





MENY




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

Kremete potetsuppe med norsk chorizo og urteolje 220,-


Creamy potato soup with Norwegian chorizo and herb-infused oil (M, E)  

Reinsdyrcurry - 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)   

Vårsalat med ruccola, bakt søtpotet, norsk fetaost, sprøstekte kikerter og syltet rødløk.


Topped with vårløk, salte gresskarkjerner og tahinidressing 239,-  Can be made vegan

Spring salad with arugula, baked sweet potatoes, Norwegian feta cheese, roasted chickpeas and pickled red onion.


Topped with spring onion, toasted pumpkin seeds and tahini dressing (M, SM)  

Boknatorsk med erstepure, 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 190,-

Pancakes with homemade jam (HA, M, E) 

Salte pannekaker med ruccola, norsk fetaost, bacon og honning 215,-

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

DESSERT

Affogato 95,- Can be made vegan

Vanilla ice cream with espresso (M)

Vaniljeis med bærsaas 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,-
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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