



Starters

S.O.S **108:-**
three kinds of herring served with butter, bread, potatoes and Västerbotten cheese.

Toast Skagen **122:-**
Skagen classic

Bleak roe toast **179:-**
finest swedish caviar from Kalix, served with chopped red onion, sour cream and toasted bread

Källarkrogen's crayfish soup **115:-**
served with homebaked bread

Escargots Provencale **112:-**
Snails in garlic, wine, parsley and butter served with bread

Garlic bread **48:-**
served with tzatziki

Fish dishes

Fried Halibut **262:-**
served with vermouth & paprika sauce, scallop, Pommes Anna & pressed Savoy Cabbage

Steamed Salmon **236:-**
with crab Timbale, lobster butter & potato crème flavoured with spring garlic

Butterbaked Cod **252:-**
with truffle & cauliflower purée, Pommes Anna and vinaigrette with bleakroes from Kalix

Källarkrogen´s cray fish soup
saffron ailoli & bread

230:-

Vegetarian

Pappardelle

in vegetable stock, asparagus, plum tomatoes, artichoke, red chilli and parmesan

175:-

Meat dishes

Fillet of venison

with oxtail Bourgogne, pumpkin & potato crème with chanterelles

262:-

Slow baked Pork side (10h)

glazed with apple jam, served with crème made of root vegetables, butter fried chanterelles & sauce au Calvados

263:-

Port wine glazed wild Duck Breast

with savoy cabbage stew, crispy fried bacon and herb roasted root vegetables

236:-

Lamb shank

with chevre & rosemary baked root vegetable gratin and herb confited tomatoes

244:-

Beef fillet steak Provencale

sliced fillet steak crowned with garlic butter on a bed of potatoes fried in garlic also served with buttered haricot-verts and mushrooms

257:-

Pepper Steak Flambe (minimum two people)

Fillet flamed at the table where we also prepare a green pepper, strong or weak according to your wishes, served with rawfried potatoes and green salad

282:-

Desserts

Deepfried Camembert

served with hot cloudberry jam and deepfried parsley

84:-

Creme brulée

73:-

Cinnamon apple flambé with brandy (min two per)

slices of apple flambéd in cinnamon, served with vanilla ice cream

94:-

Vanilla ice cream

with hot cloudberry jam and whipped cream

68:-

Sorbet of the house

62:-

Pot de crème au Chocolate
with grated chocolate & whipped cream

78:-

Royal Dessert
vanilla ice cream, chocolate sauce, meringue and whipped cream

78:-

Chocolate truffle of the House

42:-