

ATTME

Starters

Wood's Cheese and Ham Platter

Parma ham, fennel salami, and Italian salami from Lundal. Cheese from our local producers. Olives and salted almonds. Served with our signature bread. Perfect to start with or share.

O, R, B, M 265,-

Garlic Bread à la Wood

with browned butter, rosemary, and toasted garlic.

W, R, M, E 85,-

Dried Fish Croquette from Brødrene Berg

Aioli with Piment d'Espelette and lemon.

W, M, F, E FOUR PIECES 185,-

Smoked Salmon from Nordic Blu

Served on crispy brioche with whipped sour cream, chives, and grated horseradish.

W, E, M, F 220,-

Raw Marinated Scallops with Sea Buckthorn Ponzu

Served with cucumber, tomato, fennel, apple, soy mayonnaise, chives, and sea buckthorn ponzu.

M, E, SO, W, MO 245,-

Butcher Hanssen's Beef Tartare

Tarragon mayonnaise, toasted sourdough bread and grated alpine cheese from Elnesvågen.

W, R, M, E, MU 255,-

Pulled Lamb Shoulder from H.A. Hanssen

Sour cream dressing with horseradish, mustard, and potato flatbread brushed with browned butter.

W, MU, M, E 235,-

ALLERGENER

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

Mains

Merchant Frantz's Tomahawk

Asparagus, caramelized onions, baked potatoes with rosemary, and pepper sauce with cognac. Minimum two people.

M, SU, W, SO, MU PRICE PER PERSON 525,-

Beef Tartare à la Wood

Creamy salad with grated alpine cheese from Elnesvågen. Crispy french fries parmesan dressing.

M, E, MU 345,-

Beer-Braised Pork Cheek

Velvety potatoes with grated alpine cheese from Elnesvågen. Steamed asparagus, peas, cabbage with horseradish. Sauce with mustard seeds and parsley.

M, MU, B, W, SO, SU 365,-

Braised Celery

Velvety potatoes with grated alpine cheese from Elnesvågen. Steamed asparagus, peas, and cabbage with horseradish. Sauce with apples and chives.

M, MU, C, SU 325,-

Vestfjorden Riviera – Signatur

Our Twist on Bouillabaisse

Lofoten cod, shrimp, and mussels. Tomato stew with white wine, fennel, saffron, potato, and onion. Wood signature bread and aioli.

W, R, B, M, E, SU, SH, MO, F 435,-

MS Sterling Halibut

Soft potato pillows, peas, and onions with browned butter. Asparagus and herb butter sauce.

M, F, W, MU 395,-

Confit Dried Fish from Brødrene Berg

Pasta pillows tossed in creamy parmesan sauce with grated cheese. Peas, leek, and bacon.

M, W, E, F 405,-

Dessert

Midnight Sun *Signatur*

Vanilla cream and mashed strawberries with elderflower. Pastry and crispy top of white chocolate.

M, W, E, N 225,-

Crispy Waffle with Milk Chocolate

and raspberries. Brown cheese, caramel and pistachios.

M, E, W, N 195,-

Madeleines with Espresso Cream

Choose between six or twelve pieces.

M, W, E, N SIX PIECES 120,- / TWELVE PIECES 220,-

Today's Cheese from Local Suppliers

Marmalade and biscuits.

M, W, N, SU 225,-

Petit Fours from Craig Alibone

Selection of confections.

M, W, N 155,-