

Ode to Lofoten



This menu is only served to the whole table

Stockfish from Napp

Mantecato and Brandade
(1A,3,4,7)

Preserved Mushrooms from Ballstad

Capra from Aalan Gård
(1A,3,7)

Skrei from Nic.Haug

Dulce from Lofoten Seaweed
(2,4,7,14)

Reindeer from Kåringen

Onion, Onion and Onion
(7)

Brown Cheese from Aalan Gård

Svele and Caramel
(3,7)

Rosehip from Ballstad

Sea Buckthorn and Meringue
(3,7)

Menu 1.550,-

Wine 950,-
Alcohol Free 450,-



3 Course



Sea

Crab from Henningsvær (1A,2,7)

Skrei with Cabbage and Potatoes (4,7)

Apple Cake with Yoghurt Parfait (1A,3,7)

Land

Tartar with Thyme and Barley (1C,3)

Lamb Sausage with Preserved Cabbage (7)

Cheese from Lofoten Gårdsysteri (1A,7)

Garden

Sunchoke and Wild Mushroom soup (7)

Roasted Cauliflower with Lentils Puré (7)

Rosehip Sorbet and Meringue (1A,3,7)

Menu 925,-

Wine 495,-
Alcohol Free 245,-

Cheese Plank 285,- (1A,7)

ALLERGENS: 1:gluten (A:wheat, B:rye, C:barley)
2:shellfish 3:egg 4:fish 5:peanut 6:soy
7:milk/lactose 8:nuts(A:walnut, B:almond), 9:celery
10: mustard 11:sesame seeds 12:sulfites/sulfer
dioxide 13:lupin 14:molluscs

