



Caviar and oysters

Caviar

This quality caviar is grown in Sweden in a way that is sustainable for nature in a closed cycle. In addition, the roe is produced so that no sturgeon is killed in the production. The business is run in Strömsnäsbruk in Småland by Arctic Roe of Scandinavia, which focuses on quality, ecological sustainability and, of course, the well-being of the fishermen.

Vendace roe

Swedish roe of the highest quality Since 2010, Kalix Löjrom has Sweden's strongest food protection - Protected Designation of Origin. This means that "the product is produced, processed and prepared within a certain defined area using a method characteristic of the area". Only roe from vendace that comes from the areas of Haparanda, Kalix, Luleå and Piteå may be called Kalix Löjrom. Several large rivers open here, making it the world's largest brackish water archipelago. Large amounts of clean and clear river water flow out and mix with the salty seawater, where the vendace thrive best.

Oyster

Oysters thrive best on hard substrates in temperate, salty, clean water. Like many other molluscs, the oyster is a water filter, taking in its food through its gills. Oysters are bisexual and belong to the group known as protandrous hermaphrodites. They spend most of their lives as males, but depending on the temperature of the water they may undergo a temporary transformation into females. At water temperatures above 16 °C, the oyster begins to function as a female every two years.

Caviar and roe

Arctic Pearl Caviar 25 g (SW) 750:-
served with toast and salted butter from the Åland Islands

Kalix Löjrom vendace roe 50 g (SW) 380:-
served with blini, red onion and smetana

Oysters

Ostrea Edulis (SW) 45:- / pcs.

Tsarskaya (FR) 45:- / pcs.

Regal (FR) 42:- / pcs.

Celine (FR) 39:- / pcs.

Speciales (FR) 41:- / pcs.

The oysters are served with oat bread, raspberry vinaigrette, tabasco and salted butter from the Åland Islands

Champagne

Laurent-Perrier Brut Champagne
75 cl 614:- / 12 cl 99:-

Laurent-Perrier Cuvée Rosé Brut Champagne
75 cl 930:-

Henri Bourgeois Pouilly-Fume Jaunes Vignes, Loire
75 cl 440:- / 12 cl 92:-



