



# MENY

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

**Varmende grønnsakssuppe med dagens rotgrønnsaker 220,-**

*Warming veggie soup with today's selection of root vegetables (-)   *

**Bidos - Samisk kjøttssuppe med reinsdyrkjøtt, gulrot, løk og potet 345,-**

*Bidos - A traditional Sami reindeer soup with carrot, onion and potatoes (-)  *

**Mørketidsalat med norsk fetaost, bakte rotgrønnsaker, appelsin, granateple, ristede mandler, ruccola og friséesalat. Toppet med balsamicokrem og honning 239,-**

*Salad with feta cheese, baked root veggies, orange, pomegranate, roasted almonds, arugula and frisee salad. Topped with balsamic cream and honey (M, SU, MA)  *

**Boknatorsk med erterepure, bacon og potet 395,-**

*Traditional northern-norwegian lightly-dried cod, served with pea-puree, bacon and potatoes. Fish bones may occur (M, F) *

**Pannekaker med hjemmelaget syltetøy 185,-**

*Pancakes with homemade jam (HA, M, E) *

## DESSERT

**Affogato 95,-**   Can be made vegan

*Vanilla ice cream with espresso (M)*

**Vaniljeis med bærsaus 95,-** 

*Vanilla ice cream with berry sauce (M, E)*

**Møsbrømléfse 165,-** Signature dish!

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



Gluten-free



VEGAN



Serveres med brød og smør. Spør etter vegansk smør / glutenfritt brød

*Served with bread and butter. Ask for vegan butter or gluten-free bread*

## SPARKLING WINE

Cremant de Bourgogne Cave des Hautes-Côtes France, Burgundy	155,- / 625,-
Prosecco, Corvezzo Italy, Veneto	139,- / 560,-
Champagne, Albert LeBrun France, Champagne	950,-

## WHITE WINE

Chardonnay, Maison Vignoud France, Pays d'Oc	160,- / 650,-
Capitel Tenda Soave, Tedeschi Italy, Veneto	139,- / 560,-
Auxey-Duresses Blanc Clos du Moulin aux Moines France, Burgundy	1 060,-

## RED WINE

Barbaresco, Giacosa Fratelli Italy, Piemonte	189,- / 760,-
Passitivo Primitivo, Paolo Leo Italy, Puglia	145,- / 580,-
Trebbiolo, La Stoppa Italy, Emilia-Romagna	650,-

## ROSÉ

Le Due Arbie, Dievole Italy, Tuscany	139,- / 560,-
---	---------------

Please note :

Alcohol service ends at 22:30

## NON-ALCOHOLIC

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,-
Mack Pear Cider 0,33 (SU)	120,-
Isbjørn Limonella 0,33 (SU)	120,-
Lovløs Cider 0,33 (SU)	135,-

## BÅDIN BEER

Førr Evig Pilsner 0,33 (B)	119,-
Kjerringøy Gluten-free PA 0,33 (B)	119,-
Bodeux Blanche 0,33 (H, B, HA)	119,-
Saltstraumen Saison 0,33 (H, B)	119,-
Stetind IPA 0,33 (H, B)	119,-
Svartisen Stout 0,33 (HA, B, H, M)	119,-

## SNACKS

Olives and Roasted Almonds (M)	75,-
Nut Mix (P, MA, PN, HS, PI)	79,-
Spanish Olives 100 g / 200 g	65,- / 105,-
Potato Chips	49,-

## 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