

• STARTERS •

ESCARGOTS 9,20

Escargots baked in blue cheese and cream, served with garlic bread (L)

REINDEER 9,30

Cold-smoked reindeer roast, cheese from a small farm producer and sugarcoated lingonberries (G)

FALSE MOREL SOUP 8,90 / 12,90

Creamy false morel soup (L, G)

TOAST SKAGEN 9,00

Shrimps, lemon mayonnaise and lavaret roe on toasted brioche (L)

RISOTTO 8,20

Beet risotto and Västerbotten cheese (L, G)

• SALADS •

LAVARET AND SALMON SALAD 13,00 / 19,00

Fried lavaret, cold-smoked salmon, marinated vegetables and dijon vinaigrette. (L, G)

CLASSIC CAESAR 10,40 / 14,40

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing (L)

ADD

Hand-peeled shrimps (L, G) 5,90

Grilled chicken breast (L, G) 5,90

KIDS (UNDER 13'S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE.

MAIN COURSES

BEEF FILLET 34,50
Butter-fried Black Angus fillet steak, rösti potatoes, glazed onion and pepper sauce (L, G)

REINDEER ROAST 32,00
Pink reindeer roast, creamy game sauce, cranberry syrup, potato and root vegetable casserole (L, G)

SIRLOIN STEAK 200 G 28,90
Grilled domestic Black Angus sirloin steak, caramelised onion, bean casserole and madeira dressing (L, G)

LAMB 23,00
Grilled lamb sirloin, herb risotto and gravy (L, G)

ARCTIC CHAR 22,00
Fried Arctic char, beets, lemon risotto and dill pesto (L, G)

CHICKEN BREAST 19,90
Roasted chicken breast, whisky cream sauce, cepes and thyme potatoes (L, G)

VEGETARIAN 17,20
Vegetable hash and pea and bean patty (L, G)

SOMETHING SIMPLE

CLASSIC BURGER 17,80
Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries or salad (L)

ADD
Bacon (L, G) 1,90
Blue cheese (L, G) 1,00
Extra burger patty (L, G) 3,50

BEYOND BURGER 17,80
100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce or salad (V)

CLUB SANDWICH 17,80
Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries or salad (L)

YOU CAN ORDER YOUR
HAMBURGER WITH A
GLUTEN-FREE BUN.

QVARKEN MENU 36€

FALSE MOREL SOUP

Creamy false morel soup (L, G)

ARCTIC CHAR

Fried Arctic char, beets, lemon risotto and dill pesto (L, G)

SEA BUCKTHORNE & LIQUORICE

Sea buckthorn pannacotta and liquorice mousse (L, G)

CHEF'S MENU 42€

ESCARGOTS

Escargots baked in blue cheese and cream, served with garlic bread (L)

SIRLOIN STEAK 200 g

Grilled domestic Black Angus sirloin steak, caramelised onion, bean casserole and madeira dressing (L, G)

CHOCOLATE & COFFEE

Chocolate cake, espresso ice cream and passion fruit purée

• DESSERTS •

CHEESECAKE

8,90

Baked classic cheese cake, marinated berries and creme chantilly (L)

SEA BUCKTHORNE & LIQUORICE

8,00

Sea buckthorn pannacotta and liquorice mousse (L, G)

CHOCOLATE & COFFEE

8,50

Chocolate cake, espresso ice cream and passion fruit purée

CLASSIC TRIFLE

6,00

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana (G)

ICE CREAM

3,20 / SCOOP

Vanilla, chocolate or strawberry ice cream (G)
raspberry sorbet (L, G)

ADD

Chocolate sauce (L, G)

0,80

Caramel sauce (G)

0,80

Berry compote (L, G)

0,80

Meringue (L, G)

0,80

Biscuit crumbs (L)

0,80

WE SERVE RESPONSIBLY PRODUCED
ORGANIC
FAIRTRADE COFFEE.