

Starters

Wood’s Charcuterie

Selection of cured ham and salami from Lundal and local cheeses. Olives, salted almonds, aioli, marmalade, and grapes. Perfect to start with or share.

M, W, R, N, E, MU, SU285,-

Garlic Bread á la Wood

With brown butter, rosemary and roasted garlic.

W, M115,-

Smoked salmon

Served on crispy brioche with whipped horseradish sour cream, cucumber, dill, and sherry vinaigrette.

M, F, W, SU225,-

Beef Tartare

Egg cream, herb aioli, pickled shimigi mushrooms, red onion, parmesan, and chives.

W, R, M, E, MU, F, SU
SMALL 265,- / LARGE 395,-

À la Carte

Mains

Norwegian Beef Tenderloin

Fried mushrooms, onion, spinach, tomato, cognac sauce, and herb-roasted baby potatoes.

M, SU495,-

Traditional Christmas Plate

Roasted pork belly and salted lamb ribs, Christmas sausage, red cabbage, root mash, Gulløye potatoes, and Christmas gravy.

M, W, C, MU, SU675,-

Cauliflower

Cauliflower prepared three ways, roasted pumpkin seeds, grilled onion, baked root vegetables, salsa verde, and herb-roasted potatoes.

M, SU335,-

CHEF’S 4-COURSE MENU
1095,-

WINE PACKAGE / 4 GLASSES
645,-

Confit stockfish

Ravioli in creamy parmesan sauce with peas, leek, celeriac, and bacon.

M, W, E, F, C, L, SU475,-

North-Norwegian Cod

Potato purée, roasted root vegetables, chicken broth, crispy kale, and porcini mushrooms.

M, F, C445,-

Dessert

Signature

Aurora

Chocolate cream, wild berries, vanilla cream, pistachio, white chocolate, fresh sorbet, and a crispy top of dark chocolate.

M, E, N245,-

Petit fours from Craig Alibone

Selection of handmade confections.

M, W, N, E195,-

Today’s Cheese from Local Suppliers

Selection of local cheeses with marmalade and crackers. Ask your server for details.

M, W, N, SU225,-

Signature Drinks • 175,-

Linken

OLMECA ALTOS BLANCO, COCONUT, DARK CHOCOLATE, BERRIES, CITRUS, ANGOSTURA BITTER, GINGER BEER

Landegode Lighthouse

VIDDA DRY GIN, DOM BENEDICTINE, SHISO, CITRUS

Hjartøya

MARTEL VS, XANTÉ, BANANA, ORANGE, CITRUS

Saltfjorden

FOUR ROSES BOURBON, COINTREAU, EPLEMOST, ANGOSTURA BITTER

Lofoten Wall

HAVANA 3, MENTHOL, APPLE, SPARKLING LEMONADE

Sparkling Wine

Mionetto Prosecco Brut, Italy150,-/845,-
Freixenet Cordon Negro Brut Premium, Spain150,-/845,-
Palmer Brut Réserve Champagne, France215,-/1245,-

Wine

White Wine

Symington Altano Branco, Portugal150,-/745,-
Georg Breuer GB Charm Riesling, Germany170,-/845,-
Bogle Chardonnay, USA190,-/945,-
Château Du Cray Bourgogne Chardonnay, France205,-/995,-

Red Wine

Monte del Frá Valpolicella Ripasso Classico Superiore, Italy170,-/845,-
Campillo Crianza, Spain190,-/945,-
San Biagio Barbera, Italy195,-/975,-
Bogle Cabernet Sauvignon, USA205,-/995,-

Rosé Wine

Georg Breuer Spätburgunder Rosé, Germany170,-/845,-

Beer

Draught Beer

Carlsberg 40 CL115,-
Wood Pilsner 40 CL139,-
Kronenbourg 1664 Blanc 40 CL141,-

Bottled Beer

Bådin Kjerringøy Pale Ale Glutenfri 33 CL141,-
Bådin Salstraumen 33 CL141,-
Peroni Nastro Azzurro 33 CL129,-
Poretti 4 Luppoli 33 CL129,-

ALLERGENS

B: BARLEY
C: CELERY
E: EGG
F: FISH
L: LUPIN
M: MILK
MO: MOLLUSCS
MU: MUSTARD
N: NUTS
O: OATS
R: RYE
S: SESAME
SH: SHELLFISH
SO: SOY
SU: SULFITES
W: WHEAT