





# 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.**

**Toppet med 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)*  


**Fiskekaker av norsk hyse med stekte perlepoteter og søtpotet- og gulrotpuré 269,-**

*Norwegian Haddock Fish Cakes with pan-fried potatoes and sweet potato & carrot purée (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