

Starters

Blue Mussels

149,-

WHITE WINE STEAMED MUSSELS, CHILI, GINGER, GARLIC
(molluscs, milk, sulphite)

North Norwegian Charcuterie

169,-

LOCAL CURED MEATS, AIOLI, BREAD, OLIVE BUTTER
(wheat, egg, mustard)

Fish Soup

139,-

CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS
(wheat, milk, fish, sulphite, shellfish, molluscs)

Main Courses

Semi Dried Cod

375,-

PEA PURÈ, BAKED CARROT, REINDEER BACON, WHITEWINE SAUCE
(fish, sulphite)

Catch of the Day

355,-

PLEASE ASK YOU WAITER

Entrecôte

385,-

BAKED JERUSALEM ARTICHOKE, TOMATOES, MUSHROOM, PEPPER SAUCE
CARROT- AND SWEETPOTATO PURÈ
(milk, sulphite)

Steak of Whale

355,-

GREEN BEANS, LINGONBERRY, MUSHROOM SAUCE
CARROT- AND SWEETPOTATO PURÈ
(milk, sulphite)

The House Burger

255,-

AIOLI, BBQ SAUCE, PICKLES, BACON, CHEDDAR,
BRIOCH BREAD, FRIED BAKED POTATOES
(wheat, milk, sulphite, egg, mustard)

Vegan Curry

259,-

BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN BREAD
(sesame, wheat, mustard, celery)



SKIRRI

Desserts

White Chocolate and Rhubarb

WHITE CHOCOLATE MOUSSE, RHUBARB SORBET, CHOCOLATE CRUMBLE
(milk, egg)

155,-

Apples and Vanilla

CARAMELIZED APPLES, VANILLA, CRUMBLE
(egg, milk, wheat, hazelnuts)

155,-

Today's variation of sorbet and ice cream

PLEASE ASK YOUR WAITER

55,- per scoop

"I can resist everything except temptation"

OSCAR WILDE