

SOCIAL STYLE DINNER

650 kr

Wine pairing

450 kr

Social style tasting menu

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

SNACKS

Truffle crisps with hazelnuts and a Comté cheese dip 75 kr

24-month Västerbottensost cheese with a cloudberry jam 75 kr

Deep Fried brussels sprouts 65 kr

A soy hollandaise sauce, chili and coriander

Oyster with vinegar and onion 40 kr

Oyster Rockefeller 65 kr

Gratinated with spinach and hollandaise sauce

Croquettes with Hitra Crab 65 kr

Lettuce, tomato and capers

Steamed bun 75 kr

Birch smoked bacon or chanterelles

Hoisin sauce, cucumber, chili, coriander and peanuts

STARTERS

Pumpkin and truffle 145 kr

Gnocchi, pumpkin seeds, miso and browned butter

Mushrooms and poached egg 155 kr

Potato crisps, silver onion and Gruyère cheese

Bleak roe from Kalix 30 grams 245 kr

Almond potato hash browns, onion, smetana, lemon and dill

Osetra Caviar 20 grams 425 kr

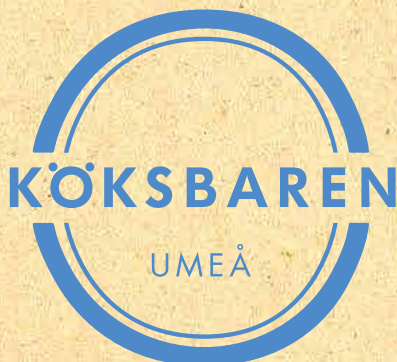
Brioche and bone marrow

Whiskey marinated reindeer 165 kr

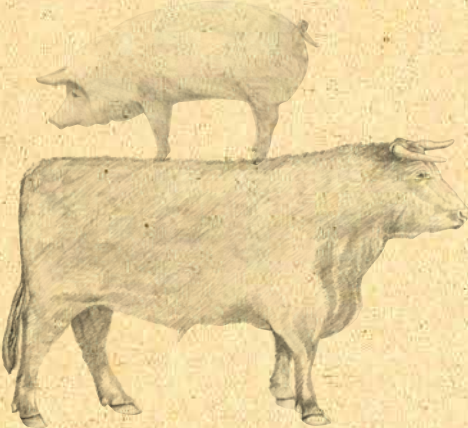
Västerbottensost cheese, mushrooms, croutons, browned butter and soy sauce

Steak tartare 155 kr

Horseradish, deep fried capers, grilled sour dough bread and a chives mayonnaise



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	575 kr
From farms in northern Sweden. Dry aged for 30 days, cast in lard and aged for 30 more days. Served with grilled bone marrow	
Club steak for 2 persons	825 kr
From farms in northern Sweden. Dry aged for 30 days.	
Rack of lamb	375 kr
From farms in Sweden	
Rack of Pork	275 kr
From Edgården in Flarken	

Choose one side order:

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

Gratinated celeriac. Aged cheese, pickled cucumber, a garlic butter and a red wine sauce

Almond potato croquettes (extra fee 50 kr)
Parmesan cheese, mushrooms, truffle and a black pepper sauce

MAIN COURSE

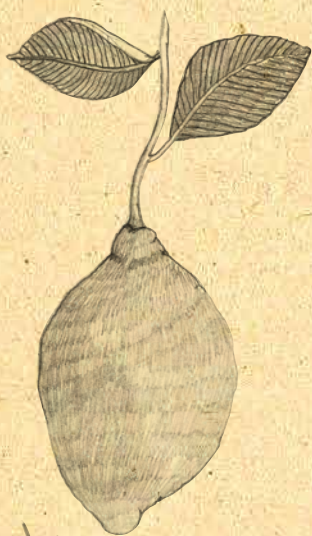


Deep fried cauliflower	250 kr
Goat cheese, lentils and sunflower seeds	
Karl Johan mushroom and pumpkin burger	225 kr
Morbier cheese, pickled cucumber, silver onion, French fries and a Comté cheese dip	
Arctic char and trout roe	295 kr
Apple infused carrots, almond potatoes, chives, horseradish and a lemon butter sauce	
Turbot	350 kr
Mushrooms, Jerusalem artichoke crisps, an almond potato puree and a champagne and parsley sauce	
Roe deer	350 kr
Jerusalem artichoke, truffle, beetroots, hazelnuts, pommes Pont Neuf and a Nebbiolo red wine sauce	
Steak tartare	265 kr
Horseradish, deep fried capers, grilled sour dough bread, French fries and a chives mayonnaise	
Köksbarens Cheeseburger	225 kr
Minced meat from Gubböle, cheddar cheese and Morbier cheese, bacon, mustard, silver onion, pickled cucumber, French fries and our own ketchup	

KÖKSAREN
UMEÅ

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

Sweet potato fries with cardamom and cinnamon
A calvados ice cream 75 kr

Wine: 1999 Château Suduiraut 1 er Cru Sauternes Frankrike 95 kr

Cloudberry and vanilla custard 125 kr
Mille-feuille, roasted almonds and a vanilla ice cream

Wine: Brännlands Iscider 35 brix Sverige 95 kr

Baked chocolate 95 kr

Meringue with tonka bean and a black currant sorbet

Wine: 2007 Domaine Singla Rivasaltes Frankrike 95 kr



SWEET WINES

Brännlands Iscider 35 brix 5 cl GLAS 95 kr

1958 Domaine Singla Rivasaltes 5 cl 195 kr

1980 Domaine Singla Rivasaltes 5 cl 145 kr

2007 Domaine Singla Rivasaltes 5 cl 75 kr

CALVADOS TASTING

195 kr

Three kinds of calvados, coffee and a chocolate truffle

COFFEE FROM JOHAN & NYSTRÖM KAFFEROSTERI

Filtered coffee 35 kr

Espresso 40 kr

Cappucino 45 kr

DRINKS

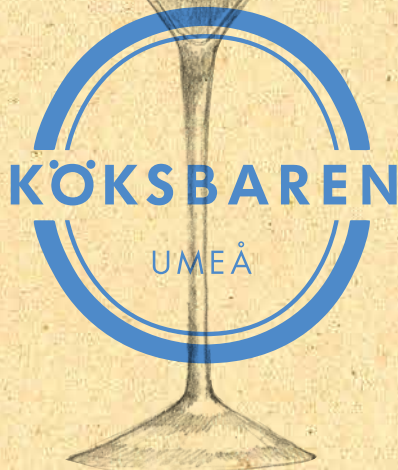
Espresso martini 125 kr
Vodka, liquer and espresso

Irish coffee 125 kr
Tullamore Whiskey, cream, sugar and nutmeg

Gin and Tonic 135 kr
Hendricks Gin, cucumber, Fentimans tonic and black pepper

DIGISTIVE

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
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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

2005 Sibona Grappa di Barolo fatlagrad	45 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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