

HARRIETS

Welcome to Harriets

Welcome to restaurant Harriets, which has been named after Erica's grandmother. Harriet was a lovely woman who did not actually thrive so well in the kitchen, but she was better at the dining table and as a hostess for relatives and friends. Harriet always appreciated good food and good company, preferably in combination with a glass of red wine or a cold lager. In the same way, we want you to feel comfortable at the table here at Harriets and wish you a really nice time here with us.

Erica & Linus with staff

Appetizers

Mini Skagen on thin bread	30 KR
Local air dried ham on crostini	30 KR
Brie cheese with fig jam	30 KR
3 appetizers	75 KR

Snacks

Harriets roasted nuts	40 KR
Root vegetable chips	35 KR
Local air dried ham	50 KR

Entrees

BEEF ROOT TARTE gratinated chèvre, pine nuts and salad	115 KR
SHELLFISH SOUP shrimps, mussels and croutons	125 KR
HARRIETS SKAGEN with smoked salmon and shrimps on fried thin bread, red onions and lemon	155 KR
LOCAL CURED MEATS AND CHEESES SERVED ON A BOARD local meat, Harriets selected cheeses, olives, sourdough baguette and aioli	125/210 KR

Allergies? Please do not hesitate to contact our staff regarding what we can offer you.

Main courses

SHELLFISH SOUP shrimps, mussels and croutons	195 KR
BUTTERFRIED CHAR sliced baked potatoes, a sauce of cocktail tomatoes, green peas, capers and lemon, topped with crayfish in dill mayonnaise	295 KR
HARRIETS REINDEER PAN pickled cloudberry and cranberries, fried potatoes and artichoke chips	245 KR
ENTRECOTE swedish rib-eye steak, sweet potato fries, peppery red wine sauce, truffle butter and tomato salad	295 KR
HARRIETS SANDWICH levain bread, pulled pork, pickled red onion, barbecue sauce, salad and fries with grated Västerbottencheese	199 KR
HALLOUMI BURGER brioche bread, butter fried portabello, smoked pepper aioli and fries with grated Västerbottencheese	199 KR
LOCAL LAMB BURGER brioche bread, gratinated chèvre, smoked pepper aioli and fries with grated Västerbottencheese	199 KR
Our desserts	
TIRAMISU topped with grated chocolate and sea buckthorn curd	85 KR
CHOCOLATE TERRINE chocolate from Jennys Vintage Umeå, stirred cloudberry, cloudberry coulis and meringues	85 KR
HARRIETS DARK TRUFFLE chocolate from Jennys Vintage Umeå	30 KR
HARRIETS WHITE TRUFFLE	30 KR

Harriets is a cash free restaurant for your safety. We accept payment with swedish bank cards, VISA, Maestro, Mastercard and Amex.