FANGST

Sample Menu Experience

Bouillon. Thyme

Whale heart. Butter

Brioche. Lumpfish roe

Grey grenadier. Rowan leaves

Skate wing. Cauliflower

Porridge. Lardo

Reindeer. Black garlic

Raspberries. Lovage

Dulse. Caramel

(1A, 1B, 1C, 2, 3, 4, 7, 12)
This menu is served to the whole table.
To be prebooked latest 14:00 same day

Set menu kr 1.550,-
Drink pairing kr 1.200,-
Alcohol free pairing kr 600,-

Our partners:
Trond and his team - Nic. Haug
Ragnhild Lie - Lofoten Wool
Angelita and Tamara - Lofoten Seaweed
Einar Johansen - The Arctic Beekeeper
Elin and Per - Fagerlia Gård
Elisabeth Holand - Holand Gård
Maret and Peder - Boazovazzi
Marielle and Hugo - Lofoten Gårdsysteri
Tove and Knut - Aalan Gård
Aimee C. Larsen - Aimees Farm
Helge Johnsen - Kaikanten Delikatesser
Trond Geir Reinsnes - Sigerfjord Fisk
Reidar Samuelsen - Quail eggs
Linda og Steinar - Mushrooms and berries

Sample Menu Tailored

FANGST Bread Serving
Sourdough bread with wakame
Cold pressed rapeseed oil. Malt vinegar
Kr 65,- p.p. (1A, 1B, 1C, 7, 12)

FANGST Starter
Preserved radishes from Fagerlia Gård
Cheese sauce
Kr 205,- (1A, 7, 12)

FANGST Main courses
(choose one)

Bycatch from Nic. Haug
Carrot sauce. Victory onions
Kr 525,- (1A, 3, 4, 7, 12)

Lamb from Harteigen at Steine
Onion gravy. Lovage
Kr 525,- (1A, 7, 12)

FANGST Dessert
Cloudberries. Caramel. Meadowsweet
Kr 195,- (1A, 3, 7, 12)

FANGST Cheese
“Vinterlys” Blue cheese. Elderflower. Barley
Kr 215,- (1A, 1B, 1C, 7, 12)

3 courses kr 925,-
Includes bread serving, starter,
main course of your choice,
and dessert or cheese

Drink pairing kr 695,-
Alcohol free pairing kr 350,-

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

HATTVIKA LODGE