



Attitudes

to food vary. For those of us who are driven by a passion to cook and serve good food, it is all about our love for food, knowledge and respect. Respect for the produce, for you, the guest, and for our colleagues here at the restaurant.

Here at CG we cook according to simple traditions. We bake with sourdough, we dry, marinade, smoke and love to long-cook. We choose seasonal produce. All of our meats are chosen with great care from quality producers, several of which are local and some global.

MANIFESTO CG
LÖJROM STORGRÄN
manifesto
TASTE. LOVE. PASSION.
To eat. To love. To experience. To feel well.
— GENUINE ARTISTRY —
WE WISH YOU
A WARM WELCOME

*Thank you for visiting us here at CG.
We hope you have a wonderful evening.*

CG'S

NORRBOTTEN MENU Price 639 kr

Wine offer 375 kr

THE BEST
FROM SWEDISH LAPLAND

FROM THE SEA

LÖJROM FROM KALIX

Kalix vendace roe, a Swedish delicacy harvested in the Swedish Bothnian Bay archipelago. Served with grilled bread, sour cream, red onion and lemon.

FROM THE HIGH COUNTRY

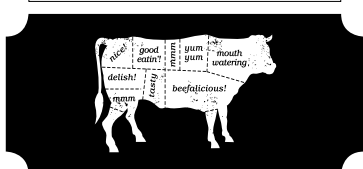
REINDEER TRIO

Grilled reindeer sirloin with our home-made suovas-seasoned reindeer sausage, inside round of reindeer calf, pickled horn of plenty mushrooms, Jerusalem artichoke purée and red wine sauce. Served with almond potato purée.

GOLD FROM THE WETLANDS

CLOUDBERRIES

Warm cloud-berries with vanilla ice-cream.



Apertifs

CHAMPAGNE 125 kr
Phillipponnat Royale Réserve Brut NV

CAVA 79 kr
Castillo Perelada

CG'S HOME-MADE SANGRIA
65 kr / 140 kr (glass/pitcher)

APEROL SPRITZ 99 kr
Aperol, Prosecco, soda, orange

PISCO SOUR 99 kr
Capel Pisco, lemon juice, sugar-syrup, Angostura Bitters

DRY MARTINI 99 kr
Beefeater 24, Noilly Prat, olive

NEGRONI 99 kr
Beefeater 24, Campari, Martini Rosso

CERISE NOIR 99 kr
Grönstedts VS, red wine, lemon juice, Maraschino, syrup

PIMMS LEMONADE 99 kr
Pimms no. 1, lemon juice, syrup, orange bitters, Sprite

MOJITO 109 kr
Brugal Anejo, lime, raw sugar, mint, soda

MANHATTAN 99 kr
Maker's Mark, Martini Rosso, Angostura Bitters

COSMOPOLITAN 99 kr
Stolichnaya Gold, Cointreau, lime, cranberry juice

5 000 kr Caviar & Champagne

Served with grilled bread, truffle cream and smoked beef marrow.

Baerii 125 g

Dom Pérignon 2003
Champagne/France
Grapes: Chardonnay, Pinot Noir

GRAND CG

Price 649 kr, Wine offer 498 kr

CG'S MEAT PLATTER

The evening's selected meats with marinated vegetables and freshly baked bread.

PEPPER STEAK FLAMBÉ

**CHEESE WITH
ACCOMPANIMENTS**

CRÈME BRÛLÉE À LA CG'S
CG's condensed-milk crème brûlée with raspberry sorbet and berries.

Three delicious dishes

Price 150 g, 449 kr / 250 g, 519 kr

Wine offer 298 kr

× Starters ×

GARLIC BREAD 79 kr
Garlic bread au gratin with aioli.

CHANTERELLES 152 kr
(also served as a vegetarian dish)
Chanterelle soup with inside round of reindeer calf on toast with an au gratin topping of Norrgrlint cheese.

POACHED ATLANTIC OYSTERS
Served with classic accompaniments such as red onion vinaigrette, lemon and Tabasco. Please be advised that oysters may in some cases cause an allergic reaction in combination with alcohol.

POACHED OYSTERS 30 kr each

KALIX VENDACE ROE
30/60 g 198 kr/279 kr
Served with grilled bread, sour cream, red onion, lemon and dill.

BLACK CAVIAR
Served with grilled bread, truffle cream and smoked beef marrow.

OCETRA 30 g, 1 250 kr (Iran)

BAERII 30 g/125 g, 780 kr/2 550 kr (France)

CARELIAN 30 g, 830 kr (Finland)

HALIBUT AND SCALLOP 168 kr
Carpaccio of halibut and scallop with fermented cucumber, citronette, broccolini and oyster emulsion.

SALMA SALMON 178 kr
Lime-glazed Salma salmon with salmon roe, soya emulsion, pea purée, daikon radish, spring onion and dill ice cream.

**WAGYU AND KALIX
VENDACE ROE** 249 kr
Lightly seared Wagyu beef with creamy Dijon mustard sauce. Served with horseradish, 63°C egg, red beet, capers, Kalix vendace roe and deep-fried potato nests.

BRESAOLA 129 kr
Bresaola with semi-dried cherry tomatoes, shaved Parmesan, tomato-chilli oil, toasted pine nuts and lettuce shoots.

CG'S CHARCUTERIE PLATTER
139 kr (For up to four people 399 kr)
This evening's charcuterie selection with marinated vegetables and grilled bread.

STARTER

CHANTERELLES 152 kr
(also served as a vegetarian dish)
Chanterelle soup with inside round of reindeer calf on toast with an au gratin topping of Norrgrlint cheese.

MAIN COURSE

PEPPER STEAK
seasoned with our own pepper mix. Served with pepper sauce and your choice of potatoes.

DESSERT

CRÈME BRÛLÉE À LA CG'S
CG's condensed-milk crème brûlée with raspberry sorbet and berries.

Main courses

VEGETARIAN

CAULIFLOWER 198 kr

Roasted head of cauliflower with truffle-creamed pointed head cabbage and beans. Served with potato purée.

FISH AND SHELLFISH

TURBOT – ON THE BONE 289 kr

Turbot meunière with pancetta and chanterelles. Served with shellfish risotto.

TUNA 259 kr

Grilled tuna with soya, chilli, ginger, cilantro, avocado and wasabi. Served with deep-fried baked potato.

MEAT DISHES

DUCK 262 kr

Grilled breast of duck with foie gras, orange sauce, pumpkin purée and cabbage. Served with baked sweet potato.

LAMB X 2 279 kr

Leg of lamb braised in red wine; grilled thyme-seasoned saddle of lamb with creamy chèvre, baked tomato and a sauce of red wine, lime and honey. Served with potatoes au gratin.

MOOSE 315 kr

Grilled moose sirloin with vinegar-braised hot smoked pork belly, creamed morels and Luleå shiitake mushrooms. Served with a potato and root vegetable terrine.

REINDEER TRIO 349 kr

Grilled reindeer sirloin with our home-made suovas-seasoned reindeer sausage, inside round of reindeer calf, pickled horn of plenty mushrooms, Jerusalem artichoke purée and red wine sauce. Served with almond potato purée.

FILLET OF BEEF

PROVENÇALE VS FILLET OF BEEF GORGONZOLA 249 kr

Grilled fillet of beef with garlic butter and red wine sauce; sautéed fillet of beef finished under the broiler with Gorgonzola cheese. Served with baked tomatoes, marinated green beans and potatoes au gratin.

FILLET OF BEEF 150/250 g, 219 kr/309 kr

Grilled fillet of beef served with béarnaise sauce and your choice of potatoes.

PEPPER STEAK 150/250 g, 219/309 kr

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

Side dishes

Ask for a good combination

POTATOES 30 kr

FRENCH FRIES

POTATOES AU GRATIN

POTATO PURÉ

ROAST POTATOES

Garlic-and-rosemary-roasted potatoes topped with pork belly and parmesan.

VEGETABLES 30 kr

BEEF-TOMATO SALAD

With sea salt, vinegar, basil and virgin olive oil.

CREAMED SPINACH

MARINATED AND GRILLED VEGETABLES

ZUCCHINI SALAD

BUTTER 20 kr

PARSLEY BUTTER

GARLIC BUTTER

CAFÉ DE PARIS

SAUCE 30 kr

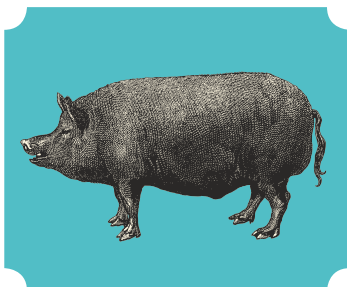
CG'S RED WINE SAUCE

BEARNAISE SAUCE

PEPPER SAUCE

MOREL SAUCE

RAGU OF WARM-SMOKED PORK BELLY, PEARL ONION AND MUSHROOM



DEGREES OF DONENESS

BLEU

Warm with a raw centre.

RARE

Warm with a semi-raw centre.

MEDIUM RARE

Semi-cooked at 45°C with a red centre.

MEDIUM

Cooked at 55°C with a red centre.

MEDIUM WELL

Cooked at 65°C, a little red in the centre.

WELL DONE

Cooked at 80°C, the meat is cooked right through at the centre.

PLEASE NOTE! MEAT THAT IS COOKED WELL DONE OFTEN LOSES ITS CHARACTER.

Desserts

PETITE SWEET OF THE EVENING 39 kr

This evening's truffle with accompaniments.

PASSIONFRUIT AND LEMON 109 kr

Passionfruit tart with lemon sorbet. Served with candied lemon peel and meringue.

APPLE AND LINGONBERRY 109 kr

Lingonberry caramel ice cream with butterscotch, sugar-fried apple, walnuts and crème chocolat.

CLOUDBERRIES 125 kr

Warm cloud-berries with vanilla ice-cream.

THE 88 109 kr

Chocolate and hazelnut terrine with butterscotch crunch ice cream and milk chocolate snow.

CRÈME BRÛLÉE À LA CG'S 109 kr

CG's condensed-milk crème brûlée with raspberry sorbet and berries.

ICE CREAM AND SORBET 39 kr/scoop

Ice cream and sorbet with accompaniments. Please enquire about the flavours of the evening.

CHEESE 109 kr

Please enquire about the evening's selection of cheeses and accompaniments.

the short Wine list

THREE WHITE

CHABLIS DENIS RACE 2010

138 kr/550 kr, Burgundy/France, Grapes: Chardonnay

MARA GODELLO 2011

79 kr/316 kr, Valdeorras/Spain, Grapes: Godello

MACÛN-VILLAGES, DOMAINE HENRI DE VILLAMOTT 2010

105 kr/420 kr Burgundy/France, Grapes: Chardonnay

THREE RED

SURI BARBERA DI ASTI 2009

79 kr/316 kr, Piemonte/Italy, Grapes: Barbera

AVGVSTVS

CARBENET/MERLOT 2010

130 kr/520 kr, Penedes/Spain Grapes: Cabernet Sauvignon, Merlot

TORRE DEL FALASCO

RIPASSO DELLA VALPOLI-CELLA SUPERIORE 2010

135 kr/540 kr, Veneto/Italy, Grapes: Corvina, Rondinella, Molinara

For more wines, please see separate wine list.

