

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

Truffle crisps with hazel nuts and a Comté cheese dip	65 kr
24- months Västerbottensost cheese with a cloudberry jam	75 kr
Grilled goat cheese with Swedish pears	75 kr
Tsarskaya oyster with lemon and onion	35 kr/st.
Grilled oyster with browned butter and bleak roe from Kalix	65 kr
Sesame-glazed pork ribs with chilli, cucumber and winter radish	65 kr
Köksbaren's grilled birch smoked bacon	65 kr
Cured and smoked topside of beef with beetrootreduction and horseradish	75 kr

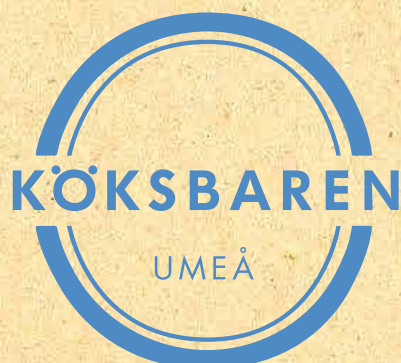
STARTERS

Truffle and Pecorino soup Porcini mushroom and grated truffle	145 kr
Blackened arctic char and trout roe Browned butter, pea soy, mushroom, cress, crostini and Västerbottensost cheese	145 kr
Bleak roe from Kalix 30 grams Almond potatoes hash browns, onion, Smetana, lemon and dill	225 kr
Foie gras and Linderöd pork terrin Preserved peaches, purée of carrot with ginger and roobios tea	195 kr
Steak tartare Horseradish, croutons, deep fried capers and a mayonnaise with chives Full portion is served with French fries	155/265 kr
A can of Carelian Caviar 30 grams Brioche and bone marrow	795 kr

A small glass of wine paired with your starter 85 kr/(8cl)

SOCIAL STYLE DINNER

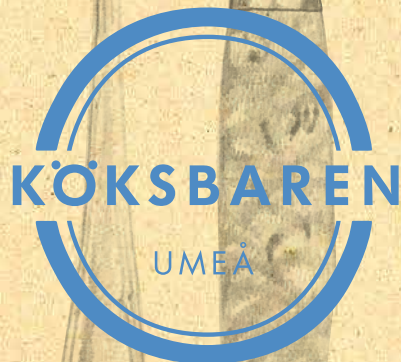
Wine pairing	595 kr
Social style taste menu <i>Applies to the whole table</i>	395 kr



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.



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. Served with grilled bone marrow.	
Club steak for 2 persons	800 kr
From farms in northern Sweden. Dry aged for 30 days	
Rack of lamb	325 kr
From farms in sweden	

Fresh beans, baked tomato and Parmesan cheese is served with the meat

Choose one side order:

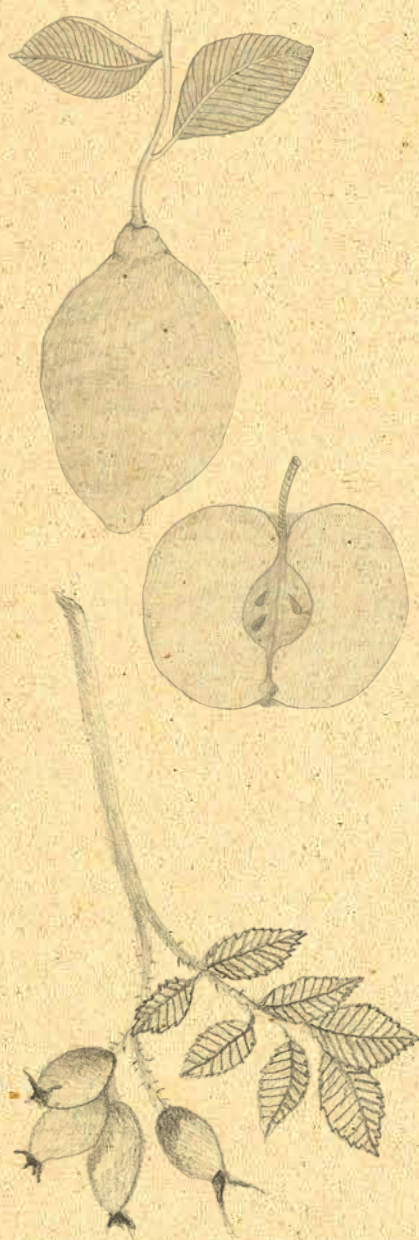
French fries with Parmesan cheese, thyme, Lemon and a Béarnaise sauce

Potato and root vegetable gratin with Västerbottensost cheese and a portwine sauce

Extra fee	50 kr
<i>Harvest of the week from Oxviken with a truffle butter and grated truffle</i>	

MAIN COURSE

Pumpkin gnocchi and horn of plenty	225 kr
Broccoli, black cabbage, browned butter, pea soy, hazelnuts and Parmesan cheese	
Couliflower and truffle burger	225 kr
Pecorino and truffledressing, porcini mushroom, onion pickled cucumber, lettuce, French fries and a black pepper and sage ketchup	
Arctic char	295 kr
Vegetables from Oxviken, chantareles and a mussel sauce	
Grilled half a lobster	295 kr
Risotto and sallat	
Monkfish Rossini	345 kr
Seared duck liver, pancetta, truffle, almond potato purée and a maderia sauce	
Variety of roe deer	295 kr
Jerusalem artichoke, black cabbage, apple, potatoe terrin and a calvados sauce	
Köksbaren's autumn hamburger	225 kr
Dry aged beef from Gubböle with Pecorino and truffle-dressing, porcini mushroom, onion, pickled cucumber, lettuce, French fries and a black pepper and sage ketchup	



DESSERT

Chocolate truffle	25 kr
One scoop of ice cream	45 kr
24-months Västerbottensost cheese with cloudberry jams	75 kr
<i>Wine: Brännlands Iscider 34 brix 75 kr/glass 4 cl</i>	
Grilled goat cheese with swedish pears	75 kr
<i>Vin: 2011 Château d'Arlay Selection Chardonnay och Savagin 75 kr/ glass 8 cl</i>	
Rullrån	95 kr
Cloudberryriess and Mascarpone	
<i>Vin: Brännlands Iscider 34 brix 75 kr/ glass 4 cl</i>	
Tarte tatin	95 kr
Apple tarte with vanilla ice cream	
<i>Vin: 2009 Királyudvar Tokaji Cuvée 'Ilona' 95 kr/ glass 4 cl</i>	
Glace au four	95 kr
Chocolate and wild raspberry ice cream, hazelnut biscuit and meringue	
<i>Vin: João Barbosa Moscatel de Setubal 75 kr/ glass 4 cl</i>	

SWEET WINES

	5 CL
2014 Brännlands Iscider Lobo Ellenäs	95 kr
2013 Moscatel de Setúbal João Barbosa	75 kr
2013 Coteaux de Layon Raymond Morin Loire France	95 kr
2007 Vin Jaune Château d'Arlay Savagnin	95 kr
1986 Sauternes Château d'Yquem Lur Saluces	395 kr

DESSERT COCKTAIL

Tarte tatin	145 kr
Zacapa 23, Brännland Iscider, butter and caramel	

SWEET WINE

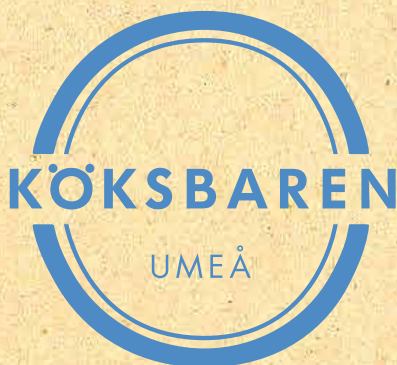
	4 CL
1976 Domaine Singla Rivesaltes Ambre	75 kr
1951 Domaine Singla Rivesaltes Ambre	125 kr
2002 Sauternes Château Sudirant 1 er Cru (served with Coravin)	125 kr
1986 Sauternes Château d'Yquem Lur Saluces (served with Coravin)	395 kr

DRINKS

Irish coffee	125 kr
Tullamore Whiskey, cream and sugar	
Gin and Tonic	135 kr
Hendricks Gin, cucumber, Fentimans tonic and black pepper	

BEER FOR YOUR DESSERT

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





DIGISTIVER

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
Karukera Christophe Limited Edition Guadeloupe	65 kr
Karukera Limited Edition 2008 Guadeloupe	45 kr

WHISKEY

Monkey Shoulder Blended Scotch	20 kr
Ardbeg Uigeadail	35 kr
Isle of Jura 16yo	35 kr
Highland Park 18yo	45 kr

BOURBON

Noah's Mill Kentucky Bourbon cask strength	35 kr
--	-------

ARMANGAC

Armagnac d'Eyssac Hors d'age	35 kr
Armagnac Duc D'Eyssac 1957	125 kr

COGNAC

Elisabeth X.0	25 kr
Jean luc Pasquet Tradition Familiale	30 kr
Normandin Mercier VSOP	30 kr
Normandin Mercier Cigar blend Petit Champagne 45 %	45 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

Grattamacco Grappa Toscana	35 kr
Grappa ColleMassari Barrique Toscana	35 kr

