

# HARRIETS

## Harriets recommended 3-course menu

**STRÖM** 525 KR  
Kvarken Toast, Entrecote, Tiramisu

*Selected beverages - less* 225 KR  
*Selected beverages - more* 325 KR

## Appetizers

Västerbotten cheese terrine 35 KR  
Crayfish tails in chives mayonnaise  
on fried thin bread 35 KR  
Smoked ham with cream cheese on crostini 35 KR

3 appetizers 85 KR

## Snacks

Root vegetable chips 35 KR  
Harriets roasted nuts 35 KR  
Local snack sausages, moose or reindeer 45 KR  
Local smoked roast lamb, 50 grams 65 KR

## Entrees

**JERUSALEM ARTICHOKE SOUP** 135 KR  
pomegranate, roasted cauliflower and truffle cream

**KVARKEN TOAST** 195 KR  
with smoked salmon from Västerbotten Fisk, shrimps  
on fried thin bread, red onions, lemon, topped with  
trout roe

**LOCAL DELICACIES  
SERVED ON A BOARD** 125/210 KR  
local delicacies, Harriets selected cheeses, olives,  
sourdough baguette and aioli

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

## Main courses

**JERUSALEM ARTICHOKE SOUP** 225 KR  
pomegranate, roasted cauliflower and truffle  
cream,  
served with sourdough baguette

**BUTTERFRIED CHAR** 295 KR  
small potatoes, fennel, green peas, mussel sauce,  
topped with crayfish tails in chives mayonnaise

**HARRIETS REINDEER PAN** 245 KR  
pickled cranberries and small onions, beets, roasted  
potatoes and butter fried mushrooms

**ENTRECOTE** 325 KR  
swedish rib-eye steak, sweet potato fries,  
red wine sauce, fried portabello, tarragon butter  
and tomato salad

**ELDOST BURGER** 199 KR  
local Eldost cheese in brioche bread, pickled grilled  
peppers, jalapeno mayonnaise and fries with grated  
Västerbottencheese

**HARRIETS BEEF SANDWICH** 199 KR  
levain bread, local beef with chili, pickled red onion,  
aioli, tomato, salad and fries with grated  
Västerbottencheese

**LOCAL LAMB BURGER** 199 KR  
brioche bread, gratinated chèvre, mango and tomato  
salsa and fries with grated Västerbottencheese

## Our desserts

**PEAR AND APPLE TARTE** 85 KR  
almonds and cinnamon with local ice cream from  
Glassbonden

**ICE CREAM & RULLRÅN** 65 KR  
local ice cream from Glassbonden, vanilla stirred  
berries and local rolled biscuit

**TIRAMISU** 85 KR  
cloudberry and grated chocolate from Vintage  
Plantations

**HARRIETS WHITE/DARK TRUFFLE** 35 KR  
the dark truffle with chocolate from Vintage Plant.

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