



FANGST

TASTING – SAMPLE MENU

SNACKS
BREAD & BUTTER

LUMPFISH ROE FROM TROMS
chives and nyr
(4, 7)

MINKE WHALE FROM TANGSTAD
seaweed and radishes
(3)

SKREI FROM NIC. HAUG
celeriac and black garlic
(4, 7)

MUSHROOMS FROM BALLSTAD
brioche and goat cheese
(1A, 3, 7)

MOOSE FROM BJARKØY
victory onions and kale
(1A, 3, 7)

BRUNOST FROM AALAN GÅRD
caramel and cloudberry
(1A, 3, 7)

Menu kr 1550,-

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/sulfur dioxide 13. lupin 14. molluscs



FANGST

3 COURSE – SAMPLE MENU

BREAD & BUTTER

BAKED CELERIAC
lumpfish roe and sunchokes
(4, 7)

SKREI FROM NIC HAUG
carrots and hollandaise
(3, 4, 7)

OR

LAMB FROM LOFOTEN WOOL
cabbage and onion gravy
(1C, 7)

BRUNOST CAKE
red currants and caramel
(1A, 3, 7)

OR

CHEESE PLANK
local cheeses with flatbread and rhubarb jam
(1A, 1B, 7)

Menu kr 925,-

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/sulfur dioxide 13. lupin 14. molluscs