

Tasting menu - Fall



This menu is only served to the whole table

Lumpfish Roe from Tromsø
Chives and Nyr
(4,7)

Minke Whale from Tangstad
Seaweed and Radishes
(1A,1B,3)

Monkfish from Nic.Haug
Celeriac and Black Garlic
(4,7)

Mushrooms from Bøkenes
Jerusalem Artichokes and Barley
(1C,7)

Lamb from Lofoten Wool
Potatoes and Kale
(1A,3,7)

Honey from Leknes
Oats and Cloudberry
(1A,3,7)

Menu 1550,-
Wine Pairing 1000,-
Juice Pairing 500,-

3 Course - Fall



Starter

Pickled Arctic Char with Cucumbers
(1A,3,4)

Potato Waffle with Cured Ham
(1A,3,7)

Cauliflower Soup with Root Vegetables
(7)

Main

Pan Fried Stockfish with Bottarga
(4,7)

Braised Angus Beef with Potatoes
(1C,7)

Grilled Cabbage with Goats Milk Cheese
(1C,3,7)

Dessert

Blackcurrant Cake with Blackcurrant Mousse
(1A,3,7)

Brown Cheese Cake with Cloudberry Sorbet
(1A,3,7)

Rhubarb with Krumkake Ice Cream
(1A,3,7)

Menu 925,-
Wine Pairing 500,-
Juice Pairing 250,-

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