

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 65 kr

Deep Fried sweet corn 65 kr

Smoked pepper and a Béarnaise sauce

Oyster with vinegar and onion 40 kr

Oyster Rockefeller 65 kr

Gratinated with spinach and hollandaise sauce

King crab 95 kr

Carrot, cayenne pepper and a hollandaise sauce

Steamed bun with Köksbaren's grilled birch smoked bacon 75 kr

Hoisin sauce, cucumber, chili, coriander and peanuts

Pork chorizo from Edgården 75 kr

Deep fried onion and goat cheese

STARTERS

Beetroots from Oxviken 155 kr

White cheese from Nyliden, raspberries and sweet gem lettuce

Crayfish soup and scallop 225 kr

Ravioli and truffle

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

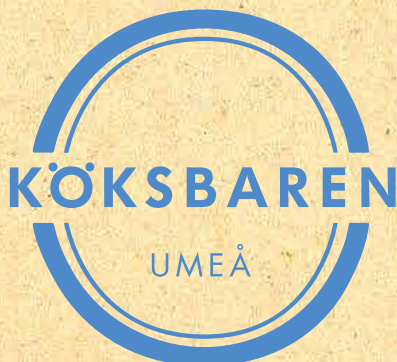
Brioche and bone marrow

Whisky marinated reindeer 155 kr

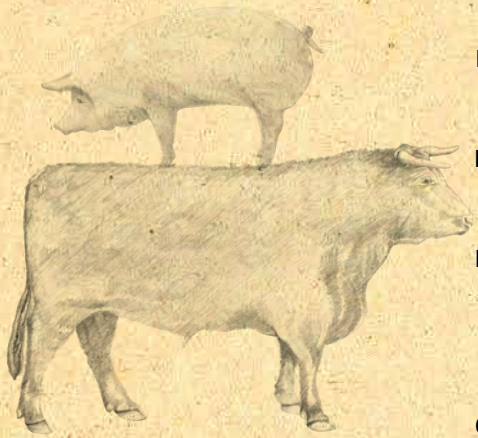
Västerbottensost cheese, mushrooms, croutons, browned butter and soy sauce

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 From farms in Österbotten. Dry aged for 7 days	350 kr
Fillet mignon 200 grams From farms in Österbotten	375 kr
Dry aged sirloin steak 200 grams From farms in Sweden	350 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
Rack of Pork From Edgården in Flarken	275 kr

Choose one side order:

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

Gratinated onion cooked in whey with aged cheese, roasted carrots from Oxviken and a red wine sauce

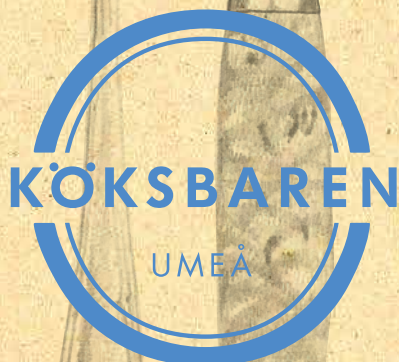
Almond potato croquettés (extra fee 50 kr)

Parmesan cheese, mushrooms, truffle, and a black pepper sauce

MAIN COURSE



Deep fried cauliflower from Oxviken Goat cheese, lentils and sunflower seeds	225 kr
Celeriac, mushroom and truffle burger Morbier cheese, pickled chanterelles, French fries, our own ketchup and a truffle mayonnaise	225 kr
Arctic char and mussels Risotto, fennel, beans and dill	295 kr
Turbot and trout roe Chanterelles, cauliflower, Köksbaren's grilled birch smoked bacon and peas	345 kr
Roe deer Jerusalem artichoke, truffle, beetroots, hazelnuts, pommes Pont Neuf and a Nebbiolo red wine sauce	325 kr
Steak tartare Horseradish, deep fried capers, grilled sour dough bread, French fries and a chives mayonnaise	265 kr
Köksbaren's truffle hamburger Minced meat from Gubböle and Morbier cheese, pickled chantarelles, French fries, our own ketchup and a truffle 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

Sweet potato fries with cardamom and cinnamon 75 kr

A calvados ice cream

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

1999 Château Suduiraut 1 er Cru Sauternes Frankrike 95 kr

Brännlands Iscider 35 brix 5 cl 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

Three kinds of calvados, coffee and a chocolate truffle 195 kr

COFFEE FROM JOHAN & NYSTRÖM KAFFEROSTERI

Filtered coffee 35 kr

Espresso 40 kr

Cappucino 45 kr

DRINKS

Espresso martini 125 kr

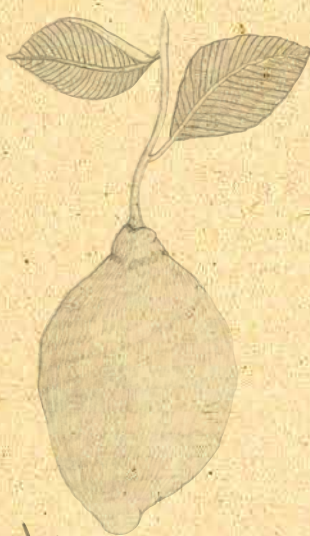
Vodka, liquer and espresso

Irish coffee 125 kr

Tullamore Whiskey, cream, sugar and nutmeg

Gin and Tonic 135 kr

Hendricks Gin, cucumber, Fentimans tonic and black pepper





DIGESTIVE	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
ARMANGAC	
Armagnac d'Éyssac Hors d'âge	35 kr
Armagnac Duc D'Éyssac 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
BITTER	
Sibona Amaro bitter 28 %	20 kr