We want you to feel at home in our restaurant!

MENU

STARTERS★SIDES

TO START WITH

TACOS FROM THE NORTH *PREORDER ONLY
Cubes of cold smoked arctic char with chive mayonnaise, pickled cucumber, lavaret roe, dill, koriander, iced red cabbage and fried rice paper.
155 kr

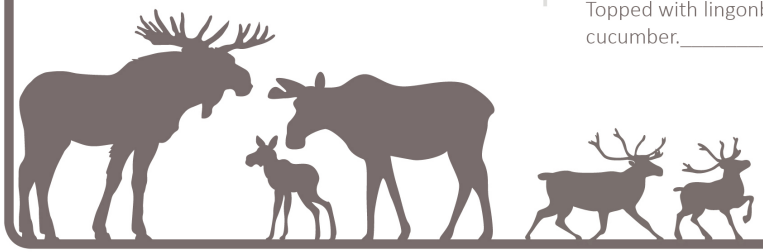
REINDEER CARPACCIO *PREORDER ONLY
Reindeer carpaccio with roasted cabbage mayonnaise, pickled and grilled jerusalem artichoke, semi-dried blueberries and a herb salad.
165 kr

HOME-MADE CROQUETTES
Croquettes with king bolete mushroom and smoked reindeer.
3/6 st 60/80 kr

NORRBOTTEN CHIP 'N DIP
Lavaret roe from Kalix 20/40 g with home-made almond potato chips, sourmilk, horseradish, finely chopped chives, pickled salsify and chive oil.
175/275 kr

@vuoggatjalme

Food the way you like it.



SIDES & EXTRAS

SIDE SALAD
A hand full of crisp salad and some sweet cherry tomatoes straight from the branch is mixed gently with a vinaigrette. 45 kr

HOME-MADE CROQUETTES
Croquettes with Västerbotten cheese and herbs.
3/6 st 60/80 kr

EXTRA SIDES
Smoked mayonnaise. 15 kr
Red wine sauce. 30 kr
Almond potato chips. 20 kr

★MAIN DISHES★

VUOGGA'S BURGER
Our own home-made 180 grams moose and beef burger made of minced moose and grinded Swedish chuck roll. Served in a burger bun with dried lingonberries, Västerbotten cheese, bacon, smoked mayonnaise, onion boiled in beer, our own ketchup and lettuce. Sides are fried almond potatoes and smoked mayonnaise.
185 kr
SMALL VUOGGA'S BURGER (90g) 120 kr

HALLOUMI BURGER
Our halloumiburger with salad, Västerbotten cheese, onion boiled in beer, ketchup, sesame marinated portabello and smoked mayo. Sides are fried almond potatoes, smoked mayonnaise and ketchup. 175 kr

SWEDISH MEATBALLS MADE OF MOOSE
The meatballs are served with a rich cream sauce flavoured with juniper berries. Gratinated mashed potatoes mixed with Västerbotten cheese. Topped with lingonberries and pickled cucumber. 180 kr

FISH & SEAFOOD

FISH & CHIPS
Made of panko fried cod and fried almond potatoes, a shrimp and herb sauce, lemon and butter tossed summer vegetables and horseradish.
210 kr

CHARRED ARCTIC CHAR
Charred fillet of arctic char with cucumber, fennel purée and a white wine sauce with horseradish. Served with roasted jerusalem artichoke.
250 kr

MEAT DISHES *PREORDER ONLY

We only work with Swedish meat of high quality. For the best experience we recommend you to eat our meat medium rare. We will of course prepare a different roast degree if you wish.

SIDES TO THE MEAT
All of our meats are served with a variety of cabbage, croquettes and a red wine sauce with beef broth.

TOP SIDE OF REINDEER 150g/200g 275/375 kr
TENDERISED SIRLOIN STEAK *(30 DAYS+) NYHLÉN HUGOSONS*
200g or 300g 260/395 kr

"Our ingredients are selected with care, and quality is our most important guideline. Maybe it´s not so surprising that the roe comes from Kalix and the goat cheese from Svartberget, but did you know that we have a northern counterpart to rapeseed oil?"

"We hope that you will feel relaxed, taken care of and happy after a visit in our cosy restaurant."

CHILDRENS MENU

VUOGGA'S BURGER, CHILDREN
Our 90 grams moose burger in home-made burger-buns. Served with fried almond potatoes and our own ketchup. Additional choices for the burger:
- Västerbotten cheese
- Salad
- Smoked mayonnaise
- Roasted onion

110 kr

SWEDISH MEATBALLS MADE OF MOOSE
The meatballs are served with a rich cream sauce flavoured with juniper berries. Gratinated mashed potatoes mixed with Västerbotten cheese. Topped with lingonberries and pickled cucumber.
125 kr

VUOGGATJÅLME'S PANCAKES
Small pancakes fried in a lot of butter served with whipped cream and jam.
8/12/16 60/70/80 kr

★DESSERTS★

MACKMYRA PARFAIT
Parfait on Mackmyra whiskey with caramelised nuts, lingonberry foam and marinated lingonberries. 95 kr

CLOUDBERRY SOUP
Steaming hot cloudberry soup that is served with almond bisquits, roasted white chocolate, caramel cream and vanilla ice cream.
120 kr

BRIOCHE AND CHOCOLATE
Brioche fried in butter with white chocolate ice cream, blueberry coulis and a hot chocolate sauce.
95 kr

★BEVERAGE★

For beverages see our drink menu

*= You need to preorder these items one day in advance. Only available from 4.00 pm.

VUOGGA TJÅLME

OPENING HOURS: WED–SAT 12PM–8PM. SUN 12PM–4PM. TEL. 0961–107 15 ★ OUR MENU IS A COLLABORATION WITH INNOVATIVGASTRONOMI.SE

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