

# A LA CARTE

## STARTERS

### **Pan fried scallops**

*Butternut squash, seaweed- and chicken velouté, fermented almonds*

*Contains: milk, onion, garlic, nuts, molluscs, celery*

175,-

### **«Lutefisk»- and stockfish mantecato**

*with fermented lemon gel and pork tapioka sauce*

*Contains: fish, milk, gluten, celery, garlic, mustard*

175,-



## MAIN COURSE

### **Today's catch**

*with herb- and bottarga pasta, jerusalem artichoke spinach and horseradish cream*

*Contains: fish, egg, milk, garlic, gluten*

275,-

### **Fillet of lamb from Lofoten**

*with smoked beetroot, fermented celery root and coffee bean and lamb sauce*

*Contains: milk, celery, garlic*

315,-

### **Beef brisket**

*with chestnut puree, red cabbage with tarragon butter and christmas sauce with black garlic*

*Contains: egg, milk, mustard, garlic*

335,-

### **«Lutefisk» from L. Bergs Sonner AS**

*(dried cod treated with lye) traditional Norwegian dish*

*Contains: fish, gluten, milk*

425,- incl. refill



## DESSERT

### **Cheese plate**

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

*Contains: wheat, gluten, oat, gluten, milk*

165,-

### **Apple tarte**

*with kombucha cream, apple sorbet, brown cheese and caramel sauce, almond crisp*

*Contains: gluten, lactose, egg, nuts*

165,-

### **Semolina pudding with a taste of orange and hazelnut**

*served with white chocolate, homemade sorbet and hazelnut cream*

*Contains: egg, gluten, milk, nuts*

165,-