

# ARTILLERIET

## middag

### SNACKS

|                                                    |     |
|----------------------------------------------------|-----|
| LÖJROMSCHIPS<br>crème fraîche, rödlök              | 145 |
| DIRTY FRIES<br>grön chili, parmesan                | 125 |
| PIMIENTOS DE PADRÓN<br>manchego, citron            | 105 |
| TONFISKRÖRA<br>friterad kapris, gräslök, salta kex | 105 |
| VÄSTERBOTTENSOSTKROKETTER                          | 105 |
| EN BIT UTVALD OST<br>marmelad, knäcke              | 115 |
| KVÄLLENS SALAMI                                    | 105 |
| MARCONAMANDLAR                                     | 75  |
| GRÖNA SINISI OLIVER                                | 75  |
| SALTA CHIPS                                        | 50  |

### FÖRRÄTTER

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| LÖJROM FRÅN BOTTENVIKEN<br>vispad smetana, rödlök, gräslök,<br>västerbottensostkroketter | 315 |
| SKALDJURSTOAST<br>forellrom, pepparrot, citron,<br>gyllenstekt toast                     | 225 |
| CRUDO PÅ DAGENS FÅNGST<br>passionsfruktsvinägrett, korianderfrö,<br>radicchio            | 195 |
| STEAK TARTARE<br>råbiff blandad med rökt majonnäs,<br>kapris, gravad tomat, friterad lök | 195 |
| GUBBRÖRA<br>löjrom, brynt smör, kavring                                                  | 185 |
| BURRATA<br>bakad gulbeta, saltrostade hasselnötter,<br>endiv, tryffelvinägrett           | 175 |



OSTRON



HOGWASH MIGNONETTE  
risvinäger, mirin,  
chili, koriander

45 /ST

### VARMRÄTTER

|                                                                                             |     |
|---------------------------------------------------------------------------------------------|-----|
| RYGGBIFF<br>friterad lökring, citron- & parmesansmör,<br>pepparpommes frites                | 465 |
| PORTERBRÄSERAD OXKIND<br>shiitake, confiterad lök, oxbringa<br>lapskojs på jordärtskocka    | 345 |
| FLÄSK MED ROTMOS<br>secreto, rotmos, persiljebuljong,<br>picklad senap                      | 295 |
| LAMMRACKS<br>rostad zucchini, picklad zucchini,<br>vinägerglacerad lammsky, rostad potatis  | 395 |
| ÅNGAD TORSKRYGG<br>vitvinssås, gravad äggula, persiljeolja,<br>sockerärter, Imperial Caviar | 495 |
| BAKAD RÖDING<br>krämig havskräftsås, purjolök, kapris,<br>spenat, dill, bakad citronpotatis | 365 |
| SOTADE HÖSTGRÖNSAKER<br>Västerbottensostkräm, kål, svamp,<br>rostad lök, brynt smör         | 295 |

### SIDES

|                        |
|------------------------|
| GRÖNSALLAD 45          |
| TOMATSALLAD 45         |
| POMMES FRITES 45       |
| BAKAD CITRONPOTATIS 45 |

### DESSERT

|                                                            |     |
|------------------------------------------------------------|-----|
| SESAMGLASS<br>mörk chokladcrème och sesamkrisp             | 125 |
| ÄPPELPAJ PÅ VÅRT VIS<br>hemgjord vaniljglass, havre crunch | 115 |
| VIT CHOKLADTARTE<br>hallonsorbet                           | 115 |
| EN BIT UTVALD OST<br>marmelad, knäcke                      | 115 |
| AFFOGATO MED GLASS                                         | 95  |
| KULA SORBET<br>kvällens smak                               | 65  |
| MAZARIN                                                    | 55  |
| CHOKLADBOLL                                                | 55  |

Om du är osäker gällande allergener – fråga oss!  
Vi berättar gärna var köttet i våra rätter kommer ifrån.

# ARTILLERIET

## dinner

### SNACKS

|                                                            |     |
|------------------------------------------------------------|-----|
| POTATO CRISPS WITH VENDACE ROE<br>crème fraîche, red onion | 145 |
| DIRTY FRIES<br>green chilli, parmesan                      | 125 |
| PIMIENTOS DE PADRÓN<br>manchego, lemon                     | 105 |
| TUNA SPREAD<br>crispy capers, chives, butter crackers      | 105 |
| VÄSTERBOTTEN CHEESE CROQUETTES                             | 105 |
| SELECTED CHEESE<br>marmalade, cracker                      | 115 |
| SELECTED SALAMI                                            | 105 |
| MARCONA ALMONDS                                            | 75  |
| GREEN SINISI OLIVES                                        | 75  |
| SALTY CHIPS                                                | 50  |

### STARTERS

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| VENDACE ROE FROM THE BOTHNIAN BAY<br>whipped smetana, red onion, chives,<br>Västerbotten cheese croquettes | 315 |
| SHELLFISH TOAST<br>trout roe, horseradish, golden toast                                                    | 225 |
| CRUDO OF THE DAY'S CATCH<br>passion fruit vinaigrette, coriander seeds,<br>radicchio                       | 195 |
| STEAK TARTARE<br>mixed with smoked mayonnaise, capers,<br>cured tomato, crispy onions                      | 195 |
| GUBBRÖRA - EGG & ANCHOVY<br>vendace roe, browned butter, rye bread                                         | 185 |
| BURRATA<br>baked golden beetroot, salt-roasted<br>hazelnuts, endive, truffle vinaigrette                   | 175 |



#### OYSTERS



HOGWASH MIGNONETTE  
rice vinegar, mirin,  
chili, coriander

45 / PC

### MAINS

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| SIRLOIN STEAK<br>crispy onion ring, lemon & Parmesan<br>butter, peppered French fries                        | 465 |
| PORTER-BRAISED BEEF CHEEK<br>shiitake, confit onion, brisket<br>Jerusalem artichoke "lapskojs"               | 345 |
| PORK SECRETO<br>root vegetable mash, parsley broth,<br>pickled mustard                                       | 295 |
| RACK OF LAMB<br>roasted zucchini purée, pickled zucchini,<br>vinegar-glazed lamb jus, roasted potatoes       | 395 |
| STEAMED COD LOIN<br>white wine sauce, cured egg yolk, parsley<br>oil, sugar snap peas, Imperial Caviar       | 495 |
| BAKED ARCTIC CHAR<br>creamy langoustine sauce, leek, capers,<br>spinach, dill, lemon potatoes                | 365 |
| CHARRED AUTUMN VEGETABLES<br>Västerbotten cheese cream, cabbage,<br>mushrooms, roasted onion, browned butter | 295 |

### SIDES

|                |    |
|----------------|----|
| GREEN SALAD    | 45 |
| TOMATO SALAD   | 45 |
| FRENCH FRIES   | 45 |
| LEMON POTATOES | 45 |

### DESSERT

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| SESAME ICE CREAM<br>dark chocolate crèmeux, sesame crisp        | 125 |
| APPLE PIE, OUR WAY<br>homemade vanilla ice cream,<br>oat crunch | 115 |
| WHITE CHOCOLATE TART<br>raspberry sorbet                        | 115 |
| SELECTED CHEESE<br>marmalade, crackers                          | 115 |
| AFFOGATO WITH ICE CREAM                                         | 95  |
| SORBET<br>seasonal flavor                                       | 65  |
| MAZARIN                                                         | 55  |
| CHOCOLATE BALL                                                  | 55  |

If you are unsure about allergens – ask us!  
We are happy to inform you about the origin of the meat in our dishes.