

MENY

NORDISH

SMALL COURSES

Rimmad Röding

Röding, ramenägg, purjolöksemulsion, räkchips,
korianderkräm

159 kr

G,Ä,S

Bifftartar

Soja, rimmad äggula, chips, MSG majonäs, shisho

165 kr

Ä

Rostad pumpa

Pumpa, getost, rödkål, parmesan, pumpakärnor

147kr

L,F

Svart torsk

Misoglacerad torsk, enoki, buljong, röd shisho

135kr

LARGE COURSES

Ren

Örtrimmad ren, lakrits o selleripure, rotsakschips,
cognacsås, äppelblom

375kr

L,G

Arctisk röding

Röding, äpple, fänkål, havtorn, krossad örtpotatis,
citrongräs beurre blanc

245kr

L

Grill

Entrecote sous vide, purjolöksaska, hasselbackspotatis,
svampterrin, rödvinsås MSG

335kr



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RAMEN

Ostronmusslingramen

Ostronmussling, husets nudlar, ängssyra. kimchi, vårlök

235kr

G

DESSERTS

Tiramisu Doughnuts

Savoiardikex, mascarponekräm, frystorkad yoghurt, kakao, skogsbärscoulis, oxalis

125kr

G,L

Tarte tatin

Aprikos, rökt kokossorbet, violsocker

105kr

N

Gelato

Fråga efter dagens smaker

39kr

L,Ä

G- Gluten
Ä- Ägg
S- Skaldjur
L- Lactose
N-Nötter
F- Fröne



ME NY

NORDISH

What is Nordish to us?

Nordish can be many things, like today
is always evolving and learning so are
we!

Nor: because we are in the north,
Norrbotten

Nord: Because we are part of Nordic
Choice hotels

Nord: Ish because the style of food we
focus on is *Nordic-ish*. Fun and
flavourful but from the heart of this
great region.

Fusion to the core!

Nor: Dish because we love to create
great dishes for you all to enjoy, with
our progressive menu design, we hope
to always have something new and
fresh for you to enjoy.

*"A plate of food that looks good, smells
good and tastes good is not good
enough for us any more"*

changing our menu to follow only the
seasons is too long, we look for whats
in season every 6 weeks

NORDISH

