

The
CLUB ROOM
RESTAURANT & LOBBY BAR

PRE-DRINKS

HJORTVIKEN SOUR 165

Cloudberry & Vanilla Distillate from Töllesjö Distillery, lemon juice, sugar & vanilla foam

DRY MARTINI 165

No.3 Gin, Norrbottens Destilleri Mountain, Torr vermouth

SPARKLING COSMOPOLITAN 165

Vodka, Cranberry & Orange Cordial, Citric Acid, Cava

A GLASS OF LACROIX DUNESSE BRUT 170

Goes great with our snacks

SNACKS

KRUSTAD 65/pc - 3pcs / 175

Burnt cream with vendace roe from Kalix
Caramelized onions with Västerbotten cheese and truffles
Venison tartar, smoked bone marrow and black current

OYSTER

with classic accessories 45/pcs
Hjortvikens oysters 55 /pcs
Gratinated with cognac and parmesan 65 /pcs

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STARTERS

CURED WHITE ASPARAGUS 185

with hollandaise sauce, trout roe,
rye bread and chives

Suitable drink:

Gröhl Trocken Winery, Rheinhessen, 2022 135

HOT SMOKED SALMON FROM BÖMLO 165

with horseradish cream, snap peas and dill

VENDACE ROE FROM KALIX, 30G 265

with butter-fried bread, sour cream,
chives and red onion

Add on 95

TOAST SKAGEN 185

with butter-fried bread, pickled onion, sour
cream and roasted onions

(add vendace roe from Kalix 10g/ 50)

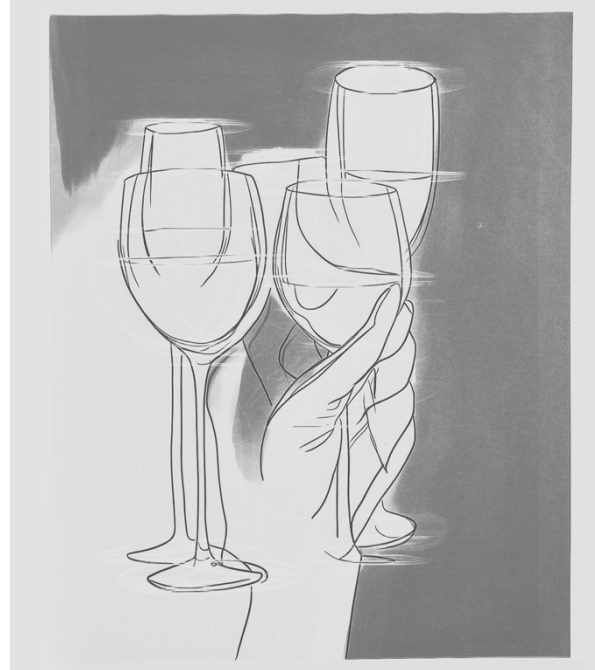
Why not try: 2cl O,P Anderson 60

CLASSIC BEEF TARTAR 175

with baked egg, beetroot, horseradish
and capers

Dream combo with: 165

Bel Air The Granite Blues Beaujolais



DESSERTS

CRÈME BRÛLÉE 105

på Bourbon vanilla

CHOKLAD TARTLETTE 115

with cream of Vahlrona Manjari 64%,
salted caramel and buttermilk ice cream

"PRINCESS CAKE" 115

ICE CREAM/SORBET 55

CHEESES 55 EACH / 3 FOR 150

MAIN COURSES

KROPPKAKA 275

Filled with morels and Västerbotten cheese,
served with ramson, almonds and cured lemon

Du bordé prova: 180

Domaine Bel Air, Beaujolais Blanc

POACHED SOLE 305

with almond potato puree, asparagus, morels,
grapes and blue mussel sauce

We recommend: 185

The Chablis Petit Chablis

SIRLOIN STEAK FROM SWEDEN 345

with french fries, roasted tomato salad and
pepper sauce with cognac

Add on 50

We recommend:

Pierre & Antonin Petit Sauvage Rouge 180

VENISON MEATBALLS 245

with cream sauce, almond potato puree,
pickled cucumber and lingon berries

LAMB FILÉ PROVENÇAL 295

with grilled primeurs, potato gratin,
ramson butter and lamb gravy

We recommend:

Halos of Jupiter Cositière de Nîmes 175