

**KALIX LÖJROM**  
15GR / 265

Local bleak roe, smetana,  
lemon, cucumber, dill,  
red onion, butter fried  
brioche.

## Start

### WHITE ASPARAGUS / 185

Ricotta from Frägsta dairy, kataifi,  
ramson oil, green herbs.

### BROILED SCALLOP / 225

Soy sauce, marcona almond, browned  
butter, cucumber, chili, carrot crème.

### PANKO FRIED COD CHEEK / 185

Seaweed blini, smoked lumpfish roe, lemon  
emulsion, salicornia.

### GYOZA TACO / 195

Salmon, yuzu ponzu, ginger pickled carrot,  
trout roe, avocado crème, cress.

### TOAST PELLE JANZON / 295

Aged beef tenderloin, butter fried brioche,  
bleak roe, red onion, horseradish, egg yolk.

## Oysters

Served with classic side dishes.  
1 PIECE / 40 6 PIECES / 220

### Kombu oysters

With pomelo vinaigrette & kombu oil.  
1 PIECE / 50 6 PIECES / 240

## Whole & half

### RAMSON RISOTTO / 195 • 295

Asparagus, salsify chips, baby onions,  
stracciatella from Frägsta dairy.



## Bistron's Tartar of local beef

### CLASSIC / 225 • 335

Confit yolk, pickled pearl onion,  
fried capers, mustard, horseradish  
and thin fried potatoes.

*Whole is served with french fries.*

### ASIAN / 225 • 335

Soy & sesame mayo, yuzu ponzu,  
tempura fried nori, kimchi shiitake,  
Swedish gari and green onion.

*Whole is served with katsuobushi fries  
and kewpie mayo.*

## Charcuteries & cheese

Charcuteries from Jokkmokk and selected  
cheeses. Served with cornichons,  
olives, marmalade, aioli and grilled  
sourdough bread.

185 • 395

## Middle

### ARCTIC CHAR / 355

Broiled arctic char, ramson sabayonne,  
green asparagus, mangold, potato puree.

### SKREI COD / 365

Caramelized garlic and miso sauce, leek, kombu  
oil, nori, cucumber, carrot puree, licorice herb,  
shrimp crisps.

### LAMB / 325

Confit lamb brisket, apple cider jus,  
herb panisse, sourdough crisps, fried sage,  
pistachio crust, lemon emulsion.

### REINDEER / 445

Reindeer, bordelais sauce, fried potato rösti,  
salsify and sunchoke puré with Comté cheese,  
lingonberry gastrique with cognac.

### CABBAGE & MUSHROOM BALLOTINE / 295

Savoy cabbage, king oyster, truffle, fried potato  
rösti, salsify and sunchoke puree with Comté  
cheese, lingonberry gastrique with cognac.



## From the grill

### SWEDISH BEEF TENDERLOIN 200GR / 495

### SWEDISH ENTRECÔTE 250GR / 445

Served with seasonal greens, oxtail gravy  
and bearnaise with Swedish butter.

*Choose between french fries  
and fried potatoes.*

## Sweet

### PAVLOVA / 135

Meringue with espelette pepper, lemon  
sorbet, raspberry- and blackberry compote,  
lemon curd.

### CLOUDBERRY / 145

Basque cheesecake with warm cloudberry,  
burned marcona almond, caramel sauce with  
muscovado and brandy.

### CHOCOLATE / 135

Chocolate fondant with browned butter,  
pistachio semifreddo, vanilla mascarpone.

### CRÈME BRÛLÉE / 110

### SEASONAL SORBET / 50

### CHOCOLATE MOUSSE / 60

### CHOCOLATE TRUFFLE / 50