

We want you to feel at home in our restaurant!

STARTERS★SNACKS★SIDES

TO START WITH

TACOS FROM THE NORTH*PRE ORDER ONLY
Cubes of cold smoked arctic char with chive mayonnaise, pickled cucumber, lavaret roe, dill, koriander, iced red cabbage and fried rice paper.
_____ 135 kr

TARTAR OF TOP SIDE OF REINDEER*PRE ORDER ONLY
Tartar of reindeer with king bolete mayonnaise, fried capers, pickled chantarelles, rybs oil and Jerusalem-artichoke chips.
_____ 155 kr

SNACKS

HOME MADE CROQUETTES
Fried croquettes with lukewarm filling of Västerbotten cheese and chantarelles.
3/6 st _____ 45/65 kr

NORRBOTTEN CHIP 'N DIP
Lavaret roe from Kalix 20/40 g with home made almond potatoe chips, sourmilk and finely chopped shallots.
_____ 105/175 kr

SPANIARD ON THE MOUNTAIN
Small fried green peppers sprinkled with dry reindeer meat, lardo from reindeer and cheese.
_____ 75 kr

VUOGGATJÄLMES SMOKED SHRIMPS
Smoked shrimps (150g) served with lemon, dill mayonnaise and grilled sourdough bread.
_____ 95 kr

SIDES & EXTRAS

SIDE SALAD
A hand full of crisp salad and some sweet cherry tomatoes straight from the branch is mixed gently with a vinegrette of honey.
_____ 35 kr



HARICOTES VERTS
A bundle of buttertossed haricotes verts.
_____ 25 kr

HOME MADE CROQUETTES
Fried croquettes with lukewarm filling of Västerbotten cheese and chantarelles.
3/6 st _____ 45/65 kr

EXTRA SAUCE
Smoked mayonnaise. _____ 15 kr
Red wine sauce. 40 ml. _____ 35 kr

★ MAIN DISHES ★

VUOGGA BURGER
Our own homemade 180 grams moose and beef burger made of minced moose and grinded Swedish chuck roll. Served in a burger bun with dried lingon berries, Västerbotten cheese, bacon, smoked mayonnaise, onion boiled in beer, our own ketchup and lettuce. Sides are fried almond potatoes, coleslaw and ketchup.
_____ 180 kr
SMALL VUOGGA BURGER (90g) _____ 120 kr

SWEDISH MEATBALLS MADE OF MOOSE
The meatballs are served with a rich cream sauce flavoured with juniper berries. Gratinated mashed potatoes mixed with Västerbotten cheese. Topped with lingonberries and pickled cucumber.
_____ 175 kr

VUOGGAS HOME MADE SAUSAGE
Our handmade sausage made of elk and pork in a bun. Served with pickled cabbage, smoked mayo, roasted onion and dill chips.
_____ 165 kr

MENU

FISH & SEAFOOD

FISH N' CHIPS
Made of panko fried arctic char and almond potatoe fries with dill. Sides are a pea puré with herbs, grilled lemon and a lavaret roe sauce.
_____ 255 kr

MEAT DISHES* PRE ORDER ONLY

We only work with Swedish meat of high quality. For the best experience we recommend you to eat our meat medium rare. We will of course prepare a different roast degree if you wish.

SIDES TO THE MEAT
All of our meats are served with herb butter, sauce. Madeira flavoured with blackcurrants, croquettes, oyster mushroom and haricotes verts.

TOP SIDE OF REINDEER
150g or 200g _____ 255/340 kr

FILLET OF BEEF NYHLÉN HUGOSONS
150g or 200g _____ 300/405 kr

TENDERISED SIRLOIN STEAK (30 DAYS+) NYHLÉN HUGOSONS
200g or 300g _____ 240/395 kr



Food the way you like it.

“ Our ingredients are selected with care and quality is our most important guideline. Maybe it's not so surprising that the roe comes from Kalix and the goat cheese from Svartberget, but did you know that we have a northern counterpart to rapeseed oil? ”

“ We hope that you will feel relaxed, taken care of and happy after a visit in our cosy restaurant. ”

CHILDRENS MENU

VUOGGA BURGER, CHILDREN
Our 90 grams moose burger in home made burger buns. Served with fried almond potatoes and our own ketchup. Additional choices for the burger:
☞ Västerbotten cheese
☞ Salad
☞ Smoked mayonnaise
☞ Roasted onion
_____ 95 kr

SWEDISH MEATBALLS MADE OF MOOSE
The meatballs are served with a rich cream sauce flavoured with juniper berries. Gratinated mashed potatoes mixed with Västerbotten cheese. Topped with lingonberries and pickled cucumber.
_____ 135 kr

VUOGGATJÄLMES PANCAKES
Small pancakes fried in a lot of butter served with whipped cream and blueberry jam.
8/12/16 _____ 60/70/80 kr

★ DESSERTS ★

CRÈME BRULEE
Crème brulee flavoured with vanilla pod and Valrhona – the Rolls-Royce of chocolate.
_____ 90 kr

OUR KIND OF PAVLOVA
Marengue with lingonberry curd, milk chocolate cream, whipped cream, blueberries and blueberry ice cream.
_____ 105 kr

CLOUDBERRY SOUP
Steaming hot cloudberry soup that is served with almond bisquits, caramel cream and vanilla ice cream.
_____ 115 kr

★ BEVERAGE ★

For beverages see our drink menu



*= You need to preorder these items one day in advance. Only available from 4.00 pm.



@vuoggatjalme

