

## STARTERS

### Steak Tartar

Beef tenderloin with shallots, capers, truffle cream, pickled green apple, Parmesan cheese & fried potato 165

### Porcini & Truffles Soup

Porcini mushroom and truffles soup topped with dried porcini mushrooms, grated truffles & gratinated bread 159

### Chantarelle Toast

Butter-fried chantarelles on Levain bread with Västerbotten cream & Västerbotten cheese 149

### Jerusalem Artichoke

Fried Jerusalem artichoke with sunroot cream. Topped with crème fraiche, whitefish roe, red onions, lemon & dill 129

### Charcuterie & Cheese

Charcuteries, cheeses, olives, marmelade & fried flatbread  
Perfect to share for two! 199

## MAIN COURSES

### Beef Cheek

Braised beef cheek with potato purée, blackcurrant sauce, pickled chanterelles, fried sunroot & truffles butter 269

### Reindeer Fillet

Butter-fried reindeer fillet with potato croquettes, red wine sauce, cream cheese & roasted zucchini 399

### Ravioli

With chanterelles, Parmesan cheese & ricotta filling. Served in browned butter with hazelnuts & parsley. Topped with aged cheddar cheese 219

### Duck Breast

Roasted duck breast with pumpkin purée, browned butter, blueberry sauce & roasted Brussels sprouts turned in a balsamic oil 249

### Char

Steamed char with potato purée, Sandefjord sauce, pickled apple, rainbow trout roe & mâche salad 279

### Truffle Burger

High rib burger with aged cheddar cheese, fried champignons, red onions, crisp lettuce & truffle mayonnaise. Served with French fries & coleslaw 195

## DESSERTS

### Saffron Ice Cream

Our own saffron ice cream. Served with blackberry sauce & almond crunch 99

### Classic Crème Brûlée

With a crunchy coating of sugar 95

### Butter-fried Cinnamon Roll

Served with our own vanilla ice cream & apple compote 115

### Whisky Truffle

Chocolate truffle. Flavoured with High Coast Berg 49