

A LA CARTE.

STARTERS

King crab terrine

served with apple- and bisque raviolo and kefir espuma

Contains: egg, shellfish, milk, garlic, celery, wheat gluten

175,-

Grilled stockfish

served on a small, salty pancake with bacon. With garlic emulsion, pickled tomato, fermented tomato juice, fried seaweed, cheese from Lofoten and onion compote with dill

Contains: fish, egg, gluten, milk, onion, garlic, mustard

175,-



MAIN COURSE

Today's catch

with cauliflower puree, pickled mushrooms, potatoes, brown butter and seaweed

Contains: fish, milk, garlic

275,-

Fillet of lamb from Lofoten

black garlic puree, variation on parsley, baked polenta and smoked lamb sauce

Contains: garlic, egg, milk, wheat gluten

315,-

Duck breast

with root vegetables glazed with orange and estragon, dukkah, berris of the season and pine sauce

Contains: milk, wheat gluten, nuts

335,-



DESSERT

Cheese plate

a selection of local cheeses from Lofoten, served with sea buckthorn gel and biscuits

Contains: wheat gluten, oat gluten, milk

165,-

Rhubarb variation

with oat crunch, white chocolate cream and yogurt ice cream

Contains: wheat gluten, oat gluten, milk, egg, citrus

165,-

Flexi chocolate ganache

chocolate- and amaretto cake, italian meringue, sea buckthorn gel and salty chocolate mousse

Contains: egg, gluten, milk, soya, nuts, almond

165,-

Paleo.
ARCTIC