

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



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 sjövatten. Året om.
Tack vare överskottsvärme
från ett närliggande
pappersbruk är det möjligt.

SNACKS

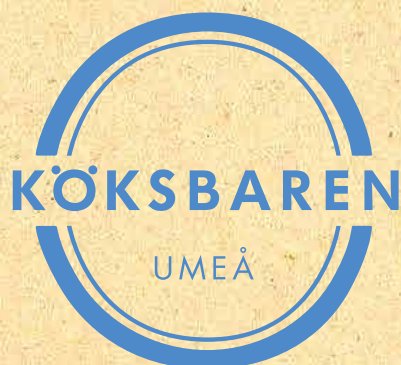
Gilardeau oyster: With vinegar and onion	35 kr
Grilled with browned butter and bleak roe	55 kr
Truffle crisps with hazel nuts and a Comté cheese dip	55 kr
24- months Västerbottensost cheese with a cloudberry jam	75 kr
Grilled avocado with an avocado ice cream, Serranno crisp, sesame seeds, chili and lime	75 kr
Deep fried risotto with goat cheese, tomato and oregano	65 kr
Tacos with grilled red shrimp, cilantro, tomato and chili	75 kr
Köksbaren's grilled birch smoked bacon	65 kr
Assorted cold cuts	95 kr

STARTERS

Porcini mushroom ravioli A truffle and Pecorino soup	145 kr
Bleak roe from Bottenviken 30 grams	195 kr
Bleak roe from Kalix 30 grams Almond potato hash browns, onion, Smetana, lemon and dill	245 kr
Sturgeon Caviar 30 grams From Carelian Caviar Finland served with brioche and bone marrow	595 kr
Torched langoustine Foie gras, hazelnuts, and samphire	225 kr
Steak tartare Horseradish, croutons, deep fried capers and a mayonnaise with chives <i>Full portion is served with French fries</i>	145/265 kr

SOCIAL STYLE DINNER

Wine pairing	625 kr
Social style tasting menu <i>To be enjoyed by the whole table. Order before 21:30</i>	425 kr



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

Rack of Pork From Edgården in Flarken	250 kr
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
Köksbaren's 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
Choose one side order (Additional side order 50 kr)	

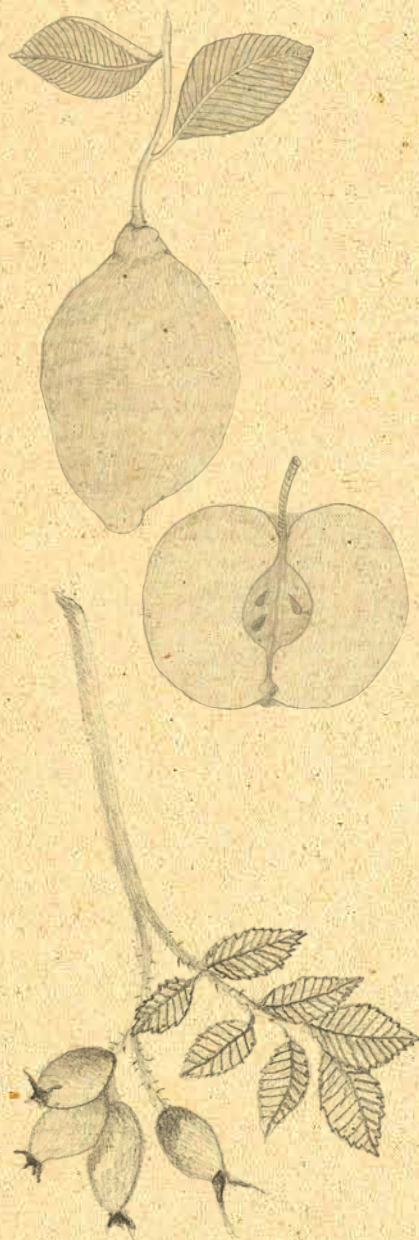
French fries with Parmesan cheese, thyme, lemon and a Béarnaise sauce

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

Sweet gem sallad with Parmesan cheese, tomato and dijon mustard

MAIN COURSE

Almond potato gnocchi and celeriac Enoki mushroom, and gremolata	250 kr
Beet root burger and goat cheese Pickled cucumber, onion, tomato, lettuce, french fries, ketchup and a mayonnaise with chives	225 kr
Arctic char and trout roe Apple, cucumber, horseradish, almond potato and goat whey chesse	295 kr
Cod and mussels A cauliflower puree with miso and forest mushroom	275 kr
Reindeer and sweetbread Brussel, sprouts, kohlrabi, a black pudding purée, a buttered chicken broth and pommes Pont-Neuf	325 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



DESSERTS

One scoop of ice cream 45 kr

Mignardises 55 kr

Wine: 1980 Domaine Singla Rivasaltes 95 kr

24-months Västerbottensost cheese with a cloudberry jam 75 kr

Wine: BrännLands Iscider 35 brix 85 kr

Ice cream cone 55 kr

Coconut ice cream, white chocolate cilantro,
sesame seeds and a peanut caramel

Wine: 2016 Ward Cederberg Bukkatraube 85 kr

Passion fruit and white cocolate 95 kr

Pannacotta, popcorn, pineapple and a cocolate sauce

Wine: Helmut Lang Eiswein Österrike 85 kr

Cocolate lava cake 95 kr

Wild raspberries and a vanilla ice cream

Wine: 1980 Domaine Singla Rivasaltes 95 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" 35 kr

DRINKS

JAKT & TONIC (Serveras varm) 135 kr

Hernö gin, hot tonic & cream

Irish coffee 125 kr

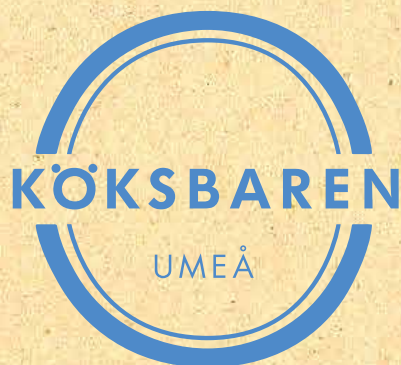
Tullamore Whiskey, cream and sugar

Gin and Tonic 135 kr

Hendricks Gin, cucumber, Fentimans tonic and b
lack pepper

BEER FOR YOUR DESSERT

Beer Studio One 2015 Barley Wine 10 % 33 cl 125 kr





DIGISTIVER

LIQUEUR

	PER CL
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
Isle of Jura 16yo	35 kr
Box 2nd Step Collection 03	35 kr
Box Quercus Robur	50 kr

BOURBON

Noah's Mill Kentucky Bourbon cask strength	35 kr
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ARMANGAC

Armagnac d'Eyssac Hors d'age	35 kr
Armagnac Duc D'Eyssac 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
Levi Grappa Riserva Piemonte	45 kr

TEQUILA

Don julio 1942	70 kr
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