



MENY

Varmende grønnsakssuppe med dagens rotgrønnsaker 220,-

Warming veggie soup with today's selection of root vegetables (-)   

Bidos - Samisk kjøttgryte med reinsdyrkjøtt, gulrot, løk og potet 345,-

Bidos - A traditional Sami reindeer stew with carrot, onion and potatoes (-)  

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

Boknatorsk med ertepure, bacon og potet 395,-

Traditional northern-norwegian lightly-dried cod, served with pea-puree, bacon and potatoes (M, F) 

Pannekaker med hjemmelaget syltetøy 185,-

Pancakes with homemade jam (HA, M, E) 

DESSERT & SNACKS

Møsbrømllefse (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,-

Spanske ristede mandler og oliven (MA)

Spanish roasted almonds and olives 75,-  

Affogato (M)   Can be made vegan

Vanilla ice cream with espresso 95,-



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,-
Lovløs Ring 3 Cider 0,33 (SU)	135,-

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,-

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