



MENY

OUR MENU REFLECTS THE
AVAILABILITY OF SEASONAL INGREDIENTS.
SELECTION MAY VARY.

Bacalao med klippfisk og oliven 295,- 

Bacalao, tomato-based stew with clipfish and olives (F)

Reinsdyrgryte med potetmos og hjemmelaget tyttebærsyltetøy 345,- 

Traditional Sami reindeer stew served with mashed potatoes and homemade lingonberry jam (M)

Kremet soppsuppe av champignon.

Toppet med tørket trompetsopp og persille 220,-

Creamy champignon mushroom soup. Topped with

dried black chanterelles and parsley (M, S, SU) 

Høstsalat med norsk fetaost, ovnsbakt gulrot og fennikel.

Toppet med ristede gresskarkjerner, spirer og balsamicokrem 239,-

Garden Salad with fresh vegetables, yoghurt dressing and Gran Castelli cheese. Topped

with toasted pine nuts, pomegranate seeds and balsamic glaze (M, SU)   **Can be made vegan**

Fiskekaker av norsk hyse med stekte perlepoteter og søtpotet- og gulrotpuré 269,-

Norwegian Haddock Fish Cakes with roasted potatoes and sweet potato & carrot purée (M, F) 

Salte pannekaker med rucola, norsk fetaost, bacon og honning 225,-

Savory pancakes with arugula, Norwegian feta cheese, bacon and honey (HA, M, E) 

DESSERT

Affogato 110,-   **Can be made vegan**

Vanilla ice cream with espresso (M)

Møsbrømléfse 175,- **Signature dish!**

*Traditional Norwegian lefse, filled with a caramelized
sauce of brown cheese. Topped with sour cream (M, H, B)*



Gluten-free



VEGAN

Brød og smør 25,-

Bread and butter 25,-

+20-for glutenfritt brød

+20 for glutenfree bread

SPARKLING WINE

Cremant de Bourgogne Cave des Hautes-Côtes France, Burgundy	165,- / 725,-
Prosecco, Corvezzo Italy, Veneto	145,- / 600,-
Champagne, Albert LeBrun France, Champagne	950,-

WHITE WINE

Chardonnay, Maison Vignoud France, Pays d'Oc	160,- / 705,-
Capitel Tenda Soave, Tedeschi Italy, Veneto	170,- / 750,-
Auxey-Duresses Blanc Clos du Moulin aux Moines France, Burgundy	1 060,-

RED WINE

Barbaresco, Giacosa Fratelli Italy, Piemonte	189,- / 850,-
Passitivo Primitivo, Paolo Leo Italy, Puglia	155,- / 620,-
Trebbiolo, La Stoppa Italy, Emilia-Romagna	700,-

ROSÉ

Le Due Arbie, Dievole Italy, Tuscany	145,- / 600,-
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NON-ALCOHOLIC

Lemonade	49,-
Sparkling Lemonade	59,-
Orange Juice	48,-
Askim Apple Juice	69,-
Isklar Natural/Flavoured/Sparkling	52,-
Soda 0,33	58,-
Mack Isbjørn Lite Gluten-free (B)	75,-
Råstad Kombucha	95,-
Galvanina Ice Tea	75,-

BEER AND CIDER

Mack Pilsner Draft 0,3/0,5 (B)	85/115,-
Isbjørn Lite Gluten-free 0,5 (B)	118,-
Nordlandspils Pilsner 0,5 (B)	115,-
Lovløs Cider 0,33 (SU)	135,-

BÅDIN BEER

Førr Evig Pilsner 0,33 (B)	129,-
Kjerringøy Gluten-free PA 0,33 (B)	129,-
Bodeux Blanche 0,33 (H, B, HA)	129,-
Saltstraumen Saison 0,33 (H, B)	129,-
Stetind IPA 0,33 (H, B)	129,-
Svartisen Stout 0,33 (HA, B, H, M)	129,-

SNACKS

Spanish Roasted Almonds 100 g (M)	79,-
Nut Mix (P, MA, PN, HS, PI)	79,-
Spanish Olives 200 g	105,-
Potato Chips	49,-

Please note :

Alcohol service ends at 22:30

ALLERGENS

H: Wheat/ **SP:** Spelt/ **HA:** Oats/ **B:** Barley/ **M:** Milk/ **F:** Fish / **S:** Soy/ **SE:** Sellery/**E:** Eggs/ **MA:** Almonds/
P: Peanuts/ **PI:** Pistachio/ **HS:** Hazelnuts/ **PN:** Pecan/ **SK:** Shellfish / **SU:** Sulfite / **SM:** Sesame seeds