



MENU

STARTERS

BUTTER FRIED FOCACCIA

Parmesan cream, baked tomatoes, basil and aioli flavored with sun-dried tomatoes. 129 SEK

Wine recommendation: Wachau Riesling selection, Austria 119 SEK

CARPACCIO

Pickled enoki, herb emulsion, root vegetable crisps, grated horseradish, marinated onion and truffle mayonnaise. 179 SEK

Wine recommendation: Bouchard La Vignée, Pinot Noir, France 129 SEK

CREAMY MUSHROOM SOUP

Cured moose fillet, croutons and a cream with chantarelles and Västerbottens cheese. Available as a starter or main course. The main course is served with grilled bread.

Starter 119 SEK. Main course 189 SEK

*Wine recommendation: Mâcon-villages, Chardonnay, France 129 SEK
Bouchard La Vignée, Pinot Noir, France 129 SEK*

CELEBRATE THE WEEKEND WITH US?

Friday evenings we serve a lovely After Work buffet on the food court. Tasty and innovative street food with exciting spices and colorful sauces.

Saturday nights we offer our wonderful concept Lördagsbea'n. The food court is filled with fish, meat and vegetarian dishes. Leave room for desserts and coffee.

With reservation for changes. Feel free to ask the staff for more information and help with table reservation.

DESSERTS

CREMA CATALANA

Flavored with orange and lemon. Served with meringues. 109 SEK

Wine recommendation: Cono sur Cosecha Noble Riesling Chile, Riesling 6 cl 77 SEK

FRIED VANILLA ICE CREAM

Deep-fried vanilla ice cream in chocolate dough. Served with baked white chocolate, whipped cream and salted caramel. 129 SEK

Wine recommendation: Cono sur Cosecha Noble Riesling Chile, Riesling 6 cl 77 SEK

MAIN COURSES

BEYOND BURGER

100% plant-based burger with completely vegan toppings in the form of cheese, chimichurri mayonnaise, crispy salad, tomato and pickled onions. Served with French fries and chimichurri mayonnaise. 199 SEK

*Drink recommendation: A cold & refreshing
Ship full of IPA 40 cl 77 SEK*

ANGUS BURGER

150 grams beef burger with brioche bread, caramelized bacon, cheddar cheese, crispy salad and mayonnaise flavored with cornichons. Served with French fries and aioli. 199 SEK

*Drink recommendation: A cold & refreshing
Ship full of IPA 40 cl 77 SEK*

ENTRECOTE

Oyster mushroom, baked yellow beet, parsnip, deep-fried kale and tarragon sauce. 349 SEK

Wine recommendation: Côtes du Rhône Villages Plan de Dieu France, Grenache, Syrah, Mourvèdre & Carignan 112 SEK

BUTTER FRIED ARCTIC CHAR

Potato puree, crispy sugar snaps, butter-fried chantarelles and dill sauce. 269 SEK

Wine recommendation: Mâcon-Villages France Bourgogne, Chardonnay 129 SEK

CHICKEN SALAD

Ruccola, iceberg lettuce, pickled cucumber, red cabbage, bacon, croutons and a dressing with Västerbottens cheese and garlic. 189 SEK

*Drink recommendation: Pares Balta Blanc de Pacs EKO, Spain, Parellada, Macabeo, Xarel-lo 115 SEK
A local tasteful lager from Skellefteå Bryggeri, Kallholmen lager 90 SEK*

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TONIGHT'S SPECIAL

ON THE BLACKBOARD YOU FIND WHAT WE SERVE FOR TONIGHT

175 SEK

Choose between tonight's meat, fish or vegetarian dish
Salad, bread, dessert & coffee is included.

MONDAY TO THURSDAY 17.00–22.00



MENU



SCANDIC
SKELLEFTEÅ