

NORDIC TAPAS

♦ DUCK 175:-

Duck breast, autumn succotash, horseradish emulsion and green pea puree. Served with pancetta and port wine and plum sauce.

♦ OXTAIL DUMPLINGS 155:-

Oxtail dumplings, muscovado gastrique, Västerbotten cheese sauce. Served with foamed horseradish and parsley, dried parsnip and fresh horseradish.

♦ GOAT CHEESE AND BEETROOT SORBET 115:-

Panko breaded goat cheese, beetroot sorbet, chili salami and maraschino reduction. Served with dry roasted chickpeas and chickpea snow.

♦ FISH ON CHIPS 115:-

Salmon, ginger, pickled dill cucumber, green apple, lemon emulsion, and coriander. Served on a tapioca chip.

♦ MACKEREL AND CUCUMBER 135:-

Mackerel filet, pickled cucumber relish, dashi soup, crispy potato and sour milk powder.

♦ GNOCCHI 125:-

Gnocchi, guanciale, potato and salvia tuille, green peas, cherry tomato sauté and basil oil.

LARGER DISHES

♦ ARCTIC CHAR 225:-

Char, smashed potatoes, and grilled asparagus, topped with saltwater foam. Served with champagne sauce, lemon aioli, jalapeño oil and a saffron tuille.

♦ PORTOBELLO STEAK 159:-

Baked portobello, chanterelles, asparagus, charred onion petals and dried tomato. Served with potato puree, kambu dashi and chimichurri.

♦ GRILL OF THE NIGHT 289:-

Chef's choice of grilled meat, chimichurri and roasted tomato. Served with french fries, black pepper emulsion and red wine sauce.

Check our black board or ask the staff for the cut of the evening.

♦ KOREAN SMALL DISHES 215:-

- ♦ Mushroom onigiri
- ♦ Sticky broccoli with Korean BBQ-sauce
- ♦ Soy marinated shiitake mushrooms
- ♦ Caramelized sweet potato (Goguma Mattang)

♦ CATCH OF THE EVENING

Chefs' choice of fish with sides.

Check our black board or ask the staff for the cut of the evening.

Availability varies.

Many of our dishes are served so that it is easy to combine and share the experience with each other. Ask our staff for help.

♦ MIXED GRILL 799:-

Chef's choice of grilled meat, pork chops, chicken breast and Västerbotten cheese and jalapeño sausage. Served share style with chimichurri, french fries, chutney, gremolata, black pepper emulsion and red wine sauce.

For 2 person

♦ TOMAHAWK STEAK 695:-

Tomahawk steak, gremolata and tomato and chili chutney. Served with french fries and red wine sauce.

For 2 person

DESSERT

♦ PIZZ-OOKIE 115:-

Baked cookie dough in cast iron skillet, white chocolate gelato, caramel and forest berries. Served with a warm chocolate bomb and marshmallows.

♦ GELATO BOARD 99:-

Chef's (often peculiar) choice of homemade gelato.

♦ GELATO 35:-

One scoop of gelato. Ask the staff for the flavors of the day.

♦ SORBET 45:-

One scoop of sorbet. Ask the staff for the flavors of the day.

♦ PUMPKIN PANNACOTTA 105:-

Pumpkin pannacotta flavored with chai, bourbon and cinnamon infused maple syrup, ground coconut and roasted walnuts.

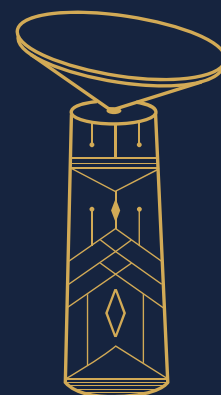


TABLE LAMP 1 950:-

Cocktail by Francesc Vilaró

Available in colours: olive, black or white

*The lamp foot has a solid colour, the nice pattern is unfortunately only available on our illustrated version.

BARMENY

*Beers and bites or wine with sides?
We got you covered.*

SERVING FROM 12:00

♦ BEEF TARTAR 2.0 145:-

Smoked raw beef, spruce oil, marinated shiitake, pickled red cabbage and smoked mustard. Served with onion ash and crispy black root.

♦ CARROT TARTAR 145:-

Smoked purple carrot, spruce oil, marinated shiitake, pickled red cabbage and smoked mustard. Served with onion ash and crispy black root.

♦ TOMINO BOSCAIOLO BURGER 145:-

Toasted brioche, patty of Swedish beef, Tomino cheese wrapped in smoked lard, tomato chutney and pickled onion. Served with french fries.

♦ ZUCCHINI BURGER 145:-

Toasted brioche, baked zucchini, Tomino cheese, tomato chutney and pickled onion. Served with french fries.

♦ WINGS 95:-

Chicken wings, Korean BBQ glaze, scallions and sesame seeds. Served with blue cheese dip and celery sticks.

♦ CORNICHONS 65:-

Cornichons fried in beer batter, served with horseradish emulsion.

♦ AUTUMN SALAD 95:-

Salad with roasted sweet potato, green cabbage, rocket, apple, pomegranate and pumpkin seeds. Served with parmesan and maple syrup vinaigrette.

Vegan option is available.

♦ ATOMIC MAC 'N' CHEESE 75:-

The Savoy twist of Mac 'n' Cheese. Served with extra crispy bacon and jalapeños.

Vegetarian option is available.

♦ CAVIAR AND CHIPS 125:-

Chef's choice of caviar served with crème fraîche and root vegetable chips. Ask the staff for the day's caviar.

ALWAYS WITH LOCAL ROOTS

Our chefs travel around the county to find local ingredients of the absolute highest quality. For us, it is important to lift and cooperate with actors in the immediate sphere in everything we do. We are happy to tell you more about where your food comes from, so feel free to ask us!

FOOD

*Bra mat är grunden till
all genuin lycka.*

WELCOME!

From the two of us, the service team and kitchen staff we welcome you to a fun, fresh and interesting take on Northern dining. We use interesting flavours and techniques from around the globe whilst using as many local ingredients and suppliers where possible, as well as our own unique skill sets and eye for detail.

To bring to you what we like to call a little Nordic Funk to the table.

We recommend experimenting with a selection of our smaller courses and maybe one larger course in the middle to be able to sample some interesting combinations. We are not your standard eatery and push to offer you, our guest, the highest quality with the brightest smiles as you experience our vision, using fusion and a little science to produce what you will see in front of you this evening.

Many thanks for joining us on the start of your mini adventure, and feel free to come and say hej to us on the kitchen pass!

James Thompson & Pavlakos Merkouris
(Head Chef & Sous Chef)

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AUTUMN MENY

