

**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 älg tartar

Ättiksgurka, örtemulsion.

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.

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.

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

Potatopuree, lingonberries, salted cucumbers.

Today's vegetarian dish

Ask us for today's alternative.

DESSERT

Chocolate symphony

Textures of chocolate, cloudberry sorbet.

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

PRICE / 4 CL

LUSTAU

San Emilio Pedro Ximénez Solera Reserva • 17%

75:-

Solara Reserva Amontillado Los Arcos • 18,5%

75:-

PORT WINE

PORTUGAL

Porto

PRICE / 4 CL

GRAHAM´S

NV Six Grapes Reserve Port • 20%

80:-

TAYLOR, FLADGATE & YEATMAN

NV Taylor's 10 Years Tawny • 20%

105:-

TAYLOR, FLADGATE & YEATMAN

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

BOTTLE

2700:-

COGNAC

PRICE / CL

Hennessey VS

42:-

Grönstedts Monopol VSOP • 40%

38:-

Grönstedts XO • 40%

28:-

Martell VSOP • 40%

36:-

Martell XO • 40%

38:-

Rémy Martin XO Excellence • 40%

72:-

CALVADOS

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

LIQUEUR

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

RUM

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

WHISKEY

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

ICEHOTEL GIN-GIN

ND mountain dry gin, ginger ale, angustura bitter

165:-

WOLF PAW

Absolut vodka, lingonberry juice

165:-

BLÅBÄR DROP

Absolut vodka infused with blueberry, honey water and lemon juice

165:-

BJÖRKMARTINI

Björk schnaps, Spriteriet Älgört likör, lemon bitters

165:-

NORRLANDS SOUR

Hernö London Dry Gin infused with pine, cloudberry syrup, lime juice and eggwhite

165:-

ALCOHOL FREE

HJORTRON LEMONAD

Cloudberry syrup, lemon juice, soda

85:-

COFFEE & TEA

Americano

38:-

Brew coffee

36:-

Cappuccino

40:-

Café Latte

42:-

Espresso | Double Espresso

36:- | 42:-

Hot Chocolate

36:-

Tea - of your choice:

36:-

Green Sencha • Black English Breakfast

• Red Natural Rooibos • Fruity Minty • Lemon & Ginger

SOFT DRINKS

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