

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 truffle 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

Grilled green asparagus with soy, fermented chili and sesame seeds 55 kr

Foie gras ice cream with roasted hazel nuts and balsamico vinegar 75 kr

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

Köksbaren's grilled birch smoked bacon 65 kr

Assorted cold cuts 95 kr

STARTERS

Morel ravioli 150 kr
Blackened spring onion and parsley

White asparagus and summer truffle 195 kr
Parmesan cheese and roasted hazel nuts

Bleak roe from Bottenviken 30 grams 195 kr

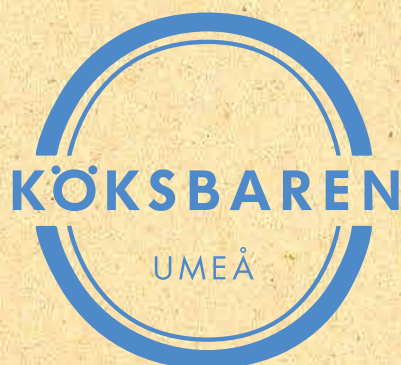
Bleak roe from Kalix 30 grams 250 kr
Almond potato hash browns, onion, Smetana, lemon and dill

Langoustine and nettles 225 kr
Langoustine reduction, tomatoes, vinegar, hazelnuts, chips of Jerusalem artichoke and cured pork

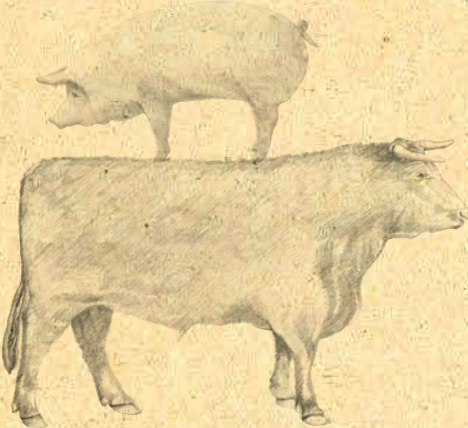
Scorched cured Fröya salmon 150 kr
Ramson, radish, sprouts and deep fried flatbread

Steak tartare 150 kr
Horse radish, deep fried capers, grilled sour dough bread and a chives mayonnaise

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



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
Meat platter for 4 persons	1550 kr

Choose one side order
(Additional side order 50 kr)

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

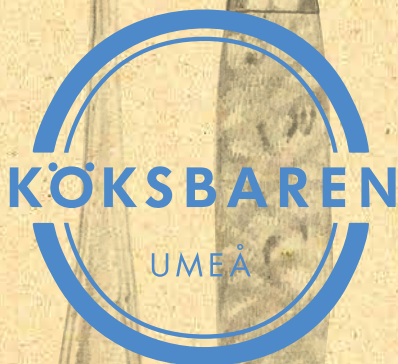
*Roasted spring carrots and deep fried new potatoes,
Västerbottensost cheese, a smoked bone marrow butter,
and a red wine sauce*

*Grilled sweet gem Lettuce with birch smoked bacon, sour cream
and french mustard*

MAIN COURSE



Deep fried egg and oyster mushroom Asparagus, smoked potato puree and tomatoes	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 asparagus Trout roe, green peas, spring onion and a new potatoe salad with lemon butter	295 kr
Pike perch from Mälaren Risotto, deep fried mussels, salicorne and a roast seaweed butter	295 kr
Lamb from Häljegård Jerusalem artichoke, spelt wheat and a ramson butter	325 kr
Steak tartare Horse radish, deep fried capers, grilled sour dough bread, a chives mayonnaise and French fries	265 kr
Köksbaren's hamburger Minced meat from Gubböle and smoked pork belly from Vindeln, 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

Broken dreams 95 kr
A rhubarb curd, a caramel ice cream, sponge
cake and meringues

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

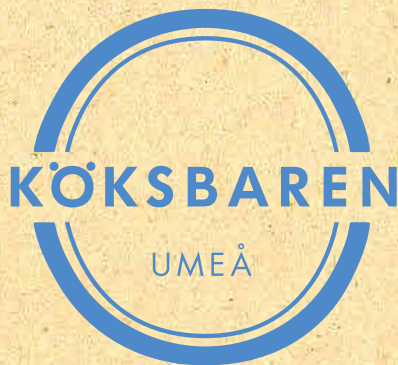
Irish coffee 128 kr
Tullamore Whiskey, cream and sugar

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

KÖKSAREN

UMEÅ





DIGISTIVE

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
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
Sarpa di Poli	25 kr

TEQUILA

Don julio 1942	70 kr
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BITTER

Sibona Amaro bitter 28 %	20 kr
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