



Majsbröd - Serveras med Saltat Smör -	30
Pata Negra - Jamon de Bellota Ibérico-	230
Charkuterier - Cecina, Pata Negra & Salchichón -	180
Gougères - Västerbottensost, Rökta Lönnsirap & Chili -	110
Boquerones - Rösti & Fermenterad Chili -	55/st
Ank- & Kycklinglever - Parfait, Vinägerkokta Päron & Rostad Brioche -	185
Kronärtskocka - Kallrökt Öring, Beurre Blanc på Fermenterad Sparris & XO-Sås -	215
Grillad Pulpo - Tabini, Harissadressing, Persilje- & Tomatsallad -	180
Kalixlörrom - Tartlet På Dinkel, Sveciakräm, Lökmousse & Brynt Smör -	310
Agnolotti - Fylld med Pärlböna, Parmesan, Citrontimjan, Smörad Buljong & Lyonnaise Lök -	190
Råbiff J&J - Libbsticka, Gravad Äggula, Riven Pepparrot & Friterad Kapris -	195
Kantareller - Tortilla Española, Citron Kosho & Grillade Betor -	290
Grillad Piggvar - Färska Lök, Basilika, Sauce Vierge, Citronconfit, Zucchini & Pinjenötter -	395
Regnbågslax - Grillad Lök, Krabbsmör, Saffran, Blomkål, Blåmussla & Thaibasilika -	355
Grillat Ankbröst - Vadouvan, Broccoli, Morot, Anklever, Pak Choi & Hot Sauce på Aprikos -	385
Ost - Serveras med Marmelad & Knäckebröd -	95/bit
Hallon & Saltlakrits - Hallonglass, Saltlakrits, Kolasås & Crème Chantilly -	135
Romrussin - Brödpudding "Brûlée", Vaniljglass & Saltad Fudge -	140
Glass - Choklad & Havsalt -	90
Sorbet - Grönt Te & Mynta -	70
Pralin - Ett Urval av Olika Smaker Signerat Karl Jungstedt -	55



Cornbread - <i>Served with Salted Butter</i> - 30
Pata Negra - <i>Jamon de Bellota Ibérico</i> - 230
Charkuterier - <i>Cecina, Pata Negra & Salchichón</i> - 180
Gougères - <i>Västerbottens Cheese, Smoked, Maple Syrup & Chili</i> - 110
Boquerones - <i>Rösti & Fermented Chili</i> - 55/st
Duck- & Chicken Liver - <i>Parfait, Vinegar Cooked Pears & Roasted Brioche</i> - 185
Artichoke - <i>Smoked Trout, Beurre Blanc on Fermented Asparagus & XO Sauce</i> - 215
Grilled Pulpo - <i>Tabini, Harissa Dressing, Parsley- & Tomato Salad</i> - 180
Bleak Roe From Kalix - <i>Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browned Butter</i> - 310
Agnolotti - <i>Filled with Guinea Fowl, Parmesan, Lemon Thyme, Buttered Jus & Lyonnaise Onions</i> - 190
Beef Tartar J&J - <i>Lovage, Cured Egg Yolk, Grated Horseradish & Deep Fried Capers</i> - 195
Chanterelles - <i>Tortilla Española, Lemon Kosho & Grilled beets</i> - 290
Grilled Turbot - <i>Spring Onion, Basil, Sauce Vierge, Lemon Confit, Courgettes & Pine Nuts</i> - 395
Rainbow Trout - <i>Grilled Onion, Crab Butter, Saffron, Cauliflower, Blue Mussel & Thai Basil</i> - 355
Grilled Duck Breast - <i>Vadouvan, Broccoli, Carrot, Foie Gras, Bok Choy & Hot Sauce on Apricot</i> - 385
Cheese - <i>Served with Marmalade & Hard Bread</i> - 95/pc
Raspberry & Salt Licorice - <i>Raspberry Ice Cream, Salted Licorice, Caramel Sauce & Crème Chantilly</i> - 135
Rum Raisin - <i>Bread Pudding "Brûlée", Vanilla Ice Cream & Salty Fudge</i> - 140
Ice Cream - <i>Chocolate & Sea Salt</i> - 90
Sorbet - <i>Green Tea & Mint</i> - 70
Praline - <i>A Selection of Different Flavours, Signed Karl Jungstedt</i> - 55