



MENY

Finnbiff med potet, rosenkål og tyttebær 345,- 

Reindeer casserole with potato, brussel sprouts and lingonberry (M)

Fiskesuppe med dagens utvalg av fisk og grønnsaker 275,-

Fish soup with today's selection of fish and veggies (M, F, SU)  

Mørketidsalat med norsk fetaost, bakte rotgrønnsaker, appelsin, granateple, ristede mandler, rucola 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)  

Ribbe med potet, rosenkål, rødkål, brun saus og tyttebær 395,- 

Roasted pork belly with potato, brussel sprouts, red cabbage, brown sauce and lingonberry (M, S, SE)

Nøttestek med potet, rosenkål, rødkål, brun saus og tyttebær 345,-  

Nut roast with potato, brussel sprouts, red cabbage, brown sauce and lingonberry (MA, S, SE)

Pannekaker med hjemmelaget syltetøy 185,-

Pancakes with homemade jam (HA, M, E) 

For groups larger than five people, we can offer **pinnekjøtt** and **lutefisk** with a 2-day pre-order

DESSERT & SNACKS

Møsbrømlfse (M, H, B)

Traditional Norwegian lefse, filled with a caramelized sauce of brown cheese. Topped with sour cream 165,-

Sjokoladecake med vaniljeis (M, E) 

Chocolate cake served with vanilla ice cream 150,-

Vaniljeis med krumkake og multesaus (M, E)

Vanilla ice cream with cloudberry sauce 165,- 

 Can be made vegan

Affogato med krumkake (M) 

Vanilla ice cream with espresso and krumkake 139,-

 Can be made vegan

Ostefat med kjeks og syltetøy, til 2 pers (M, SM) 

Assorted cheese with crackers and jam, for 2 people 275,-

Spanske ristede mandler og oliven (MA)

Spanish roasted almonds and olives 75,-  



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	860,-

NON-ALCOHOLIC

Freshly Squeezed Orange Juice	69,-
Askim Apple Juice	69,-
Isklar Natural/Flavoured/Sparkling	52,-
Soda 0,33	58,-
Mack Isbjørn Lite Gluten-free (B)	75,-
Råstad Kombucha	85,-
Galvanina Ice Tea	75,-

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,-

BEER AND CIDER

Mack Pilsner Draft 0,3/0,5 (B)	85/109,-
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,-

RED WINE

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

BÅDIN BEER

Førr Evig Pilsner 0,33 (B)	109,-
Kjerringøy Gluten-free PA 0,33 (B)	109,-
Bodeux Blanche 0,33 (H, B, HA)	109,-
Saltstraumen Saison 0,33 (H, B)	109,-
Stetind IPA 0,33 (H, B)	109,-
Svartisen Stout 0,33 (HA, B, H, M)	109,-

ROSÉ

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

Laphroaigh Whisky Single Malt 10Y	132,-
Myken Arctic Whiskey Single Malt	180,-
Jameson Irish Whiskey	115,-
Bache Gabrielsen Xo Cognac	205,-
Aquavit Arvesølvet	129,-

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