

JUBILEE MENU

SKOOGS 60 YEARS

STARTER

GARLIC BREAD

Gratinated garlic bread with aioli.

MAIN COURSE

BEEF STEAK

Grilled steak with tarragon butter, pickled Celeriac and celeriac puree, salad of smoked tomatoes, sauce bearnaise Fermented tomato cream and croquettes on cream cheese from Vuollerim

DESSERT

CRÈME BRÛLÉE

595kr

DRINKS & BUBBLES

PITE & TONIC SEK 165

Gin-gin + tonic = true!

PITE PALOMA SEK 165

Pink Gin-Gin, Lime, Grape soda

CLOUDBERRY COSMO SEK 165

Vodka, Cloudberry, Cointreau, Cranberry, Lime

NEGRONI GIN GIN SEK 165

Gin Gin, Antica Formula, Campari

BUTTER BEER SEK 165

Browned butter, Rum, Butter chocolate, Chai sugar, Cream. Served warm

AUTUM APPLES SEK 165

Pisco, White Port, Amaro Montenegro, Apple Must, Lime

CHAMPAGNE SEK 149

Marc Initiale Noir & Blanc Brut

CAVA SEK 109

Perelada Brut Reserva

PROSECCO SEK 109

Le Contesse Treviso Brut

TAGE SPECIALS

STARTERS

SMOKED LOBSTER SEK 225

Smoked lobster with ulva and dulceal algae, pickled kohlrabi, green apples, roasted butter foam on a straw and sourdough flakes and chopped marcona almonds.

MAINS

ARCTIC CHAR SEK 359

Butter-fried char, parsnip puree and cauliflower, mousseline sauce, grilled and lemon-pickled cauliflower, smoked trout roe and grated bottarga.

QUAIL SEK 425

Minced quail, deep-fried meatballs with cream cheese from Vuollerim, pickled turnips, roasted chicken breast, baked scallion and spring onion capers.

BEEF STEAK SEK 469

Grilled steak with tarragon butter, pickled Celeriac and celeriac puree, salad of smoked tomatoes, sauce bearnaise Fermented tomato cream and croquettes on cream cheese from Vuollerim.

DESSERT

AKERBERRIES SEK 159

Field berry sorbet with roasted white chocolate lavender, blueberry coulis, lavender meringue, agave crisp and blackberry.

CLOUDBERRIES SEK 159

Cloudberry dessert with turnip cake, candied cloudberrries, vanilla ice cream, sea buckthorn curd, popcorn snow with browned butter and deep-fried brie cheese from Vuollerim

TAGE SPECIALS

STARTERS

OLIVES SEK 75

Two kind of olives, Bella di Cerignola and Castelvetrano.

CHEESE TRAY SEK 198

Two cheeses from Vuollerim with mulleted cloudberry and organic flatbreadchips with sea salt.

CHARCUTERIE SEK 219

Coppa di Parma, bresaola, Prosciutto di Parma and salami with grilled levain bread, olives, toasted tomato and tapenade.

GARLIC BREAD SEK 109

Gratinated garlic bread with aioli.

LOBSTER AND

CRAYFISH SOUP SEK 198

Lobster and crayfish soup with pickled beets, smoked broccoli bouquets, truffle aioli, garlic-fried croutons and pilgrim mousseline.

OYSTERS SEK 59/69 /pc

Oysters with silver onion vinaigrette and tabasco. Limited access.

(Oysters are foods that in some cases can cause allergic reactions.)

VENDACE ROE

small/large SEK 398/669

Butter-fried toast with sour cream, calix roe, chopped red onion, chives and lemon.

BEEF TARTARE SEK 259

Tartare on SRB beef fillet with olive oil, breadcrumbs, watercress, mushroom emulsion, sour pepper cream, pickled red onion, roe, fried oyster fillets, pickled artichoke, grated gärda cheese, beetroot chips and fir shoot oil.

STARTERS

MAINS & SIDEORDERS

MAINS

REINDEER SEK 469

Grilled reindeer fillet with fried shiitake and oyster wedges, honey-glazed wind-smoked flank pork, silver onion vinaigrette, foam on artichoke, almond potato and top morel, beer-pickled shallots, pickled artichoke, parsley root cream and fried king oyster.
~ Served with mashed potatoes.

TAGE'S BURGER SEK 269

180 g. Swedish dairy cow hamburger with caramelized onion, beef tomato, soy-pickled shiitake mushroom, truffle gouda cheese, deep-fried shallots, truffle aioli and freshly grated truffle.
~ Served with fries and grated Parmesan. fries and grated parmesan.

TAGE'S VEGETARIAN BURGER SEK 239

Grilled fire cheese from Vuollerim, mirin-pickled red onion, cherry BBQ, truffle-caramelized silver onion, steak tomato and crisp salad.
~ Served with fried polenta with Jalapeño.

ARCTIC CHAR SEK 359

Butter-fried char, parsnip puree and cauliflower, mousseline sauce, grilled and lemon-pickled cauliflower, smoked trout roe and grated bottarga.

TORTELLINI SEK 225

Tortellini with fermented tomato, chanterelles from Hemavan, shiitake mushrooms, baked celeriac with salt-roasted hazelnuts, fermented mushroom broth, smoked silver onion, black truffle, pickled onions and rosemary oil.

ON THE SIDE

POTATOES SEK 40

~ French fries.
~ Potato gratin.
~ Potato puree.

SAUCE SEK 45

~ Red wine sauce.
~ Bearnaise with fresh tarragon.
~ Tage's pepper sauce.

OTHERS SEK 35

~ Garlic butter.

SEASONAL SIDE ORDER

CROUQUETTES SEK 69

With aioli

GRILLED PORK BELLY SEK 59

TAGE'S HOMEMADE SAUSAGE SEK 69

GREEN SALAD SEK 49
With citronette.

FRIED NUTS SEK 65

MAINS & SIDEORDERS

FROM THE MEAT LOCKER

FILLET OF BEEF

150/200 g. SEK 449/569

Grilled fillet of beef with.

~ Served with potatoes of your choice and bearnaise sauce.

PEPPER STEAK

150/200 g. SEK 449/569

Grilled fillet of beef seasoned with our own pepper mix.

~ Served with potatoes of your choice and pepper sauce.

PEPPER FILLET OF BEEF

FLAMBÉED IN COGNAC

150/200 g. SEK 449/569

Grilled dry aged fillet of beef seasoned with our own pepper mix and flambéed in cognac.

~ Served with potatoes of your choice and pepper sauce.

ENTRECÔTE

250 g. SEK 469

A rib steak from above the back six ribs of the animal, between chuck and sirloin. The word comes from the French “entre côte”, which means “between the ribs”.

~ Served with potatoes of your choice or vegetable accessories and an optional sauce or butter.

TENDER BEEF

250 g. SEK 449

A lean and tender prime cut taken from the rear part of the back.

~ Served with potatoes of your choice or vegetable accessories and an optional sauce or butter.

MIXED GRILL

SEK 498/person

Served only for two persons or more. Meat detail of the evening with Tage's homemade, stuffed sausage.

~ Served with potatoes of your choice or vegetable accessories and two optional sauces.

MEAT ON BONE

1000 g. SEK 995

Tender meat detail on bones, ask your waiter about the grilled meat detail of the evening.

~ Served with two optional potatoes and two optional sauces. Perfect to share.

All beef is of the breed SRB, which has been aged for at least 36 months and has been out for at least three grazing seasons. This contributes to a really tasty and marbled meat that naturally has a lot of fat in it.

FROM THE MEAT LOCKER

TAGE RECOMMENDS

TAGE'S 3 GREENS

STARTER

RAW SHAVEN

Raw shaven with walnut croquettes, black winter truffle, truffle emulsion. Fried red onions, pickled red onion, baked leek, roe, yuzu caviar and bull's blood

MAIN

TORTELLINI

Tortellini with fermented tomato, chanterelles from Hemavan, shiitake mushrooms, baked celeriac with salt-roasted hazelnuts, fermented mushroom broth, smoked silver onion, black truffle, pickled onions and rosemary oil.

DESSERT

AKERBERRIES

Field berry sorbet with roasted white chocolate lavender, blueberry coulis, lavender meringue, agave crisp and blackberry

SEK 598

TAGE'S 3 TASTY

STARTER

LOBSTER AND CRAYFISH SOUP

Lobster and crayfish soup with pickled beets, smoked broccoli bouquets, black garlic aioli, garlic-fried croutons and pilgrim mousseline.

MAIN

PEPPER STEAK 150/200 g.

Grilled fillet of beef seasoned with our own pepper mix.

~ Served with potatoes of your choice and pepper sauce.

DESSERT

CHOCOLATE

Dark chocolate mousse with raspberry and yogurt sorbet, almond crumble, hazelnut praline and raspberry cream.

SEK 639/748

KUST MENU

STARTER

GARLIC BREAD

Gratinated garlic bread with aioli.

MAIN

ARCTIC CHAR

Butter-fried char, parsnip puree and cauliflower, mousseline sauce, grilled and lemon-pickled cauliflower, smoked trout roe and grated bottarga.

DESSERT

CRÈME BRÛLÉE

SEK 539

NORRBOTTEN MENU

ROE FROM THE OCEAN

KALIX VENDACE ROE

Butter-fried toast with sour cream, calix roe, chopped red onion, chives and lemon.

REINDEER FROM

THE MOUNTAIN

REINDEER

Grilled reindeer fillet with fried shiitake and oyster wedges, honey-glazed wind-smoked flank pork, silver onion vinaigrette, foam on artichoke, almond potato and morel, beer-pickled shallots, pickled artichoke, parsley root cream and fried king oyster.
~ Served with mashed potatoes.

BERRIES FROM THE MIRE

CLODBERRIES

Cloudberry dessert with turnip cake, candied cloudberrries, vanilla ice cream, sea buckthorn curd, popcorn snow with browned butter and deep-fried brie cheese from Vuollerim

SEK 929

TAGE RECOMMENDS

DESSERT

CLOUDBERRIES SEK 159

Cloudberry dessert with turnip cake, candied cloudberrys, vanilla ice cream, sea buckthorn curd, popcorn snow with browned butter and deep-fried brie cheese from Vuollerim

AKERBERRIES SEK 159

Field berry sorbet with roasted white chocolate lavender, blueberry coulis, lavender meringue, agave crisp and blackberry

CRÈME BRÛLÉE SEK 129

CHOCOLATE SEK 139
Dark chocolate mousse with raspberry and yogurt sorbet, almond crumble, hazelnut praline and raspberry cream.

ICE CREAM/SORBET

SEK 45/scoop

A scoop of ice cream or sorbet.

Ask us about the flavors of the evening.

DESSERT

CHILDREN'S MENU

*All children are welcome to order from
our regular menu, half portion at half price.*

If you have any questions, ask us and we'll do our best to help.

BURGER

90 g. SEK 125

*Burger in brioche bread with crisp salad
~ Served with french fries and dressing.*

MEATBALLS

SEK 115

*Handmade meatballs.
~ Served with potato puree, cream sauce and lingonberries.*

FILLET OF BEEF

90 g. SEK 189

*Grilled fillet of beef.
~ Served with french fries and a sauce of your choice.*

PANCAKES

SEK 98

*The kitchens pancakes
~ Served with swedish queen jam and lightly whipped cream*

CHILDREN'S MENU

BEVERAGES

ALCOHOL FREE

COCA COLA SEK 39

COCA COLA ZERO SEK 39

SPRITE SEK 39

FANTA SEK 39

FENTIMANS ROSE
LEMONADE SEK 55

WISBY LAGER SEK 50

EASY RIDER IPA SEK 50

BRISKA PÄRON SEK 50

RICHARD JUHLIN CAVA SEK 85

BEER ON TAP

WISBY PILS SEK 75

BEAVERTOWN
GAMMA RAY APA SEK 98

CIDER

BRISKA SEK 79
Spendrups/Sweden

STRONGBOW APPLE SEK 79
England

BEER ON BOTTLE

LAGER & PILS:
HOW TO VIEW THE KUST SEK 95
This is How/Piteå, Sweden

STIEGL GOLDBRÄU SEK 79
Austria

BARON TRENCK SEK 110
Starobrno/Tjeckien

ALES:
HOW TO HIGHLIGHT IPA SEK 99
This is How/Piteå, Sweden

**HOW TO
BULLSHIT A BULLSHITTER
MODERN PALE ALE** SEK 99
This is How/Piteå, Sweden

SHAPESHIFTER IPA SEK 99
Fourpure Brewing/London, England

LA TRAPPE DUBBEL SEK 110
*De Koningshoeven
/Berkele-Enschot, Nederländerna*

DARK BEER/PORTER:
HOW TO SKIP DESSERT SEK 99
This is How/Piteå, Sweden

WHITE WINE

**DOMAINE SAINT NICOLAS,
LES CLOUS 2022** 140 SEK
Chenin & Chardonnay, France.

**PETER SCHWEIGER
WEINGUT** 133 SEK
Grüner Veltliner/Kamptal, Switzerland

**PETER JAKOB KÜHN
TROCKEN** 145 SEK
Riesling/Rheingau, Germany

CLINE SONOMA COUNTY
155 SEK
Chardonnay/California, USA

**CHABLIS CUVÉE LC LA
SÉREINE 2019** 155 SEK
Chardonnay, France.

RED WINE

CHÂTEAU BOUSCASSÉ 2018
120 SEK
*Tannat, Cabernet Franc, Cabernet
Sauvignon, France.*

**CROZES-HERMITAGE
ROUGE 2020** 150 SEK
Syrah 100%, France, Rhône

**RIBERA DEL DUERO
LOPEZ CRISTOBAL
CRIANZA DO 2020** 150 SEK
Tempranillo, Merlot. Spain.

**CHIANTI CLASSICO LE
MICCINE DOGC** 120 SEK
*Sangiovese, Malvasia Nera e Colorino.
Italien*

ROSÉ WINE

CIVITE LAS FINCAS 2022
135 SEK
Garnacha, Tempranillo från Navarra, Spain

*Fler alternativ? Fråga din servis för
fullständigt utbud.*