

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,-

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

Snacks



Cured Meat and Cheese Plank - 285,-

House Cured Meat and Local Cheese
(1A,1B,7)

Bread and Butter - 85,-

Sourdough Bread with Brown Butter
(1A,1B,7)

Our Partners

Fish from Nic.Haug in Ballstad

Stockfish from Morten Jentoft at Napp

Herbs and Flowers from Fagerlia Gård

Seaweed from Lofoten Seaweed

Potatoes from Elisabeth at Holand Gård

Mushrooms and Cloudberry from Linda and Steinar Bøkenes

Lamb from Ragnhild at Lofoten Wool

Minke whale from Jorunn in Tangstad

Mangalitsa Pork from Aimees Farm in Valberg

Cheese from Aalan Gård and Lofoten Gårdsysteri

Angus Beef from Solveig at Solbakken Gård

Rhubarb from Ruth in Sennesvik

Moose from Mats in Bjarkøy

Arctic Char from Sigerfjord

Reindeer from Buljo in Kåringen

Honey from Einar in Leknes

3 Course - Fall Sample Menu #1



Halloumi

Lentils and Black Garlic
(7)

Reindeer Filet

Potato and Cabbage
(1A,7)

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Pan Fried Stockfish

Beans and Bottarga
(4,7)

Black Currant Cake

Lingonberry and Oats
(1A,3,7)

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Cheese Plank

Flatbread and Jam
(1A,1B,7)

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

3 Course - Fall Sample Menu #2



Wild Mushroom Soup

Chantarelles and Porchini
(7)

Braised Lamb Neck

Celeriac and Kale
(1A,7)

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Grilled Arctic Char

Apple and Dill
(4,7)

Brown Cheese Cake

Cloudberry and Barley
(1A,1C,7)

Cheese Plank

Flatbread and Jam
(1A,1B,7)

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

ALLERGENS: 1:gluten (A:wheat, B:rye, C:barley)
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7:milk/lactose 8:nuts(A:walnut, B:almond), 9:celery
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