



MENY

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

Sommerlig grønnsakssuppe med limabønner og sesongens grønnsaker.

Toppet med pesto og ristede pinjekjerner 220,-  

Vegetable soup with lima beans and seasonal vegetables.

Topped with pesto and toasted pine nuts (-)

Varmende rød kokoscurry med reinsdyrkjøtt, potet, gulrot, løk og aspargesbønner.

Toppet med lime, vårløk og koriander 345,-  

Warming red coconut curry with reindeer, potato, carrot, onion and green beans.

Topped with lime, spring onion and coriander (s)

Hagesalat med friske grønnsaker, yoghurt dressing og Gran Castelli-ost.

Toppet med ristedepinjekjerner, granateplekjerner 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) 

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) 

Klassisk skagenrøre servert på ristet loff 295,-

Classic Skagen-style shrimp salad served on toasted white bread (SK, M, E, SE, H)

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	45,-
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

Olives and Roasted Almonds (M)	75,-
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