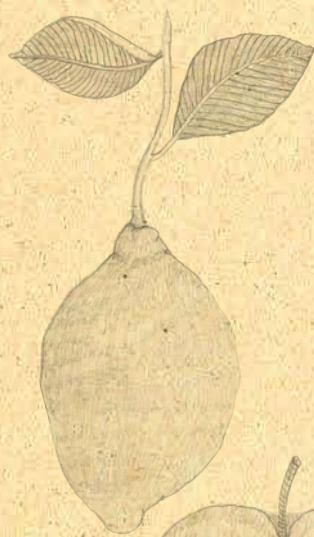
French fries with Parmesan cheese, thyme, Lemon and a Béarnaise sauce

Almond potato terrin with aged Comté cheese, mushrooms, hazelnuts and a Madeira wine sauce

Grilled romaine Lettuce with birch smoked bacon, sour cream and french mustard

MAIN COURSE

Deep fried egg and oyster mushrooms Smoked potato, salsify, and tomato	250 kr
Spinach and almond burger with goat cheese Pickled cucumber, onion, tomato, lettuce, french fries, ketchup and a mayonnaise with chives	225 kr
Arctic char and trout roe Salsify, morels and spring onion	295 kr
Pike-perch and shrimps Nettles, puy lentills, cellariac and a shrimp broth with white chocolate	325 kr
Lamb from Häljegård Jerusalem artichoke, spelt wheat and ramson	325 kr
Steak tartare Horseradish, croutons, deep fried capers, french fries and a mayonnaise with chives	265 kr
Köksbaren's hamburger Minced meat from Gubböle and smoked pork belly from Vindelån. Served with french fries, cheddar, our own ketchup and a smoked mayonnaise	225 kr



CHEESE

24-months Västerbottensost cheese with a cloudberry jam 75 kr

DESSERTS

Chocolate truffle 25 kr

One scoop of ice cream 45 kr

Mignardises 55 kr

Liquorice ice cream with lemon and raspberry crisp 65 kr

Yoghurt pannacotta and sea buckthorn
Sorbet and toffeecrisp 95 kr

Glace au four 145 kr
Arctic raspberry and thaiti vanilla with meringue

Three kinds of rum, coffee and a chocolate truffle 175 kr

SWEET WINES

GLAS 5 CL

2015 Brännlands Iscider 35 brix Sweden 88 kr

1999 Château Suduiraut 1 er Cru Sauternes 98 kr

2015 Helmut lang Eiswein Österrike 98 kr

RUM TASTING

175 kr

Three kinds of rum, coffee and a chocolate truffle

COFFEE FROM JOHAN & NYSTRÖM KAFFEROSTERI

Filtered coffee 35 kr

Espresso "La Bomba" 38 kr

Cappucino 48 kr

DRINKS

Espresso martini 128 kr
Vodka, liquer and espresso

Irish coffee 128 kr
Tullamore Whiskey, cream and sugar

Gin and Tonic 138 kr
Hendricks Gin, cucumber, Fentimans tonic and
black pepper





DIGESTIVE	PER CL
LIQUEUR	
Limoncello Roberto DellaValle	25 kr
Jos Nusbaumer Liquer de Framboise	25 kr
Jos Nusbaumer Liquer Fine Orange	25 kr
ROM	
Ron Zacapa 23 årig	35 kr
Ron Zacapa X.0 Gran Reserva Especial	65 kr
Ron Cartavio X.0	45 kr
Karukera Christophe Limited Edition Guadeloupe	65 kr
Karukera Réserve Spéciale Guadeloupe	30 kr
WHISKEY	
Monkey Shoulder Blended Scotch	20 kr
Talisker 10yo	25 kr
Oban 14yo	30 kr
Lagavulin	35 kr
Box Quercus Robur	50 kr
BOURBON	
Noah's Mill Kentucky Bourbon cask strength	35 kr
ARMANGAC	
Armagnac d'Éyssac Hors d'âge	35 kr
Armagnac Duc D'Éyssac 1957	125 kr
COGNAC	
Jean luc Pasquet Tradition Familiale	30 kr
Normandin Mercier VSOP	30 kr
Jean Luc Pasquet XO	50 kr
Normandin Mercier Single Vineyard Cuvée 1er cru 1992	75 kr
Normandin Mercier Très Vielle Grande Champagne	195 kr
CALVADOS	
Pays d'Auge Pierre Huet Calvados Vieux 5 år	25 kr
Pays d'Auge Pierre Huet Calvados Cordon Or 30 år	75 kr
Domfrontais Louis de Lauriston Hors d'Age 12 år	35 kr
Domfrontais Louis de Lauriston 1974	75 kr
GRAPPA	
Sibona Grappa di Barolo fatlagrad	35 kr
Sibona Riserva Maderiafat	45 kr
Levi Grappa Bianco Piemonte	45 kr
Sarpa di Poli	25 kr
TEQUILA	
Don julio 1942	70 kr
BITTER	
Sibona Amaro bitter 28 %	20 kr