

# Winter Menu - 7 Course



## Celeriac Tartare

Pan fried Celeriac, Yeast Emulsion, Fried Sourdough  
**Pannestekt sellerirot, Gjør Emulsion, Fritert Surdeig** (1, 3, 9, 10, 12)  
Riesling Rheingau Trocken 2020, Eva Fricke, Tyskland

## Whale Tataki

Ponzu Brown Butter Vinaigrette, Candied Jalapenos  
**Ponzu Brunet Smør vinaigrette, Syltet Jalapenos** (1, 6, 7)  
Riesling Rheingau Trocken 2020, Eva Fricke, Tyskland

## Langoustine

Sea Buckthorn Curd, Pickled Cucumber, Wild Garlic Hollandaise  
**Tindved yste, Syltet Agurk, Sejersløk Hollandaise** (2, 3, 7, 12)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

## Wild Cod (Skrei)

Leek Puree, Champagne Sauce, Variety of Seaweed from Lofoten Seaweed  
**Purre løk Purè, Champagne Saus, Variasjon av Tang** (4, 7, 9, 12)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

## Reindeer from Mo I rana

Rump Steak of Reindeer, Blackcurrant Gel, Carrot Puree, Winter Cabbages  
**Flatbiff av reinsdyr, Solbær Syltetøy, Gulrot Purè, Vinter Kål** (7, 9, 10, 12)  
Côtes du Rhône Grand Veneur Organic 2019, A. Jaume, Rhône, Frankrike

## Baileys Coffee

Baileys Ice Cream, Coffee Cake, Pralinè  
**Bayleys iskrem, Kaffe Kake, Praline** (1, 3, 7, 8)  
Pineau des Charentes - Very Old, Bache- Gabrielsen, Frankrike

## Celeriac Tartare

A selection of petit fours from the mind of our sous chef  
**Variasjon av godteri** (1, 3, (5) 7, 8)  
Pineau des Charentes - Very Old, Bache- Gabrielsen, Frankrike

Food, kr 1.450,-

Pairing Wine, kr 895,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanotter 6:soya  
7:melk/laktos 8:notter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfitter 13:lupin 14:bløtdyr

# Winter Menu 5 Course



## Celeriac Tartare

Pan fried Celeriac, Yeast Emulsion, Fried Sourdough  
**Pannestekt sellerirot, Gjør Emulsion, Fritert Surdeig** (1, 3, 9, 10, 12)  
Riesling Rheingau Trocken 2020, Eva Fricke, Tyskland

## Whale Tataki

Ponzu Brown Butter Vinaigrette, Candied Jalapenos  
**Ponzu Brunet Smør vinaigrette, Syltet Jalapenos** (1, 6, 7)  
Riesling Rheingau Trocken 2020, Eva Fricke, Tyskland

## Wild Cod (Skrei)

Leek Puree, Champagne Sauce, Variety of Seaweed from Lofoten Seaweed  
**Purre løk Purè, Champagne Saus, Variasjon av Tang** (4, 7, 9, 12)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

## Reindeer from Mo I rana

Rump Steak of Reindeer, Blackcurrant Gel, Carrot Puree, Winter Cabbages  
**Flatbiff av reinsdyr, Solbær Syltetøy, Gulrot Purè, Vinter Kål** (7, 9, 10, 12)  
Côtes du Rhône Grand Veneur Organic 2019, A. Jaume, Rhône, Frankrike

## Baileys Coffee

Baileys Ice Cream, Coffee Cake, Pralinè  
**Bayleys iskrem, Kaffe Kake, Praline** (1, 3, 7, 8)  
Pineau des Charentes - Very Old, Bache- Gabrielsen, Frankrike

Food, kr 1.230,-

Pairing Wine, kr 695,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanotter 6:soya  
7:melk/laktos 8:notter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfitter 13:lupin 14:bløtdyr

# Winter Menu

## 5 Course - Vegetarian



### Cabbage Croquette

Local Nordlands Cheese, Pointed Cabbage, Pickled Chillies  
**Lokal gårdstost, Spisskål, Syltet chili** (1, 3, 7, 12)  
Riesling 2020, Emile Beyer, Alsace, Frankrike

### Celeriac Tartare

Pan fried Celeriac, Yeast Emulsion, Pickled Celery, Fried Sourdough  
**Pannestekt sellerirot, Gjør Emulsjon, Fritert Surdeig** (1, 3, 9, 10, 12)  
Riesling 2020, Emile Beyer, Alsace, Frankrike

### Mushroom

Caramelised Onion Emulsion, Red Cabbage, Seaweed Pesto  
**Sopp, Karamellisert løk emulsjon, Rød Kål, Tang pesto** (3, 7, 8, 12)  
Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne, Frankrike

### Variety of Carrots

Potato Terrine, Ponzu Brown Butter Vinaigrette  
**Variasjon av Gulrot, Potetkake, Ponzu Brunet Smør Vinaigrette**, (7, 12)  
Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne, Frankrike

### Baileys Coffee

Baileys Ice Cream, Coffee Cake, Pralinè  
**Bayleys iskrem, Kaffe Kake, Praline** (1, 3, 7, 8)  
Pineau des Charentes – Very Old, Bache- Gabrielsen, Frankrike

**Food, kr 1.230,-**  
Pairing Wine, kr 620,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanotter 6:soya  
7:melk/laktos 8:nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfttter 13:lupin 14:blatdyr

# Winter Menu

## 3 Course - Meat



### Whale Tataki

Caramelised Onion Emulsion, Horseradish, Seaweed  
**Hval, Karamellisert Løk Emulsjon, Pepperot, tang** (3, 12)  
Riesling 2020, Emile Beyer, Alsace, Frankrike

### Reindeer from Mo I rana

Juniper reduction, Potato Terrine, Red Cabbage, Parsnip  
**Flatbiff av Reinsdyr, Potetkake, Rød Kål, Pastinakk** (7, 9, 12)  
Côtes du Rhône Grand Veneur Organic 2019, A. Jaume, Rhône, Frankrike

### Blackcurrant Layer Cake

Vanilla Ice Cream, Freeze Dried Berries  
**Solbær Kake, Vanilj Iskrem, Tørker bær** (1, 3, 7, 8)  
Late Harvest 2011, Tokaji Classic, Ungarn

**Food, kr 850,-**  
Pairing Wine, kr 445,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanotter 6:soya  
7:melk/laktos 8:nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfttter 13:lupin 14:blatdyr

# Winter Menu

## 3 Course - Fish



### Deep Fried Cod Tongues

Herb Emulsion, Raw Vegetable Slaw, Herb Emulsion  
**Sprøstekte Torsketer, Råkostsalat, Urte Emulsjon** (1, 3, 4, 10)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

### Wild Cod (Skrei)

Variety of Carrots, Winter Cabbages, Champagne Sauce, Seaweed from Lofoten Seaweed  
**Variasjon av Gulrot, Vinterkål, Champagne Saus, Tang fra Lofoten Seaweed** (4, 7, 9, 12)  
Pinot Noir or Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

### Sea Buckthorn Tart

Sea Buckthorn Sorbet, Meringue, Aquavit Gel  
**Tindved sorbet, Italiensk marengs, Aqvitt Gel** (1, 3, 7, 8)  
Late Harvest 2011, Tokaji Classic Ungarn

Food, kr 850,-  
Pairing Wine, kr: 445,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanøtter 6:soya  
7:melk/laktos 8: nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulftter 13:lupin 14:blotdyr

# Winter Menu

## 3 Course - Vegetarian



### Mushroom

Caramelised Onion Emulsion, Red Cabbage, Seaweed Pesto  
**Sopp, Karamellisert løk emulsjon, Rød Kål, Tang pesto** (3, 7, 8, 12)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

### Variety of Carrots

Potato Terrine, Ponzu Brown Butter Vinaigrette  
**Variasjon av Gulrot, Potetkake, Ponzu Brunet Smør Vinaigrette** (7, 12)  
Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

### Baileys Coffee

Baileys Ice Cream, Coffee Cake, Pralinè  
**Bayleys iskrem, Kaffe Kake, Praline** (1, 3, 7, 8)  
Late Harvest 2011, Tokaji Classic Ungarn

Food, kr 850,-  
Pairing Wine, kr: 445,-



**ALLERGENS:** 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanøtter 6:soya  
7:melk/laktos 8: nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulftter 13:lupin 14:blotdyr

# Winter Menu

## 3 Course - Seaweed



### Variety of Seaweed Snacks

Ceviche with Nori, Finger Kelp Montecatato, Stock Fish Bolinhos  
**Ceviche med Nori, Fingertare Montecatato, Klippfisk Bolinhos** (1, 3, 4, 10)  
Riesling 2020, Emile Beyer, Alsace, Frankrike

### Wild Cod (Skrei)

Variety of Carrots, Winter Cabbages, Champagne Sauce, Seaweed  
**Variasjon av Gulrot, Vinter Kål, Champagne Saus, Tang** (4, 7, 9, 12)  
Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne, Frankrike

### Sea Buckthorn Tart

Sea Buckthorn Sorbet, Meringue, Aquavit Gel  
**Tindved sorbet, Italiensk marengs, Aqvitt Gel** (1, 3, 7, 8)  
Late Harvest 2011, Tokaji Classic Ungarn

Food, kr 925,-  
Pairing Wine, kr: 445,-

ALLERGENS: 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanøtter 6:soya  
7:melk/laktos 8:nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfttter 13:lupin 14:blotdyr



# Winter Menu

## CHEESE



### Optional add on for the tasting menu.

- 3 x 50g portion of guests selected cheese
- Alternatively, chef's choice cheese platter, 3 x 50g portions of cheese.
- Marmelad
- Crisp Bread
- Pickles

Food, kr 290,-

Pairing Wine (extra cost)  
Madeira or Ratafia on request



## KIDS

**Pan Fried Arctic char - Lofoten Seaweed Pasta & Creamy shellfish sauce.**  
Ishavsrye på kjøkkensjefens vis – Pasta med Lofoten tang & Kremet saus laget av sjøkreps.  
(1, 2, 3, 4, 7)

**Lofotlamb Meatballs - Green Mashed Potatoes, Creamy Gravy, Lingonberries**  
Lammekjøttboller fra Lofotlam - Grønn potetmos, kremet saus & tyttebær.  
(1, 3, 7, 12)

### Dessert

Kids choice of icecream/ Is på barnas premisser.  
(1, 3, 7)

Food, kr 260,-

ALLERGENS: 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanøtter 6:soya  
7:melk/laktos 8:nøtter 9:selleri 10: sennep 11:sesamfrø  
12:Svoveldioksid/sulfttter 13:lupin 14:blotdyr

