

NORD

LABORATOIRE CULINAIRE

The Laboratoire
culinaire

Where the North begins.

This is where Nordic inspiration, alchemy of flavours and fresh local produce come together in a waltz led by chef Raphaël Podlasiewicz and his brigade.

These dishes, skillfully crafted and carefully developed, are being served for the first time. Those that are a great success will be added to the menu in Strøm's Nord restaurants.

As food is an essential component of well-being, great care is taken in selecting healthy, nourishing, diverse and local ingredients, and in preparing recipes that stimulate the senses and awaken the spirit.



Raphaël Podlasiewicz
Executive chef

Alexandre Laplante
Chef de cuisine

Simon Lalancette
Sous-chef

Hasselback potato 2.0	14
Hot-smoked salmon, sea buckthorn, dill	
Smørrebrød (Scandinavian open-faced sandwich)	13
Stracciatella, marinated squash, roasted pears, coppa <i>Vegan version available (sunflower, eggplant "bacon")</i>	
Pork rillettes from Turlo farm	14
Black apple butter, camelina, lacto-fermentations	
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Poultry leg confit	21
from Les produits d'Antoine farm	
French toast, cranberries, juice reduced with black garlic <i>Vegan version available</i>	
Sunchoke tartiflette	19
Gré des champs cheese, pulled lamb	
Florentine-style soft-boiled egg	17
English muffin, marinated mushrooms, eggplant "bacon", fluffy Mornay sauce	
Trout gravlax	20
Potato vafler, crème fraiche, fish roe, wild lingonberries	
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Buffalo yogurt parfait	10
Winter strawberries, boreal granola, honey	
Maple braided brioche	11
Wild mushrooms, parsnip, lardons <i>Vegan version available</i>	
Honey clover pancake	12
Preserved berries, birch syrup, caramelized white chocolate	

Cocktails	Fika	15
	Rosemont vodka, walnut liqueur, wild mushrooms, espresso	
	Fänkäl	15
	Rosemont whisky, absinthe, apple and fennel syrup, cider	
Cocktails	Säker	16
	Miele amaretto, cherry liqueur from Du Capitaine farm, sour cherries, local ginger, plant-based emulsifier	
Cocktails	Mimosa	13/54
	Sparkling wine, juice of your choice (apple, pear, sea buckthorn, honeyberry)	
Beers and ciders	The selection varies according to the inspiration of the moment	8
Mocktails	Eliksir	12
	Non-alcoholic gin, honey vermouth, Shaman herb liqueur, jasmine and yuzu syrup, sparkling tea	
Mocktails	Syra	12
	Non-alcoholic gin, Sivo raspberry liqueur, cedar syrup with raspberries from Ferme Bourdelais, egg white (or plant-based emulsifier on request)	
Hot drinks	Espresso/americano	3
	Cappuccino	4
	Latte	4.50
	Tea/herbal tea	3.50
	Chai latte/London fog/matcha latte	5
	Hot chocolate/Mochaccino	4.50