

Starters

Wood’s Charcuterie

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

O, R, B, M285,-

Garlic Bread

Toasted brioche with confit garlic butter.

W, M115,-

Stockfish croquette from Brødrene Berg

Aioli with Piment d’Espelette and lemon.

W, M, F, E4 PIECES195,-

Smoked salmon from Nordic Blu

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

M, F, E, W225,-

Raw marinated scallops with sea buckthorn ponzu

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

M, E, SO, MO255,-

Butcher Hanssen’s beef tartare

Wild garlic mayonnaise, egg yolk gel, grated alpine cheese from Elnesvågen. Served with our signature bread.

W, R, M, E, MU, F265,-

À la Carte

Mains

Merchant Frantz’s Chateaubriand

Norwegian tenderloin (400g), seasonal vegetables, camamelised spring onions, baked potatoes with rosemary and pepper sauce with cognac. Perfect for two people to share.

M, SU1095,-

Steak tartare à la Wood

Pickled shimeji mushrooms, pickled onions and wild garlic mayonnaise. Served with French fries with mixed seasoning salt.

E, F, M, SU395,-

Beer-Braised Pork Cheeks

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

M, MU, B, W, SO, SU405,-

Cauliflower

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

M335,-

Dessert

Signature

Midnight Sun

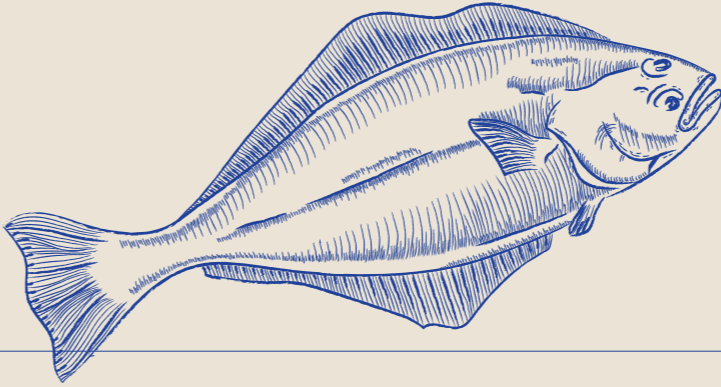
Vanilla cream and mashed strawberries with elderflower. Pastry and crispy top of white chocolate.

M, W, E, N245,-

Crispy waffle with milk chocolate

Raspberries, brown cheese g35 caramel and pistachios.

M, E, HV, N215,-



MS Sterling Halibut

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

M, F, W, MU465,-

Confit stockfish from Brødrene Berg

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

M, W, E, F475,-

Signature

North-Norwegian Cod

Locally caught fresh cod served with new potatoes, summer roasted cabbage, Sandefjord butter, herb oil and seasonal vegetables.

M, F, SU445,-



Petit fours from Craig Alibone

Selection of confections.

M, W, N245,-

Today’s Cheese from Local Suppliers

Three types of cheese, marmalade and biscuits.

M, W, N, SU225,-

Signature Drinks • 175,-

Linken

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

Landegode Fyr

VIDDA DRY GIN, DOM BENEDICTINE, MATCHA, SHISO, CITRUS

Hjartøya

VODKA, XANTÉ, BANANA, ORANGE, CITRUS

Saltfjorden

FOUR ROSES BOURBON, COINTREAU, EPELMOST, ANGOSTURA BITTER

Lofoten Wall

HAVANA 3, MENTHOL, APPLE, SPARKLING LEMONADE

Sparkling Wine

Mionetto Prosecco Brut, Italy	150,-/845,-
Freixenet Cordon Negro Brut Premium, Spain	150,-/845,-
Palmer Brut Réserve Champagne, France	215,-/1245,-

Wine

White Wine

Symington Altano Branco, Portugal	150,-/745,-
Georg Breuer GB Charm Riesling, Germany	170,-/845,-
Bogle Chardonnay, USA	190,-/945,-
Château Du Cray Bourgogne Chardonnay, France	205,-/995,-

Red Wine

Le Versant Merlot, France	160,-/795,-
Monte del Frá Valpolicella Ripasso Classico Superiore, Italy	170,-/845,-
Campillo Crianza, Spain	190,-/945,-
Bogle Cabernet Sauvignon, USA	205,-/995,-

Rosé Wine

Georg Breuer Spätburgunder Rosé, Germany	170,-/845,-
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Beer

Draught Beer

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

Bottled Beer

Bådin Kjerringøy Pale Ale Glutenfri 33 CL	141,-
Bådin Salstraumen 33 CL	141,-
Peroni Nastro Azzurro 33 CL	129,-

ALLERGENS

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