



A L A C A R T E M E N U

S T A R T E R S

Seared Scallops

210 NOK

With cauliflower-spinach puree &
beurre noisette

Allergens: milk, mollusks

Creamy Fishsoup with Saffron & Anise Notes

195 NOK

With the catch of the day & sourdough

Allergens: milk, gluten, fish



Charred Cauliflower

175 NOK

With beetroot puree, grilled
asparagus & fried leek

Allergens: none

D E S S E R T S

Dark Chocolate Pavê

175 NOK

With nut crumble & mango sorbet

Allergens: egg, nuts, milk

Crème Bruleè

165 NOK

With local berry salad

Allergens: egg, milk



Rhubarb & Strawberry Compote

155 NOK

With vanilla oat cream

Allergens: soya

TURN THE PAGE FOR MAIN COURSES



A LA CARTE MENU

MEAT MAIN COURSES

Finmark Roasted Reindeer Topside 515 NOK
with salt-baked celleriak, charred kale,
kumara purée & blueberry demi-glace
Allergens: milk, sulphites, gluten

Målselv Sirloin Lamb 465 NOK
With juniper and red wine Jus, aligot potatoes,
caramelized carrots
Allergens: milk, sulphites

SEAFOOD MAIN COURSES

Baked Halibut 465 NOK
With grilled asparagus, baked
potatoes, & saffron beurre blanc
Allergens: fish, milk, sulphites

Arctic Shellfish platter 435 NOK
Mussels à la marinière, fresh Lyngen shrimps,
homemade focaccia and smoked garlic aioli
Allergens: milk, shellfish, mollusks, gluten, sulphites

VEGETARIAN MAIN COURSES

 **Kerala Coconut Korma** 295 NOK
With jeera rice & papadums
Allergens: milk, shellfish, gluten

 **Green Mâche salad** 255 NOK
Local goat cheese, pickled beets, toasted seeds,
herb vinaigrette and lingonberry marmalade
Allergens: milk

TURN THE PAGE FOR STARTERS & DESSERTS