



À LA CARTE MENU

BIG, SMALL, SWEET OR FUN.

WE HAVE SOMETHING
FOR EVERYONE.

SOMETHING TO SNACK ON

DRINK PAIRINGS

DG11 revbensspjäll / DG11 sticky ribs 105 :-

DG11s revbensspjäll med majs-, gochujang- & het honungsglasyr, svart & vit sesam, salladslök

DG11 ribs with corn-, gochujang- & hot honey glaze. Black & white sesame, spring onion

Fermenterade pomes / Fermented Fries 119 :-

Fermenterade pomes, västerbottensostsås, rödlök, tryfflemulsion, picklad rödlök, ängsyra

Lacto-fermented Fries, västerbotten cheese sauce, red onion, truffle emulsion, pickled red onion, sorrel

**Oliver / Olives** 79 :-

Marinerade oliver, fråga personalen om veckans urval.

House marinated olives, ask your server for this weeks profile.

Tsukemono "Picklade grönsaker" / Tsukemono "Pickled vegetables" 89 :-

Ett urval av inlagda & fermenterade lokalt producerade grönsaker att njuta av till vårt stora urval av öl & vin.

A selection of pickled & fermented locally produced vegetables to go with our great selection of beers & wines.

MJÖLK/MILK

**Nordiska heta kycklingvingar x5 / Nordic Fire Wings x5**

Carolina reaper-kycklingvingar.

Carolina reaper chicken wings.



129 :-

SOMETHING SMALL

with all our small courses we recommend ordering a few different and sharing with the group

DRINK PAIRINGS

YOKO (RIESLING)



**Hummerskagen-brioche /
Lobster Skagen Brioche**

135 :-

Brioche, hummer, dill, schalottenlök, citron- & limeskal, majonnäs, tabasco, körvel, persilja, krispig sallad

Brioche, Lobster, dill, shallots, lemon & lime zest, mayonnaise, tabasco, chervil, parsley, crisp salad.



RAMON SAENZ
(RIOJA)



Norrbotten-Råbiff / Norrbotten Beef tartare 133 :-

Flankstek, skogsrökt senap, torkade palsternackschips, friterade kapris, renlav, rödlök, granskottsolja, vattenkrasse, pepparrot- & gräslöksmajonnäs.

Flank steak, forrest-smoked mustard, dehydrated parsnip chips, fried capers, reindeer moss, red onion, spruce oil, watercress, horseradish & chive mayonnaise.



SINGLE VINEYARD
(PINOT NOIR)



Svampkanapé / Mushroom Parfait

135 :-

Nordisk svampkanapé med kryddigt portvin, madeira, brandy, grädde, schalottenlök, mirin & soja toppad med picklad lök, marinerad shiitake, grillat surdegsbröd & lökchutney

Nordic mushroom parfait with spiced port, madeira, brandy, cream, shallots, mirin & soy topped with pickled onions, marinated shiitake, grilled sourdough & onion chutney



SANTIAGO ROMA
(ALBARIÑO)



Tonfisktacos / Tuna tacos

145 :-

Krispigt gyoza-skin, apelsin, lime- & sojamarinad, tonfiskceviche, ananas, chili, rödlök, paprika- & koriandersalsa, asiatisk slaw, lime, kewpie-majonnäs

Crispy gyoza skin, orange, lime & soy-marinated tuna ceviche, pineapple, chili, red onion, paprika- & coriander salsa, asian slaw, lime, kewpie mayonnaise.



SOMETHING SMALL

DRINK PAIRINGS

ALTOS DEL CONDOR
(CABERNET SAUVINGON
& MALBEC)



Charkbricka / Chark board



124 :-

Ett urval av två av våra godaste lokala köttprodukter.
Fråga efter veckans urval.

Serveras med tomat- & chilichutney, rödlök, tunnbröd,
picklad chili & vattenkrasse.

A selection of two our favourite local meats, ask for this
weeks selection.

Served with tomato & chili chutney, red onion, flat bread,
pickled chili, watercress.



ALTOS DEL CONDOR
(CABERNET SAUVINGON
& MALBEC)



Ostbricka / Cheese board



124 :-

Ett urval av två av våra favoritostar. Fråga efter
veckans urval.

Serveras med tomat- & chilichutney, rödlök, tunnbröd,
picklad lök & vattenkrasse.

A selection of two of our favourite cheese, ask for this
weeks selection.

Served with tomato & chili chutney, red onion, flat bread,
pickled onion, watercress.



SOMETHING LARGE

DRINK PAIRINGS

NORRLANDS GULD
(LAGER)

DG11s Högrevsburgare / DG11 Burger

199 :-

120g svenskt nötkött, rostat briochebröd, picklad lök, ostsås, svart vitlökssås, krispig sallad, tomat. Serveras med pommes frites.

120 g swedish beef patty, toasted brioche bun, pickled onion, melted cheese sause, black garlic dressing, crispy salad. Served with steak house fries.

VISINTINI PINOT
GRIGIO DOP
(PINOT GRIGIO)

Tonkatsu / Tonkatsu

235 :-

Togerashi-kryddad fläskschnitzel, kewpie-majonnäs, tonkatsu-BBQ-sås, lime, vitvin- & citroninfuserad asiatisk kålsallad, picklad lök, chili, vattenkrasse. Serveras med pommes frites.

Togerashi spiced pork schnitzel, kewpie mayo, tonkatsu BBQ sauce, lime, white wine & lemon infused asian cabbage salad. Pickled onion, chili, watercress. Served with pommes frites.

TONI GRÜNER
VELTLINER EKO
(GRÜNER VELTLINER)

Torskfilé / Cod Fillet

289 :-

Krossad potatis, Beurre Blanc (gräslöks- & smör-sås), halstrad torskfilé, mjukkokt ägg, stenbitsrom, grönkål, vattenkrasse, citron

Crushed potatoes, Beurre Blanc (chive & butter sauce), seared cod loin, soft poached egg, lumpfish roe, kale, watercress, lemon

PITE LAGER
(MÖRK LAGER)

Chicken N' Waffles

235 :-

Rostade kärnmjölksvåfflor, friterad kyckling, bourbon- & smörsirap, salladslök, shiso-örter

Toasted buttermilk waffles, fried chicken, bourbon butter syrup, spring onion, shiso herbs



SOMETHING LARGE

DRINK PAIRINGS

DON'T TELL GARY
(SHIRAZ)

Svensk ryggbiff / Swedish sirloin steak

110 gram 235 :- | 220 gram 375 :-

Grillad svensk ryggbiff serveras med potatisklyftor, chimichurri, svartpepparemulSION, rökt paprika, fänkål- & löksallad.

Chimmi-churri, black pepper emulsion, grilled swedish sirloin steak, smoked paprika, potato wedges, fennel & onion salad.

ALTOS DEL CONDOR
(CABERNET SAUVINGON
& MALBEC)Rostmarinerad Rotselleri /
Roast marinated Root Celery

189 :-

Rostmarinerad rotselleri, picklad rödkål, chiliemulsion, krispig grönkål, sparris, palsternackschips, husets sticky glaze, vattenkrasse

Roast marinated root celeriac, pickled red cabbage, chili emulsion, crispy kale, asparagus, parsnip chips, house sticky glaze, watercress



SOMETHING MISSING?

Add it on here and create the ultimate experience.

	Liten	Stor
Extras		
Pommes frites / Steak house fries	35 :-	55 :-
Krossad potatis / Crushed potato's	45 :-	65 :-
Togarashi haricot verts	30 :-	45 :-
Asiatisk sallad / Asian salad	40 :-	60 :-
Sås / Sause	18 :-	25 :-
Chilimayo		
Rödvinssås		
Tryfflemulsion		
Cognac- och svartpepparsås		
Chimmi churri		
Tomat- och chilichutney		
Charonsås		
Sweet chill-sås		
SvartpepparemulSION		

SOMETHING FROM THE LOCALS

DRINK PAIRINGS

TERROIR DE GRÈS
(RIESLING)**Rökt röding / Smoked Char**

Halv 259 :- | Hel 375 :-



Rökt röding, varm höstpotatissallad, tunnbröd, picklad chili, rödlökschutney, vattenkrasse, lime.

Locally smoked char, warm autumn potato salad, flat bread, pickled chili, red onion chutney, watercress, lime

CASTIGLIONE
CHIANTI DOCG
(MERLOT, SANGOVESE)**Reninnerfilé / Reindeer Loin**

389 :-



Reninnerfilé, rotselleri- & vaniljpuré, rostad rödbeta, skogssvamp, krispig grönkål, renlav, björnbär, rödvinsås

Reindeer loin, celeriac & vanilla purée, roasted red beetroot, forrest mushrooms, crispy kale, reindeer moss, blackberries, red wine sauce

NORRBOTTENS GT
(COCKTAIL)**Nordic Fusion Tapas Plate**

325 :-



En grön kombination av Tsukemono, gochujang-majskolvar, fermenterade pommes, tempurabroccoli & asiatisk slaw

A green combination of Tsukemono, gochujang corn ribs, fermented fries, tempura broccoli & Asian slaw

CHEF'S FAVOURITE 3-COURSE

DRINK PAIRINGS

RAMON SAENZ
(RIOJA)**Norrbottn-Råbiff /
Norrbottn Beef tartare**

133 :-

Flankstek, skogsrökt senap, torkade palsternackschips, friterade kapris, renlav, rödlök, granskottsolja, vattenkrasse, pepparrot- & gräslöksmajonnäs.

Flank steak, Forrest-smoked mustard, dehydrated parsnip chips, fried capers, reindeer moss, red onion, spruce oil, watercress, horseradish & chive mayonnaise.

CASTIGLIONE
CHIANTI DOCG
(MERLOT, SANGOVESE)**Reninnerfilé / Reindeer Loin**

389 :-

Reninnerfilé, rotselleri- & vaniljpuré, rostad rödbeta, skogssvamp, krispig grönkål, renlav, björnbär, rödvinssås

Reindeer loin, celeriac & vanilla purée, roasted red beetroot, Forrest mushrooms, crispy kale, reindeer moss, blackberries, red wine sauce

CLASSIC GT
(COCKTAIL)**Hjortrondröm / Cloudberry Dream**

129 :-

Hjortronmousse, salt kolasås, friterad vit choklad, chokladkross.

Cloudberry mousse, salted caramel sauce, fried white chocolate, chocolate crunch



SOMETHING SWEET

Hallon & Lakrits / Raspberry & Liquorice 119 :-

Chokladkräm, röda vinbär- & hallongranité, lakritskross, råmjölksgelato, halloncrunch

Chocolate crèmeux, redcurrant & raspberry granita, liquorice crunch, raw milk gelato, raspberry crunch

**Hjortrondröm / Cloudberry Dream 129 :-**

Hjortronmousse, salt kolasås, friterad vit choklad, chokladkross.

Cloudberry mousse, salted caramel sauce, fried white chocolate, chocolate crunch

**Tiramisu 115 :-**

Savoiardikex, espresso, amaretto, choklad, mascarponekräm, kaffessirap

Savoiardibiscuit, espresso, amaretto, chocolate, mascarpone cream, coffee syrup

**Gelato 39 :-**

Hemmagjord glass på italiensk vis. Fråga vår personal om kvällens smaker.

Homemade ice cream in italian way. Ask our staff about tonight's flavours.

**DG11s sorbet 39 :-**

Fråga efter veckans smaker

Ask for the flavors of the week.

DG11 Macaron 39 :-

Lemon, pistachio, caramel, chocolate, raspberry, espresso

Citron, pistage, karamell, choklad, hallon, espresso.

**Kaffe / Americano 35 :-**

Coffee time! Dont forget we can make it Irish (we wont tell ;-), or why not try our great Avecs and hang a little longer with us.

KIDS MENU

Barnens grill/Kids grill 155:-

Grillat nötkött, pommes, ketchup, sallad

Grilled beef, fries, ketchup, salad.**Barnens burgare/Kidsburger** 95 :-

Husets hamburgare med svenskt nötkött, krispsallad, tomat, ost, ketchup, pommes.

House made swedish meat burger, crisp salad, tomato, cheese, ketchup, fries.**Pannkakor/Pancakes** 75 :-

Vaniljsocker, sirap, husets sylt.

Vanilla sugar, syrup, house made jam.**Köttbullar/Meatballs** 75 :-

Serveras med pommes och ketchup.

Served with fries and ketchup.

OUR PROMISE

DG11 assures you a unique and distinctive experience. We provide expertly crafted, rustic cuisine with a touch of something more. The pub beckons guests to indulge in drinks, savor delectable meals, and relish the moment. Whether you prefer the lively atmosphere of the bar, the comfort of our sofas, or prefer a reserved table, there's a spot for everyone.

We want to be the place to hang out on awesome weekend nights filled with music and entertainment, along with our fantastic lunch, conferences and breakfast packages. There's something for everyone at DG11.

Beyond food and drink, we encourage engaging in good conversations. Connect with our skilled bartenders, talented chefs, friendly waitstaff and our professional restaurant manager. Alternatively, strike up a conversation with a fellow patron and perhaps forge a new friendship. A few exchanged words may lead to regular encounters on subsequent visits, and we'd be delighted to welcome you as a frequent guest. Our aspiration is to become the neighborhood pub for everyone in Boden.

A heartfelt welcome awaits you at DG11!

