

A LA CARTE.

STARTER

Poached Cod

with anchovy emulsion, burnt apple purée, celery root crisp and apple- & celery broth

Contains: milk, fish, egg, celery, mustard, soy, citrus

165,-

Cheese custard and fennel

local cheese custard, walnuts, grilled and glazed fennel, onion gel, yoghurt crisp and herbs from our own greenhouse

Contains: milk, nuts, celery, egg, onion

175,-



MAIN DISH

Today's catch

with whale carpaccio, herb- & hazelnut «barly risotto», pickled onions and herbs from our own greenhouse

Contains: fish, nuts, gluten, milk, mustard, onion, citrus, sulfite

275,-

Lofoten lamb with herb crust

root vegetable terrine, garlic crisp and creamy lamb sauce

Contains: milk, gluten, mustard, garlic, onion, celery, sulfite

335,-

Sirloin of beef

with jerusalem artichoke purée, caramel- and spruce shoots roasted potatoes, grilled onion and brown cheese sauce

Contains: milk, garlic, celery, onion, sulfite

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,-

Deconstructed Norwegian success tart

with lime gel and sorbet

Contains: milk, egg, gluten, almonds, citrus

165,-

Traditional Norwegian waffle cookie

served with dark chocolate, orange gel, almonds, smoked milk ice cream and warm chocolate espuma

Contains: milk, gluten, sulfites, almond, trace of nuts

165,-

Paleo.
ARCTIC