



MENU

Before 12:00

Oatmeal with jam, almonds, sunflower seeds and butter. (ask for vegan butter). 95,-

(O, M, A) 


5 small pancakes with our homemade jam. 150,-

(SP, O, M, E)

From 11:00

Carrot & pumpkin soup topped with crispy oyster mushrooms.

Served with bread and butter. 197,-

(M, SE) 

Lentil stew with tomato, eggplant and fennel, topped with crispy oyster mushrooms.

Served with bread and butter (ask for vegan butter). 197,-

(S, SE, SU)  

Pasta with cream sauce, crispy oyster mushrooms, rucola and parmesan. Served with bread and butter. 197,-

(M, W, E, SU)

Creamy fish soup with today's selection of seasonal vegetables, fish and shells.

Served with bread and butter. 223,-

(M, F, MO, SE) 

Our sourdough bread contains spelt and sellery. We also have gluten-free bread.

From 15:00

Pizza with marinated oyster mushrooms, red onion, roasted almonds, rucola and chili flakes. Served with garlic dressing. Can be made vegan. 225,-

(SP, M, SU, A)

Urban boknatorsk (Lightly dried Cod) with pea puree, honey and mustard braised carrot, potato and fried onion. 295,-

(F, M) 

Reindeer casserole. Served with lingonberry, brussel sprouts and potato. 295,-

(M) 

ALCOHOL FREE

Freshly Squeezed Orange Juice	47,-
Apple Juice	47,-
Grape- & Blueberry Juice	47,-
Isklar / Isklar Flavoured	38,-
Soda 0,33	45,-
Luscombe Ginger Beer	58,-
Brooklyn Brewery Hoppy Lager (B)	58,-
Empress Botanical Brew	79,-

BEER FROM BÅDIN


Førr Evig Pilsner- 0,33 (H, B)	79,-
Kjerringøy Gluten-free PA 0,33	89,-
Bodeux Blanche Wheat 0,33 (H, B, HA)	95,-
Saison Larsen 0,33 (H, B, HA)	90,-
Gildeskål Saison 0,33 (B)	114,-
Craig`s Macaron Stout 0,33 (B, L)	119,-

OTHER BEER

Nordlandspils pilsner 0,5 (B)	79,-
Carlsberg pilsner 0,33 (B)	75,-

DESSERT

Møsbrømléfse

Topped with sour cream and brown cheese. 135,-
(M, H, B) 

Ice Cream

1 scoop: 38,-/ 2 scoops: 64,-/ 3 scoops: 84,-



→ Ask for vegan ice cream!

Suksessterte 95,-

(M, E, MA) 

Mousse Cake

Passion fruit or chocolate. 120,-
(H, M, E, MA)

SALTY SNACKS

Tyrrells Potato Chips. 45,-

Nut Mix. 59,-
(P, MA, PN, HS, PI)

Spanish Almonds and Olives. 85,-
(MA)

Chili Nuts. 37,-
(P)

DRINKS

By-Karsk

Vodka, Kahlua and espresso. 136,-

Irish Coffee (M)

Whiskey, coffee and sugar,
topped with whipped cream.
146,-

Klink Edru (Alcohol-free)

Apple-/rhubarb shrub, lemon juice, lemon tonic,
rosé pepper and dried apple.
98,-

Gin & Tonic

Gin, lemon juice, orange bitter,
tonic, cucumber, black pepper and rosemary.
155,-

Nordnorsk Hage

Gin, apple-/rhubarb shrub,
lemon juice, vanilla bitter, lemon tonic,
rosé pepper og dried apple.
146,-

SPARKLING WINE

Col Mesian Prosecco, Cantine Pirovano

Italy, Veneto. 100% Glera.
105,- / 430,-

Cremant de Bourgogne Cave Des Hautes-Côtes

France, Burgundy. 60% Pinot Noir, 40% Chardonnay.
550,-

Blanc des Blancs Brut Champagne Marc Hebrart

France, Champagne. 100% Chardonnay.
185,- / 810,-

WHITE WINE

Bourgogne Chardonnay, Maison Roche de Bellene

France, Burgundy. 100% Chardonnay.
140,- / 615,-

Capitel Tenda Soave Classico, Tedeschi

Italy, Veneto. 100% Garganega.
115,- / 450,-

Auxey-Duresses Blanc, Clos du Moulin aux Moines

France, Burgundy. 100% Chardonnay.
950,-

Dinavolino, Denavolo

Italy, Emilia Romagna. Orange natural wine.
695,-

RED WINE

Trebbiolo, La Stoppa

Italy, Emilia-Romagna. 60% Barbera, 40% Bonarda.
145,- / 645,-

Barbaresco Giacosa, Giacosa Fratelli

Italy, Piemonte. 100% Nebbiolo.
137,- / 600,-

Les Pious Syrah, Domaine de Dieulefit

France, Rhône south. 100% Syrah.
115,- / 450,-

Saint-Amour, Trelat Fils

France, Beaujolais. 100% Gamay.
480,-

Barolo, Joesetta Saffirio

Italy, Piemonte. 100% Nebbiolo.
990,-

ROSÉ

Le Due Arbie, Dievole

Italy, Tuscany. 100% Sangiovese.
105,- / 430,-

All our wines contain sulfite.

ALLERGENS

H: Wheat/ **SP:** Spelt/ **HA:** Oats/ **B:** Barley/ **M:** Milk/ **F:** Fish/ **BL:** Mollusca/ **SE:** Sellery/ **S:** Soy/ **E:** Eggs/
MA: Almonds/ **P:** Peanuts/ **PI:** Pistachio/ **HS:** Hazelnuts/ **PN:** Pecan/ **MU:** Mustard/ **SU:** Sulfite

