

ATTME

Starters

Wood's Charcuterie

Parma ham 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 275,-

Garlic Bread

Toasted brioche with confit garlic butter.

W, R 95,-

Mantecato

Dried fish paté, crisp bread, topped with a fresh herb salad.

W, M, F 225,-

Smoked Arctic Char

Lightly smoked arctic char, Sandefjord sauce with dill oil, celery, apple and cucumber crudité.

M, F, C 235,-

Crispy Cod Tongues

Crispy and deep fried cod tongues served with a sweet and sour dill mayonnaise.

M, E, W, F 6 PIECES 195,-

French Rillette

Pork paté made the rustic way. Topped with blackcurrant jelly and served with sourdough bread.

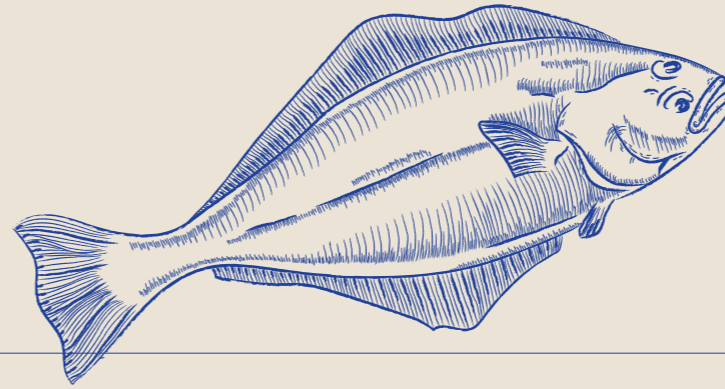
W, R, M 185,-

Wood Bread

Bread from local bakery Berbusmel, served with a selection of butter.

W, R, M 85,-

À la Carte



Mains

Chateaubriand à la Wood

Norwegian tenderloin (400g). Perfect for two people. Pan fried mushrooms, caramellized onions, confit garlic jus and parsley potatoes.

M 995,-

Reindeer Tartare

Tartare of wild reindeer, pickled shimeji mushrooms, pickled onions and herb mayo. Served with crispy french fries.

E, F, M, SU 395,-

Beer-Braised Pork Cheek

Velvety potato purée with grated alpine cheese from Elnesvågen. Peas and horseradish. Sauce with mustard seeds and parsley.

M, ME, B, W, SO, SU 2 PIECES 395,-

Cauliflower

Cauliflower served three ways. Brined and roasted seeds, pickled chili, salsa verde and fried potatoes.

M, SU 335,-

Dessert

Signature

Aurora

Vanilla cream with mashed blueberries and a crispy element. Topped with a Aurora Borealis chocolate lid.

M, W, E, N 235,-

Chocolate and Aquavit

Aquavit ice cream, aquavit caramel and different textures of chocolate.

M, E, W 235,-

MS Sterling Halibut

Filled pasta pillows, peas and green beans with herb butter sauce.

M, F, W, MU 439,-

Lamb Shoulder

Slow-roasted lamb shoulder, served with rich fondant potatoes, preserved cabbage, blueberry ketchup and a savory lamb jus.

Signature

North-Norwegian Cod

Locally caught wild cod, serves with Champagne sauce, dill oil, seasonal vegetables and a creamy potato purée.

M, F, SU 425,-



Caramelized Apples

Sweet and caramelized apple ice cream and jam, with crumble on top.

M, O, W, E 230,-

Today's Cheese from Local Suppliers

Marmalade and biscuits.

M, W, N, SU 245,-

Signature Drinks • 175,-

Linken

TIO PEPE, ANTICA FORMULA, CARPANO DRY, APRICOT, ORANGE BITTER

Landegode

VIDDA GIN, RHUBARB, PINK GRAPEFRUIT, TIO PEPE, CITRUS

Børvasstindan

BIRCH VODKA, PASSION FRUIT, GINGER, AMONTILLADO, CITRUS

Vestfjorden

JAMESON, COFFEE, MAPLE, FERNET

Lofotveggen

HAVANA 3 Y/O, MENTHOL, APPLE, SPARKLING LEMONADE

Sparkling Wine

Floralba Prosecco Extra Dry 145,-/795,-
Bodegas Faustino Cava Brut Reserva 145,-/795,-
Palmer & Co. But Réserve Champagne 205,-/1195,-

Wine

White Wine

Soalheiro Allo Alvarinho, Loureiro xxx, Portugal 150,-/745,-
Georg Breuer GB Charm Riesling xxx, Germany 160,-/795,-
Château du Cray Bourgogne Chardonnay Burgundy, France 180,-/895,-

Red Wine

Monte del Frá Valpolicella Ripasso Classico Veneto, Italy 150,-/745,-
Château de Trignon Côtes du Rhône Rouge Rhône, France 170,-/845,-
Bogle Cabernet Sauvignon California, USA 180,-/895,-

Rosé Wine

Georg Breuer GB Spätburgunder Rosé 160,-/795,-

Beer

Draught Beer

Carlsberg 40 CL 115,-
Wood Pilsner 40 CL 139,-
Kronenbourg 1664 Blanc 40 CL 141,-

Bottled Beer

Peroni Nastro Azzurro 33 CL 120,-
Bådin Kjerringøy Pale Ale Gluten Free 33 CL 139,-
Bådin Stetind IPA 33 CL 139,-

ALLERGENS

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