

Sea (weed)



A taste of Lofoten

Cod

Apple, cress and variation of Lofoten Seaweed
Eple, karse og tang fra Lofoten Seaweed (2,3,4,10,12)

Halibut

Fennel, pernod, butter and peas.
Fennikel, pernod, potet og erter (4, 7, 9, 12)

Cheeses (Optional)

Local cheeses with crisp bread and marmelade (1,7)
225,- (Additional costs)

Broken "Dreams"

Swedish cookies, burnt lemon and ice cream
Svenske drømmer, brent sitron og iskrem (1,3,7)

Menu 925,-
Wine Pairing 450,-



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/sulfitter 13:lupin 14:bløtdyr

Land



A taste of Lofoten agriculture

Whale Tartar

Onion and egg yolk
Løk og eggeplomme(1,3,6,10,12)

Reindeer from Mo i Rana

Red cabbage, potato and parsnip
Rødkål, potet og pastinakk (7,9,12)

Cheeses (Optional)

Local cheeses with crisp bread and marmelade (1,7)
225,- (Additional costs)

Raspberry

White chocolate, Italian meringue and lime
Hvit sjokolade, marengs og lime (3,7)

Menu 850,-
Wine Pairing 450,-



ALLERGENS: 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanøtter 6:soya
7:melk/laktos 8:nøtter 9:selleri 10:sennep 11:sesamfrø
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FANGST



Arctic Char

Potato, cucumber and capers
Potet, agurk og kapers (3,4,10,12)

Langoustine

Langoustine tail, chives and wild harvested Nori seaweed
Sjøkreps hale, gressløk og Nori tang (1,2,3,7,9,12)

Halibut

Carrots, peas and wild harvested Dulse seaweed
Gulrot, erter og søl tang (4,7,12)

Lofoten Lamb

Parsnip, pine and chervil
Pastinakk, granskudd og kjærvel (3,7,9,12)

Cheeses (Optional)

Local cheeses with crisp bread and marmelade (1,7)
225,- (Additional costs)

Milk and Honey

Served with cloudberries
Servert med moltebær (1,7,8)

Petit Fours

A selection of sweets from the mind of our sous chef
Hjemmelagde søtsaker fra souschefen vår (1,3,5,7,8,12)

Menu 1.550,-
Wine Pairing 950,-

ALLERGENS: 1:gluten 2:skalldyr 3:egg 4:fisk 5:peanotter 6:soya
7:melk/laktos 8:nøtter 9:selleri 10:sennep 11:sesamfrø
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Plant



A green taste of Lofoten

Peas & Mushroom

King oystermushroom, peas, seeds and wild garlic
Kongeøstersopp, erter, frø og seiersløk (7)

Glazed Celeriac

Pommes Anna, red cabbage, celery and herbs
Pommes Anna, rødkål, selleri og urter(6,7,9,12)

Cheeses (Optional)

Local cheeses with crisp bread and marmelade (1,7)
225,- (Additional costs)

Broken "Dreams"

Swedish cookies with burnt lemon
Svenske drømmer med brent sitron (1, 3, 7, 8)

Menu 850,-
Wine Pairing 450,-

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/sulfitter 13:lupin 14:bløtdyr

