

A LA CARTE.

STARTERS

Pan fried king crab

served with labneh with seaweed from Lofoten, cucumber, jerusalem artichoke chips, bisque and lime granita

Contains: shellfish, milk, celery

175,-

Cappelloni

stuffed with cured ham, herbs from our own greenhouse, Lofast cheese from Aalan Gård and hazelnuts, served with pork consommé

Contains: egg, gluten, lactose, nuts, celery

175,-



MAIN COURSE

Today's catch

with white bean cassoulet, black garlic and lovage espuma, onion chips and gruyère

Contains: fish, milk, celery, garlic

275,-

Beef entrecôte

with potato kugel, seasonal greens and smoked hollandaise

Contains: egg, milk, gluten, celery

335,-

Deer

with cauliflower, carrots, sauce with chocolate, fruit and walnut crisp

Contains: celery, nuts

335,-



DESSERT

Cheese plate

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

Contains: wheat gluten, oat gluten, milk, nuts

165,-

Fløya

with chestnut cream, white chocolate, pear sorbet and nut dough

Contains: milk, nuts, sulfite

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,-

Paleo.
ARCTIC