

ALLERGIES? ASK!

Appetizer

Ramsons & Chips 79
RAMSON CREAM, SALTY CHIPS, PARSLEY

Västerbotten's gratinated garlic bread 99
SOURDOUGH TOAST, GARLIC BUTTER, VÄSTERBOTTEN CHEESE, GREEN CHILI AIOLI

Victoria's charcuterie platter for two 199
2 CHEESES, 3 COLD CUTS WITH TASTY ACCOMPANIMENTS

Rentaco 119
FLATBREAD, MARINATED REINDEER THIGH, RED ONION, CREME FRAICHE, HORSERADISH, PICKLED FENNEL

Roe 129
BUTTERED TOAST, ROE, LOCAL CHEESE CREAM & DILL

Starters

Skagen waffle 159
SHRIMP, DILL, LEMON, GREEN APPLE, VB CHEESE AND WAFFLE.

Northern bruschetta 159
CARVED REINDEER THIGH FROM AMMARNÄS, BASIL, VÄSTERBOTTEN CREAM CHEESE & TOMATOES ON SOURDOUGH BREAD.

Classic bruschetta 139 vego
SOURDOUGH BREAD, TOMATOES, GARLIC OIL, BALSAMIC AND BASIL

Rencarpaccio 179
THINLY SLICED REINDEER THIGH, VÄSTERBOTTEN CREAM, ROASTED HAZELNUTS, SESAME, PICKLED JERUSALEM ARTICHOKE AND RAMSON MAYONNAISE, BROWNED BUTTER

Victoria's 3 flavors

First
RENCARPACCIO
Its
PEPPER STEAK

Last
VICTORIAS EGNA CRÈME BRÛLÉE
649:-

CANNOT BE COMBINED WITH SENIOR DISCOUNT

OPTIONAL WINE PACKAGE 449:-
4 EXCLUSIVE WINES SELECTED BY OUR
SOMMELIER!

Main

Victoriasallad 249
BUTTER-FRIED SALAD CABBAGE, GINGER-MARINATED RADISH, TOMATOES, CROUTONS, ROASTED SUNFLOWER SEEDS, HOUSE VINAIGRETTE & GRILLED CHICKEN.

Northern Bolognese 289
FRESH LINGUINE SERVED WITH MOOSE RAGU, TOMATO SAUCE, BASIL AND GRATED VÄSTERBOTTEN CHEESE.
CAN BE MADE VEGAN WITH MUSHROOMS, VEGAN CHEESE AND BRAISED VEGETABLES

Biff Rydberg 359
BEEF FILLET, FRIED POTATOES, BEER-BRAISED ONIONS SERVED WITH MUSTARD CREAM, PARSLEY & EGG YOLK.
AVAILABLE VEGAN, WITH GRILLED OUMPH

Fish & seafood stew with sting 295
WITH ROOT VEGETABLES, SAFFRON, CHILI AND GARLIC BREAD WITH GREEN CHILI AIOLI

Renskar 309
CREAMY REINDEER STEW FROM AMMARNÄS WITH CHANTERELLES SERVED WITH VICTORIA'S POTATO STEW & RAW STIR-FRIED LOCAL LINGONBERRIES.

Char 389
BUTTER-FRIED CHAR SERVED WITH POTATO MASH, PICKLED FENNEL SALAD, SANDEFJORD SAUCE, RAINBOW TROUT ROE, LEMON PEARL

Pepper steak 449
BEEF FILLET SERVED WITH HOT GREEN PEPPER SAUCE, BRAISED VEGETABLES & HOUSE POTATO GRATIN.

OPTIONAL GREEN SALAD WITH OUR OWN VINEGREETTE 29:-

ALL OUR MAIN DISHES CAN BE MADE GLUTEN-FREE

Sweet

Crème brûlée 119
VICTORIA'S CRÈME BRÛLÉE IS TOPPED WITH MARINATED CLODBERRIES AND DREAMY CRUMBS

3 little treats 139
3 SMALL SWEETS SERVED WITH AN EVENING COFFEE!

Icecream 99
OLD-FASHIONED VANILLA ICE CREAM WITH APPLE COMPOTE AND MERINGUE

Chocolate fondant 119
WITH OUR HOME-MADE RASPBERRY SAUCE, OLD-FASHIONED VANILLA ICE CREAM & DRIED RASPBERRIES.
WE WORK WITH LOCAL PRODUCTS SO IT'S "GOOD"!



Aperitif

VICTORIA GT ON LOCAL GIN 148

GRAPE COLLINS 148

APEROL/HUGO SPRITZ 148

DRY MARTINI 148

MIDNIGHT SUN 148

LOCAL GIN, LOCAL EPIC RASPBERRY LIQUEUR,
LEMON, GINGER SUGAR

JALAPENO 148

LOCAL GIN, JALAPENOSCOCKER LAGER, LIME,
YUZU

Mini drink

A SMALL DRINK 3 CL OF SPIRITS
WITH LOCAL INGREDIENTS

URSVIKEN, SEA BUCKTHORN
JALAPENO 99

CLOUDBERRY, CLOUDBERRY 99

FÄLLFORS, LINGONBERRY 99

MOBACKEN, ELDER 99



Alcohol-free

SODA 35

LEMONADE 45

WHITE CURRANT SPARKLING 79

BLACKCURRANT SPARKLING 79

MARIESTAD 0.0 59

EASY RIDER 0.4 59

HEINEKEN 0.0 59

TONIGHT'S NON-ALCOHOLIC WHITE/RED 95

RÅLUND BLUEBERRY DRINK 109

ODD BIRD DRINK 129

TART AND FRESH BASED ON ODD
BIRD'S NON-ALCOHOLIC GIN

Beer/Cider

VICTORIA BEER 4.8% 79

NORRLANDS ON BARREL 5.3% 85 NORRLANDSGALOPP 45

MARIESTAD 5.3% 85

KALLHOLMEN LAGER 5.3% 89

KRUSOVICE IMPERIAL 5.0% 89

DAURA DAMM GLUTEN-FREE 5.4% 79

BUDWEISER 5.0% 89

KALLHOLMEN IPA 5,6% 89

A SHIP FULL OF IPA 5,8% 85

CIDER SAUVIGNON BLANC AND GREEN APPLES 4.5% 79

CIDER BRISKA 4.5% 79