

TAGE'S SPECIALS

STARTERS

BEEF TARTARE SEK 219

Tartare of beef fillet with sour cream, garden cress, bread crumbs, bleak roe, pickled red onions, cornichons, smoked Västerbotten cheese and cured egg yolk.

CHARCUTERIE SEK 179

Coppa di Parma, Bresaola and salami with grilled levain bread, olives, roasted tomatoes and tapenade.

KALIX VENDACE ROE

30/60 g. SEK 319/598

With sour cream, finely chopped red onion, lemon and butter fried toast.

BLACK CAVIAR

28 g. SEK 745

Osetra caviar from the Netherlands with sour cream, lemon, finely chopped red onion, smoked marrowbone and butter fried toast.

Limited quantity.

TAGE'S

SEAFOOD SOUP SEK 169 kr

With warm smoked arctic char from Jävre, pickled kohlrabi, julienne vegetables, croutons and cress.

GARLIC BREAD SEK 99

With aioli and salad.

OYSTERS SEK 39/each

Oysters from Normandie in France with lemon, Bloody Mary and green tabasco.

Limited quantity.

MAINS

ARCTIC CHAR SEK 325

Butter fried fillet of char with Sandefjord butter, trout roe, dill, chives and fried capers.
~ Served with butter fried potatoes.

REINDEER SEK 398

Grilled fillet of reindeer with Jerusalem artichoke purée, fried shiitake and oyster mushrooms, Vindel smoked pork belly, Västerbotten cheese crème and salsa verde.
~ Served with potato purée and oxtail gravy.

SAUSAGE SEK 229

Tage's homemade, lightly smoked sausage with pickled mustard seeds, creamed kale, slow cooked and Vindel smoked pork belly, pickled pumpkin, enoki mushrooms, roasted apple, honey puree and flavoured butter.
~ Served with potato purée and oxtail gravy.

TAGE'S BURGER SEK 229

Hamburger, 180 grams, in a homemade burger bun with smoked cheddar, lettuce, pickles, chopped onions, our house dressing, cornichons and grated Gruyère.
~ Served with french fries, parsley and grated Gruyère.
~ Can be served vegetarian, grilled beyond meat.

BEETS AND PUMPKIN SEK 229

Roasted beets with pickled pumpkin, garden cress and honey roasted sunflower seeds. Pumpkin puree and smoked Västerbotten cheese.
~ Served with miso broth.

ALLERGIES OR SPECIAL WISHES?

Ask us and we will help you

THIS SEASON'S SIDE ORDER

GRILLED BACON FROM VINDELN SEK 49

GRILLED SAUSAGE SEK 49
Ask us for this evening's sausage.

ROASTED BEETS SEK 49
With Västerbotten cheese and honey.

COFFEE TREAT

THIS EVENING'S COFFEE TREAT SEK 40

DESSERT

CRÈME BRÛLÉE SEK 129

CHOCOLATE SEK 129

Creamy chocolate cake with vanilla ice cream, salted almonds and caramel sauce.

CLOUDBERRIES SEK 139

Cloudberry parfait with sweetened cloudberrries, whipped cream, roasted white chocolate and a sesame crisp.

ICE CREAM

/SORBET SEK 40/scoop

A scoop of ice cream or sorbet.
Ask us for this evening's flavours.

TAGE

MENU

FROM THE MEAT LOCKER

FILLET OF BEEF

150/250 g. SEK 298/419

Grilled fillet of beef.

~ Served with potatoes of your choice and béarnaise sauce.

PEPPER STEAK

150/250 g. SEK 298/419

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

150/250 g. SEK 379/498

Grilled fillet of beef seasoned with our own pepper mix and flambéed in cognac.

~ Served with potatoes of your choice and pepper sauce.

ENTRECÔTE 300 g. SEK 419

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 or vegetable side of your choice and a sauce/butter of your choice.

DRY AGED SIRLOIN

300 g. SEK 419

A lean and tender prime cut taken from the rear part of the back.

~ Served with potatoes or vegetable side of your choice and a sauce/butter of your choice.

MIXED GRILL SEK 398/person

Grilled fillet of beef with Vindel smoked pork belly, Tåge's homemade, lightly smoked sausage and meat of the evening.

~ Served with potatoes or vegetable side of your choice and two sauces.

For two people.

SIDE ORDERS

POTATOES SEK 35

~ French fries

~ Potato gratin

~ Potato purée

SAUCES SEK 35

~ Oxtail gravy with browned butter

~ Béarnaise sauce with fresh tarragon

~ Tåge's pepper sauce

OTHER SEK 35

~ Mix salad

~ Savoury butter

~ Garlic butter

All of the beef is of the breed SRB and has aged for at least 36 months and been out for at least three grazing seasons. This contributes to a really tasty and marbled meat that naturally has a lot of fat injected into the muscles.

TÅGE

MENU

TAGE'S THREE DELICIOUS DISHES

STARTER

TAGE'S SEAFOOD SOUP

With warm smoked arctic char from Jävre, pickled kohlrabi, julienne vegetables, croutons and cress.

MAIN

PEPPER STEAK 150/250 g.

*Grilled fillet of beef seasoned with our own pepper mix.
~ Served with potatoes of your choice and pepper sauce.*

DESSERT

CHOCOLATE

Creamy chocolate cake with vanilla ice cream, salted almonds and caramel sauce.

SEK 575/698

NORRBOTTEN MENU

ROE FROM THE SEA

KALIX VENDACE ROE

With sour cream, finely chopped red onion, lemon and butter fried toast.

REINDEER FROM THE MOUNTAINS

REINDEER

*Grilled fillet of reindeer with Jerusalem artichoke purée, fried shiitake and oyster mushrooms, Vindel smoked pork belly, Västerbotten cheese crème and salsa verde.
~ Served with potato purée and oxtail gravy.*

BERRIES FROM THE FENS CLOUDBERRIES

Cloudberry parfait with sweetened cloudberrries, whipped cream, roasted white chocolate and a sesame crisp.

SEK 798

KUST MENU

STARTER

GARLIC BREAD

With aioli and salad.

MAIN

ARCTIC CHAR

*Butter fried fillet of char with Sandefjord butter, trout roe, dill, chives and fried capers.
~ Served with butter fried potatoes.*

DESSERT

CRÈME BRÛLÉE

SEK 529

TAGE

MENU

CHILDREN'S MENU

All children are welcome to order from our regular menu, half serving at half price.

If you have any questions, please ask us and we will help you.

BURGER SEK 85

Hamburger plate

~ Served with french fries.

MEATBALLS SEK 85

Hand rolled meatballs

~ Served with potato purée, cream sauce and lingonberries.

FILLET OF BEEF SEK 149

Grilled fillet of beef

~ Served with french fries and a sauce of your choice.

TAGE