

Wine per glass

Sparkling

NV Terras do Demo, Portugal 105/499 kr
NV Dhondt-Grellet "Dans un Premier Temps" Extra brut,
Champagne 145/750 kr

White grapes

2016 Herve Seguin Pouilly Fumé, S.Blanc 135/625 kr
2018 Nortico Alvarinho, Minho 105/499 kr
2019 Wolf & Women Wines, South Africa,
Chenin Blanc 145/695 kr
2017 Château Ferrande Blanc, Graves, Semillon,
S.Blanc 115/535 kr
2017 Domaine Besson Chablis 1^{er} cru Vaillons,
Chardonnay 135/600 kr
2018 Markus Molitor Spätlese Trocken, Mosel,
Riesling 145/650 kr

Red grapes

2017 Luciano Sandrone Dolcetto d'Alba,
Piemonte 105/500 kr
2018 Wines of Substance, C.Smith, USA,
Cabernet Sauvignon 135/595 kr
2016 Monte del Frá Ripasso, Veneto 125/575 kr
2014 Yves Cuilleron Syrah, Rhone 115/550 kr
2017 Maison Jessiaume Pinot Noir, Bourgogne
135/595 kr
2014 Furia, Douro 145/695 kr

Sweet or strong 5cl

2013 Dobogó, 5 puttonyos, Tokaj, Hungery 75 kr
2015 Château Graves, Sauternes 75 kr

Did you know that...

We regularly host beer tastings in collaboration with Umeå Beer Club and that we have amazing wine lunches held by our sommelier Hanna?

TC Cocktails 125 kr

Last Word

Gin, Lime, Maraschino, Chartreuse

Surfer on Acid

Havana 7 ano, Jägermeister, Ananas, Lime

Negroni

Gin, Martini Rosso, Campari

Old Fashion

Bourbon, Angostura bitter

Draught beers

Melleruds eko pilsner, fat 40 cl, 70/80 kr
Wisby Sleepy Bulldog 40/50 cl - 75/85 kr
Tail of a whale 40/50 cl – 85/95 kr

TC- Trio 180 kr

Try one of the drink categories 3x2cl in combination with a chocolate truffle and coffee

Brandy

Janneau Grand Armagnac – France
Torres 15 Imperial Brandy – Spain
Remy Martin VSOP – Frankrike – France

Malt Whisky

Auchentoshan 12y – Lowland, Scotland
Oban 14y – Highland, Scotland
Laphroaig 10y – Islay, Scotland

Rum

Gun Room Navy Rum – Jamaica
Rhum J.M Agricole VSOP – Martinique
Ron Zacapa 23y – Guatemala

We are working hard to make sure that our restaurant is as environmental friendly as possible and we are proud to be eco labeled! We use products that are locally produced as much as possible.



Starters

Smoked char tartare with trout roe 178 kr
crème ninon, peas, champagne and puff pastry grissini

Blackened venison carpaccio with chanterelle emulsion 169 kr
shallot jam, cress and maple syrup-fried croutons

Sliced Swedish beets with goat cheese, syrup fried bread, walnut vinaigrette and cress 149 kr

Main courses

Grilled char with mussels 270 kr
Jerusalem artichoke cream, green peas, lace bowl and champagne sauce

Variation of lamb 295 kr
Haricots verts, confit garlic, baked tomato, onion, aubergine caviar, potato croquette and red wine jus

Swedish dry-aged beef 220g 365 kr
tomato salad, port wine sauce, bone marrow butter and parmesan truffle fries

Sous-vide cabbage 249 kr
Jerusalem artichoke pure, potato croquette, crispy mushroom, truffle and red wine jus
Norrländ Mac & Cheese, chantarelles, dried reindeer, trout roe, Västerbottencheese and sorrel 220 kr
Iberico burger, manchego-melt, salsa roja, crispy onion, lettuce and French fries 199 kr
Beetroot burger, blue cheese dressing, crispy cabbage, tomato, lettuce and French fries 199 kr*

Desserts

Baked cheesecake, cloudberry, pickled ginger and lime 105 kr

Espresso tart, buckthorn and tonka foam 98 kr

Ice cream or sorbet 45 kr

Truffle 35 kr

Dishes for children up to 12 years, drink and ice cream are included

0-6 years eat for free, 7-12 years 65 kr

Meatballs with cream sauce, penne pasta, carrots and lingonberry jam

Small burger with French fries, salad, tomato and ketchup

* vegan option available. If you have any questions regarding the food, and/or allergies that we need to know about - please let us know!



———— MENU ————