

# JUBILEE MENU

## SKOOGS 60 YEARS

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### 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

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**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

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## STARTERS

**LOBSTER** SEK 225

*Butter fried lobster tail with warm mayonnaise, pickled fennel flavored with coriander root, beer-boiled kohlrabi with dill seeds, pearls on green apples, salt-roasted marcona almonds, diced and sliced cucumber.*

## 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.*

**FALLOW DEER** SEK 425

*Fallow deer with cherry leather, juniper emulsion, baked beetroot in cherry beer, green pepper sauce, venison sausage, potato terrine with Västerbotten cheese, garlic, thyme.*

## DESSERT

**PINEAPPLE** SEK 159

*Flambéd pineapple with coconut ice cream, pineapple curd, white chocolate snow with popcorn, honey cress, honey flakes.*

**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

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**OLIVES** SEK 75

*Two kind of olives, Bella di Cerignola and Castelvetrano.*

**CHEESE TRAY** SEK 198

*Two cheeses from Vuollerim with mulleted cloudberrries 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.*

**LOBSTER** SEK 225

*Butter fried lobster tail with warm mayonnaise, pickled fennel flavored with coriander root, beer-boiled kohlrabi with dill seeds, pearls on green apples, salt-roasted marcona almonds, diced and sliced cucumber.*

**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, cress, cream on the cheese Asta from Vuollerim, sourpepper cream, pickled beetroot, roe, almond potato flan with gooseberries, fir shoot oil and caramelized onion foam.*

# MAINS & SIDEORDERS

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## 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.

### FALLOW DEER SEK 425

Fallow deer with cherry leather, juniper emulsion, baked beetroot in cherry beer, green pepper sauce, venison sausage, potato terrine with Västerbotten cheese, garlic, thyme.

### GRILLED POINTED CABBAGE SEK 285

Grilled pointed cabbage with sage butter, salt-roasted hazelnuts, carrot puree, black truffle, smoked silver onions, fried mushrooms, scallions, turned fried potatoes.

## 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.

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## 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

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## **FILLET OF BEEF**

150/200 g. SEK 449/569

Grilled fillet of beef with.

~ Served with potatoes of your choice and béarnaise 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.

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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

#### GRILLED LACE CABBAGE

*Grilled lace cabbage with sage butter, salt-roasted hazelnuts, carrot puree, black truffle, smoked silver onions, fried mushrooms, scallions, turned fried potatoes.*

### DESSERT

#### PINEAPPLE

*Flambéd pineapple with coconut ice cream, pineapple curd, white chocolate snow with popcorn, honey cress, honey flakes.*

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

#### CLOUDBERRIES

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

SEK 929

## TAGE RECOMMENDS

# DESSERT

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**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*

**PINEAPPLE** SEK 159

*Flambéd pineapple with coconut ice cream, pineapple curd, white chocolate snow with popcorn, honey cress, honey flakes.*

**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.*



# CHILDREN'S MENU

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*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.*

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## **BURGER**

*90 g. SEK 125*

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

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## **MEATBALLS**

*SEK 115*

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

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## **FILLET OF BEEF**

*90 g. SEK 189*

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

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## **PANCAKES**

*SEK 98*

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

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# 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 ÄPPLE 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*

PERONI GRAN RISERVA  
DOPPIO MALTO SEK 95  
*Peroni/Italy*

### 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  
/Berkel-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*

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