

**SOCIAL STYLE DINNER**

625 kr

**Wine pairing**

425 kr

Social style tasting menu

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

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**SNACKS**

Truffle crisps with hazelnuts and a Comté cheese dip 65 kr

Hoisin glazed oyster mushroom in steamed bun 75 kr  
Cucumber, chili, coriander and peanuts

Oyster with vinegar and onion 35 kr

Grilled oyster with browned butter and bleak roe 65 kr

Scorched cured Fröya salmon 65 kr  
Chives, radish, sprouts and deep fried flatbread

Lamb sausage with bread 75 kr  
Fennel, deep fried onion and mustard

Köksbaren's grilled birch smoked bacon 65 kr

Assorted cold cuts 95 kr

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**STARTERS**

Beetroots and white cheese from Nyliden 145 kr  
Raspberries and fried sweet gem lettuce

Cured perch and langoustine broth 145 kr  
Lardo, deep fried parsley, tomatoes from Forslunda, hazelnuts and Jerusalem artichoke crisps

Bleak roe from Bottenviken 30 grams 195 kr  
Almond potato hash browns, onion, Smetana, lemon and dill

A can of Osetra Caviar 20 grams 395 kr  
Brioche and bone marrow

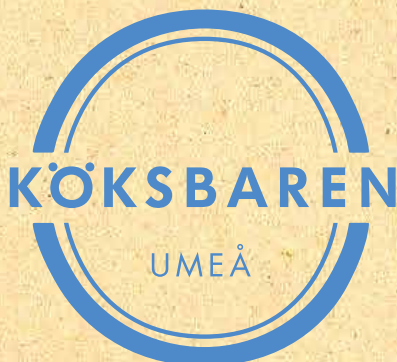
Steak tartare 155 kr  
Horseradish, deep fried capers, grilled sour dough bread and a chives mayonnaise

*Full portion is served with French fries 155/275 kr*

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**SUMMER AT KÖKSAREN**

Hamburger of your choice 225 kr  
with a beer, a glass of wine or a non-alcoholic alternative

*The offer is valid monday-thursday until 17/8*





**FROM THE DRY AGEING ROOM**

**Rib eye steak 250 grams** 350 kr  
From farms in Österbotten. Dry aged for 7 days

**Fillet mignon 200 grams** 375 kr  
From farms in Österbotten

**Köksbaren's dry aged rib eye steak 280 grams** 500 kr  
From farms in northern Sweden. Dry aged for 30 days,  
cast in lard and aged for 30 more days.

**Club steak for 2 persons** 800 kr  
From farms in northern Sweden. Dry aged for 30 days

**Rack of Pork** 250 kr  
From Edgården in Flarken

**A meat platter for two or more Person** 395 kr/  
Köksbaren's dry aged rib eye steak, pork from  
Edgården and lamb from Häljegård

**Choose one side order** (Additional side order 50 kr)  
*French fries with Parmesan cheese, thyme, Lemon and  
a Béarnaise sauce*

*Roasted carrots with garlic, rosemary, white cheese  
from Nyliden and Lettuce from Oxviken*

**MAIN COURSE**

**Poached egg and summer truffle** 255 kr  
Mushrooms, onion, new potatoes, sour cream and  
potato crisps

**Chickpea burger** 225 kr  
A jalapeño and cucumber yoghurt, onion, coriander, tomato,  
lettuce, French fries and ketchup

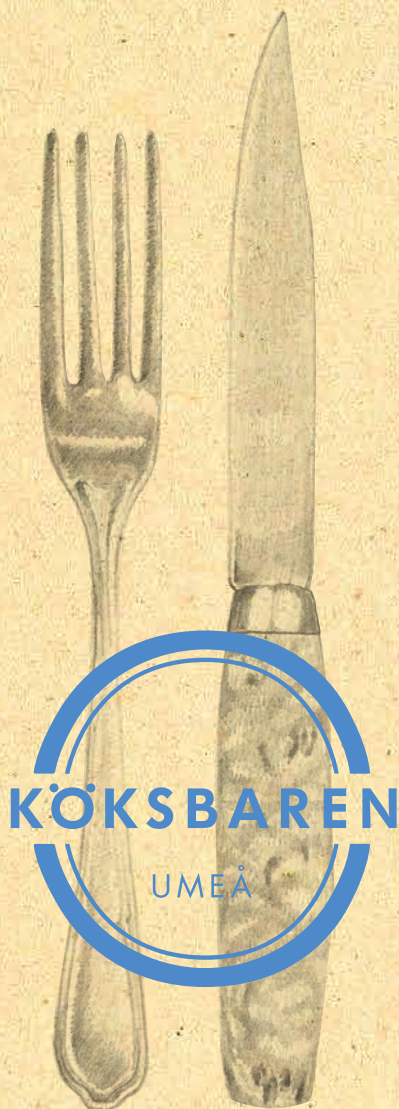
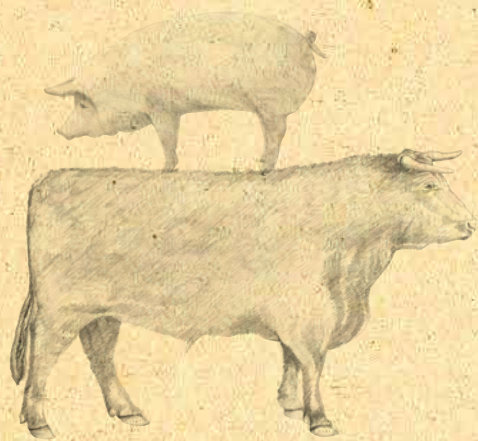
**Arctic char and asparagus** 295 kr  
Trout roe, spring onion and a new potato salad with  
lemon butter

**Turbot** 345 kr  
Green peas, a confit of scallop roe sack, borage and  
potato crisp

**Dry aged Sirloin** 345 kr  
Parmesan cheese, mushrooms, truffle, black pepper  
sauce and almond potato croquette

**Schnitzel of pork from Edgården** 275 kr  
Sugar snaps, horseradish, new potatoes, brown butter  
with anchovy and capers

**Köksbaren's hamburger** 225 kr  
Minced meat from Gubböle and smoked pork belly from  
Vindeln, French fries, cheddar, our own ketchup and  
a smoked mayonnaise





## CHEESE

24-months Västerbottensost cheese with a cloudberry jam 75 kr

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## 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

Strawberries and vanilla custard 95 kr

Fried sponge cake, roasted almonds and a vanilla ice cream

Chocolate cake 95 kr

Raspberries and a sour cream ice cream

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

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## SWEET WINES

Ceretto moscato d'asti Italien 10 cl 75 kr

Brännlands Iscider 35 brix 5 cl 95 kr

1958 Domaine Singla Rivasaltes 5 cl 195 kr

2007 Domaine Singla Rivasaltes 5 cl 95 kr

1986 Château d'Yquem Lur Saluces 4 cl 395 kr

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## RUM TASTING

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

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## COFFEE FROM JOHAN & NYSTRÖM KAFFEROSTERI

Filtered coffee 35 kr

Espresso 40 kr

Cappucino 45 kr

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## DRINKS

Espresso martini 125 kr

Vodka, liquer and espresso

Irish coffee 125 kr

Tullamore Whiskey, cream, sugar and nutmeg

Gin and Tonic 135 kr

Hendricks Gin, cucumber, Fentimans tonic and black pepper

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**KÖKSAREN**

UMEÅ







<b>DIGESTIVE</b>	<b>PER CL</b>
<b>LIQUEUR</b>	
Limoncello Roberto DellaValle	25 kr
Jos Nusbaumer Liquer de Framboise	25 kr
Jos Nusbaumer Liquer Fine Orange	25 kr
<b>ROM</b>	
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
<b>WHISKEY</b>	
Monkey Shoulder Blended Scotch	20 kr
Talisker 10yo	25 kr
Oban 14yo	30 kr
Lagavulin	35 kr
Box Quercus Robur	50 kr
<b>BOURBON</b>	
Noah's Mill Kentucky Bourbon cask strength	35 kr
<b>ARMANGAC</b>	
Armagnac d'Eyssac Hors d'age	35 kr
Armagnac Duc D'Eyssac 1957	125 kr
<b>COGNAC</b>	
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
<b>CALVADOS</b>	
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
<b>GRAPPA</b>	
Sibona Grappa di Barolo fatlagrad	35 kr
Sibona Riserva Maderiafat	45 kr
Levi Grappa Bianco Piemonte	45 kr
Sarpa di Poli	25 kr
<b>TEQUILA</b>	
Don julio 1942	70 kr
<b>BITTER</b>	
Sibona Amaro bitter 28 %	20 kr