

**Vi serverar en a la carte meny där  
du väljer ut 1, 2 eller 3 rätter till ett fast pris.**

**3-RÄTTER**  
Förrätt, varmrätt  
& dessert  
**SEK 635**

**2-RÄTTER**  
Förrätt/dessert,  
varmrätt  
**SEK 525**

**1-RÄTT**  
Varmrätt  
**SEK 335**

Har du allergier eller frågor om våra ingredienser, fråga gärna vår personal

**We serve a menu where you  
choose 1, 2 or 3 courses to a fixed price.**

**3-COURSES**  
Starter, main  
& dessert  
**SEK 635**

**2-COURSES**  
Starter/dessert,  
main  
**SEK 525**

**1-COURSE**  
Main  
**SEK 335**

If you have any allergies or questions about our ingredients, feel free to ask our staff

## FÖRRÄTTER

### **Kalix löjrom**

Gräddfil, rödlök & brioche.

### **Handskuren älgstartar**

Ättiksgurka, örtemulsion, karamelliserat märgben.

### **Smörrebröd på hembakat filbröd**

Lättrökt röding, vintergrönsaker, hemgjord senap.

### **Smörrebröd på hembakat filbröd (Veg)**

Kantareller, vita bönor, lingon, hemgjord senap.

## VARMRÄTTER

### **Stekt renfilé**

Tryffelkroketter, babybetor, brynt lökpuré.

### **Bräserad oxkind**

Palsternakspuré, säsongens svampar och smörade morötter.

### **Pocherad röding**

Potatis, blomkålspuré, kryddad grönkål, fänkål skum.

### **Svenska köttbullar**

Potatispuré, gräddsås, lingon, inlagd gurka.

### **Kvällens vegetariska rätt**

Fråga oss för kvällens alternativ.

## DESSERTER

### **Chokladsymfoni**

Texturer av choklad, hjortronsorbet.

### **Vit chokladmousse**

Sorbet, dill, picklad gurka.

### **Klassisk creme brulee**

### **Ostar från norr**

3-RÄTTER SEK 635 | 2-RÄTTER SEK 525 | 1-RÄTT SEK 335

Har du allergier eller frågor om våra ingredienser, fråga gärna vår personal | Halva priset för barn under 12 år

## STARTERS

### **White fish roe from Kalix**

Sour cream, red onion & brioche.

### **Handcut moose tartar**

House pickles, herb emulsion, caramelized bone marrow.

### **Cut sandwich of homemade sourmilk bread**

Lightly smoked arctic char, winter greens, homemade mustard.

### **Cut sandwich of homemade sourmilk bread**

Chanterells, white bean spread, lingonberries, homemade mustard.

## MAINS

### **Panfried reindeer filét**

Truffel crouquettes, baby beets, browned onion puree.

### **Slow braised beef cheek**

Parsnip puree, seasonal mushrooms and buttered baby carrots.

### **Lightly poached arctic char**

Potato, cauliflower puree, spiced kale, fennel foam.

### **Swedish meatballs**

Potato puree, lingonberries, salted cucumbers.

### **Today's vegetarian dish**

Ask us for today's alternative.

## DESSERT

### **Chocolate symphony**

Textures of chocolate, cloudberry sorbet.

### **White chocolate mousse**

Sorbet, dill and pickled cucumber.

### **Classic creme brulee**

### **Assorted cheeses from the north**

3-COURSES SEK 635 | 2-COURSES SEK 525 | 1-COURSE SEK 335

If you have any allergies or questions about our ingredients, feel free to ask our staff | Half price for children under 12

## BARNMENY

**Köttbullar med potatis puré, gräddsås, lingon.**

85 SEK

**Pizza med tomatsås, ost & skinka.**

85 SEK

**Stekt korv med pomes.**

85 SEK

För barn under 12 år

## KIDS MENU

**Meat balls, potato puree, cream sauce, lingonberries.**

85 SEK

**Pizza with tomato sauce, cheese & ham.**

85 SEK

**Fried sausage & french fries.**

85 SEK

For children under 12 years

# ISMENY

**5 RÄTTER SEK 1225/P + VINPAKET SEK 625/P**

Löjrom från Kalix serveras med klassiska tillbehör

Inlagd röding, Västerbottenost emulsion och picklade kantareller, serveras på is

Rentartar med smörstekt kapis, svart vitlöksmajonnäs, kålrabbi och krispig lök

Älgfilé med potatispuré, brynt lökpuré och babybetor

Åkerbärssorbet med vit choklad och frystorkade åkerbär, serveras på is

# ICE MENU

**5 COURSES SEK 1225/P + WINE PACKAGE SEK 625/P**

Bleak roe from Kalix served with classic trimmings

House cured arctic char, Västerbotten cheese emulsion, pickled tree chanterelles, served on ice

Reindeer tartar, butter fried capers, black garlic mayonnaise, kohlrabi and crispy onion

Moose filet served with potato puree, browned onion and baby beets

Arctic raspberry sorbet with white chocolate and freeze-dried arctic raspberries, served on ice

# ISMENY - VEGETARISK

**5 RÄTTER SEK 1225/P + VINPAKET SEK 625/P**

Trädgårdssallad serveras med variation  
av lök och trattkantareller

Rökta och inlagda rotfrukter serveras med karamelliserade  
valnötter, serveras på is

Långkokt kål med krispig jordärtskocka, kål fumé och  
emulsion av Västerbottenost

Svamprisotto, torkad svartkål, svamp och parmesanost

Åkerbärsorbet med vit choklad och frystorkade  
åkerbär, serveras på is

# ICE MENU - VEGETARIAN

**5 COURSES SEK 1225/P + WINE PACKAGE SEK 625/P**

Garden salad served with variation of onion and  
pickled tree chanterelles

Smoked and pickled root vegetables served  
with caramelized walnuts, served on ice

Slow cooked cabbage with jerusalem artichoke crisp,  
cabbage fumé and Västerbotten cheese emulsion

Mushroom risotto, dried black cabbage, pan-fried  
mushrooms and parmesan cheese

Arctic raspberry sorbet with white chocolate and freeze-dried  
arctic raspberries, served on ice

## DRYCKESLISTA

# WINE BY THE GLAS

## SPARKLING WINE

### **MOËT & CHANDON**

Impérial Brut

195:-

### **VEGA MEDIEN**

Organic Brut

115:-

## WHITE WINE

### **A.CHRISTMANN RIESLING**

Riesling Trocken

135:-

### **PASCAL BOUCHARD**

Chablis Le Classique

149:-

### **DOMAINE JEAN CLAUD CHATELAIN**

Pouilly Fumé Les Chailloux

150:-

### **FAMILLE PERRIN**

Côtes du Rhône Réserve Blanc

95:-

### **TERRAZAS ALTOS DEL PLATA**

Chardonnay

125:-

## RED WINE

### **A.CHRISTMANN**

Spätburgunder

149:-

### **TERRAZAS ALTOS DEL PLATA**

Malbec

135:-

### **FAMILLE PERRIN**

Côtes du Rhône Réserve Rouge

95:-

### **REVINO**

Venuglia Valpolicella Ripasso

135:-

### **VALIANO CHANTI CLASSICO POGGIO TEO**

Sangiovese

155:-



# SPARKLING WINE

## FRANCE

### **Champagne**

### **BOTTLE**

#### **BOIZEL**

1996 Joyau de France Brut

2250:-

2000 Joyau de France Brut

2099:-

#### **LOUIS ROEDERER**

NV Brut Premier Magnum

1895:-

NV Brut Premier Methuselah 2002

7699:-

Cristal Brut

3895:-

2007 Cristal Brut Magnum

5750:-

2012 Rosé

1229:-

#### **MOËT & CHANDON**

Impérial Brut

1195:-

Imperial Brut Rosé

1395:-

Ice Impérial

1495:-

#### **PERRIER-JOUËT**

2008 Belle Epoque Brut

3495:-

2011 Belle Epoque Brut

3295:-

#### **RUINART**

NV Blanc de blanc

1450:-

## ITALY

### **Veneto | Prosecco**

#### **ENOITALIA ALBERTO NANI**

NV Alberto Nani Prosecco Biologico

545:-

## SPAIN

### **Catalonia | Cava**

#### **VEGA MEDIEN**

Organic Brut

545:-

# WHITE WINE

## AUSTRIA

**Niederösterreich | Kamptal**

**JURTSCHITSCH**

Langenlois Grüner Veltliner

**BOTTLE**

525:-

## FRANCE

**Loire | Pouilly fumé**

**DOMAINE JEAN CLAUDE CHATELAIN**

Pouilly Fumé Les Chaïllo

615:-

**Rhône | Côtes du Rhône**

**FAMILLE PERRIN**

Côtes du Rhône Réserve Blanc

395:-

**PASCAL BOUCHARD**

Chablis Le Classique

495:-

## GERMANY

**Pfalz**

**A.CHRISTMANN**

Riesling

Gimmeldingen Riesling

545:-

725:-

## SPAIN

**Rias Baixas**

**ADEGA CASTRO BREY**

Castro Valdes Albariño

445:-

## NEW ZEALAND

**STONELEIGH**

Pinot Grigio

545:-

## ARGENTINA

**TERRAZAS ALTOS DEL PLATA**

Chardonnay

525:-

# RED WINE

## FRANCE

**BOTTLE**

### **FAMILLE PERRIN**

Côtes du Rhône Réserve Rouge  
Les Sinards Châteauneuf-du-Pape

395:-  
1055:-

### **YANN-CHAVE**

Crozes-Hermitage

815:-

## GERMANY

### **Pfalz**

### **A.CHRISTMANN**

Spätburgunder

625:-

## ITALY

### **Piemonte | Langhe**

### **PAOLO SCAVINO**

Langhe Nebbiolo

685:-

### **Tuscany**

### **SESTI CASTELLO DI ARGIANO**

Grangiovese

535:-

### **Veneto | Valpolicella**

### **MASI**

Serego Alighieri Vaio Armaron Amarone  
Amarone della Valpolicella

1495:-

### **REVINO**

Venuglia Valpolicella Ripasso  
Valpolicella Ripasso

525:-

## SPAIN

### **Priorat**

### **GRAN CLOS**

Gran Clos Priorat

1045:-

## ARGENTINA

### **ALTOS DEL PLATA**

Malbec

595:-

## NEW ZEALAND

### **STONELEIGH RAPAURA**

Pinot Noir

495:-

## CELLAR WINE / WHITE WINE

### AUSTRIA

**Niederösterreich**

**MARKUS HÜBER**

Riesling Berg

**BOTTLE**

935:-

### FRANCE

**Alsace**

**DOMAINE ZIND-HUMBRECHT**

2011 Heimboung Riesling

895:-

**LOUIS JADOT**

2012 Meursault Genevrières 1er Cru

1649:-

### GERMANY

**Pfalz**

**A.CHRISTMANN**

2016 Meerspinne Riesling  
Grosses Gewachs

1325:-

# CELLAR WINE / RED WINE

## FRANCE

**BOTTLE**

### **Bordeaux | Pomerol**

#### **CHÂTEAU LATOUR**

2009 Château Latour a Pomerol

2849:-

### **Bordeaux | Saint-Emilion**

#### **CHÂTEAU BELAIR-MONANGE**

2011 Château Belair-Monange

Premier Grand Cru Classé

Saint-Emilion Premier Grand Cru Classé

2250:-

### **LOUIS JADOT**

2013 Beaune 1er Cru Clos des Couchereaux

1050:-

### **Burgundy | Côte de Nuits**

#### **DOMAINE DE LA ROMANÉE-CONTI**

2012 Richebourg

15449:-

2013 Richebourg

15449:-

Vosne-Romanée - Romanée-Saint-Vivant

2009 Romanée-St-Vivant

15995:-

2012 Romanée-St-Vivant

15295:-

2013 Romanée-St-Vivant

15995:-

Vosne-Romanée - Romanée-Saint-Vivant

### **Rhône | Côtes du Rhône**

#### **E.GUIGAL**

2010 Côte-Rôtie La Turquie

5995:-

2012 Côte-Rôtie La Turquie

5995:-

Côte-Rôtie

## ITALY

### **Piemonte | Barolo**

#### **GIACOMO BORGOGNO**

2011 Borgogno Barolo Liste

1295:-

### **Tuscany | Bolgheri**

#### **TENUTA SAN GUIDO SASSICAIA**

2014 Sassicaia

2649:-

### **Tuscany | Brunello di Montalcino**

#### **SESTI CASTELLO DI ARGIANO**

2006 Phenomena

1895:-

2008 Brunello di Montalcino

1425:-

2010 Brunello di Montalcino

1425:-

2012 Brunello di Montalcino

1425:-

# SWEET WINE

## AUSTRIA

**Burgenland**

**PRICE / 4 CL**

**TSCHIDA**

Angerhof Auslese

85:-

## FRANCE

**Loire | Anjou-Saumur**

**DOMAINE CHANCELLE**

Coteaux de Saumur

80:-

**TOUCHAIS**

Moulin Touchais

Coteaux du Layon

75:-

## HUNGARY

**Tokaj-Hegyalja | Tokaj**

**TOKAJ OREMUS**

Oremus Aszú 5 Puttonyos

140:-

## SPAIN

**Catalonia | Alella**

**ALTA ALELLA**

AA Dolc Mataró

80:-

## SWEDEN

**BRÄNNLANDS ISCIDER**

Brännlands iscider

99:-

# GRAPPA

## ITALY

**Veneto**

**PRICE / CL**

**AZIENDA AGRICOLA MUSELLA**

Musella Grappa di Amarone • 42%

46:-

**DISTILLERIE JACOPO POLI**

PO'di Poli Moscato • 40%

44:-

**DISTILLERIE JACOPO POLI GRAPPA**

**BARILI DI SASSICAIA**

Grappa di Sassicaia • 40%

56:-

# SHERRY

## SPAIN

### Jerez

#### LUSTAU

San Emilio Pedro Ximénez Solera Reserva • 17%  
Solara Reserva Amontillado Los Arcos • 18,5%

### PRICE / 4 CL

75:-

75:-

# PORT WINE

## PORTUGAL

### Porto

#### GRAHAM'S

NV Six Grapes Reserve Port • 20%

#### TAYLOR, FLADGATE & YEATMAN

NV Taylor's 10 Years Tawny • 20%

#### TAYLOR, FLADGATE & YEATMAN

1966 Taylor's Very Old Single Harvest 1966 • 21%

### PRICE / 4 CL

80:-

105:-

### BOTTLE

2700:-

# COGNAC

### Hennessey VS

Grönstedts Monopol VSOP • 40%

Grönstedts XO • 40%

Martell VSOP • 40%

Martell XO • 40%

Rémy Martin XO Excellence • 40%

### PRICE / CL

42:-

38:-

28:-

36:-

38:-

72:-

# CALVADOS

	PRICE / CL
<b>Calvados Boulard Calvados Grand Solage • 40%</b>	24:-
<b>Christian Drouin Calvados Hors d'Age • 42%</b>	48:-
<b>Christian Drouin Calvados Coeur de Lion 1989 • 42%</b> Calvados du Pays d'Auge	102:-

# LIQUEUR

	PRICE / CL
FRANCE	
<b>Amaretto • 25%</b>	20:-
<b>Cointreau • 40%</b>	24:-
<b>Sève Fournier • 35%</b>	24:-
IRELAND	
<b>Bailey's • 17%</b>	20:-
ITALY	
<b>Drambuie • 40%</b>	24:-
<b>Frangelico • 20%</b>	20:-
<b>Limoncello • 30%</b>	22:-

# RUM

	PRICE / CL
BARBADOS	
<b>Mount Gay XO • 43%</b>	40:-
GUATEMALA	
<b>Ron Zacapa 23 Y • 40%</b>	44:-
<b>Ron Zacapa Royal • 45%</b>	75:-
VENEZUELA	
<b>Diplomático Ambassador • 47%</b>	60:-



# WHISKEY

IRELAND	PRICE / CL
<b>Jameson • 40%</b>	24:-
SCOTLAND	
<b>Famous Grouse • 40%</b>	24:-
<b>Chivas Regal 12 Y • 40%</b>	28:-
Highlands I Islands	
<b>Highland Park Ice Edition 17 Y • 53,9%</b>	74:-
<b>Glenmorangie 12 Y</b>	72:-
Highlands I Speyside	
<b>Glenlivet 12 Y • 40%</b>	32:-
<b>Glenlivet 18 Y • 43%</b>	44:-
<b>Glenlivet 21 Y • 43%</b>	58:-
<b>Macallan Fine Oak 12 Y • 40%</b>	38:-
<b>Ardbeg Ten • 46%</b>	54:-
<b>Ardbeg An Oa • 46,6%</b>	48:-
<b>Laphroaig 10 Y • 40%</b>	34:-
<b>Lagavulin 16 Y • 43%</b>	38:-
USA • KENTUCKY	
<b>Buffalo Trace • 40%</b>	28:-

## AKVAVIT

**Skåne Akvavit**  
**OP Andersson**

**PRICE / CL**

28:-

24:-

## GLÖGG

**Älgörtsglögg**  
Norrbottens Destilleri

**PRICE / CL**

34:-

## BEER & CIDER

### **ICEHOTEL LAGER**

Collaboration between ICEHOTEL & Sigtuna Brygghus  
International Lager • Sigtuna Brygghus, Sweden

33 cl 72:-

### **ARBOGA ORIGINAL LAGER**

Classic Lager • Three Towns Ind Brewers, Sweden

50 cl 78:-

### **KIRUNA BRYGGERI ALE**

Ale • Kirunabryggeri, Sweden

33 cl 98:-

### **NILS OSCAR IMPERIAL STOUT**

Stout • Nils Oscar Bryggeri, Sweden

33 cl 95:-

### **WEIHENSTEPHANER HEFE WEISSBIER**

Unfiltered Weissbier • Weihenstephan, Germany

50 cl 82:-

### **SOMERSBY APPLE CIDER**

Apple Cider • Carlsberg Sverige, International Brand

33 cl 74:-

### **SOMERSBY PEAR CIDER**

Pear Cider • Carlsberg Sverige, International Brand

33 cl 74:-

## HOUSE COCKTAILS

<b>ICEHOTEL GIN-GIN</b> ND mountain dry gin, ginger ale, angustura bitter	165:-
<b>WOLF PAW</b> Absolut vodka, lingonberry juice	165:-
<b>BLÅBÄR DROP</b> Absolut vodka infused with blueberry, honey water and lemon juice	165:-
<b>BJÖRKMARTINI</b> Björk schnaps, Spriteriet Älgört likör, lemon bitters	165:-
<b>NORRLANDS SOUR</b> Hernö London Dry Gin infused with pine, cloudberry syrup, lime juice and eggwhite	165:-
<b>ALCOHOL FREE</b>	
<b>HJORTRON LEMONAD</b> Cloudberry syrup, lemon juice, soda	85:-

## SOFT DRINKS

<b>Sparkling Water 50cl</b>	55:-
<b>Coca Cola / Coca Cola Zero / Fanta / Sprite 33cl</b>	36:-
<b>Rudenstams Sparkling Currant Juice</b>	49:-
<b>Richard Juhlin Non-Alcoholic Sparkling Wine 0,0% 20cl</b>	99:-
<b>Sigtuna Napa Non-Alcoholic Pale Ale 0,5% 33cl</b>	55:-
<b>Juice (Orange, Lingonberry or Passionfruit)</b>	39:-

## COFFEE & TEA

<b>Americano</b>	38:-
<b>Brew coffee</b>	36:-
<b>Cappuccino</b>	40:-
<b>Café Latte</b>	42:-
<b>Espresso   Double Espresso</b>	36:-   42:-
<b>Hot Chocolate</b>	36:-
<b>Tea - of your choice:</b>	36:-
Green Sencha • Black English Breakfast	
• Red Natural Rooibos • Fruity Minty • Lemon & Ginger	