

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

With brown butter, rosemary and roasted garlic.

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,-

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, F
SMALL 265,- / LARGE 395,-

À la Carte

Mains

Merchant Frantz’s Chateaubriand

Norwegian tenderloin (400g), mushrooms, cherry tomatoes, caramelised small onions, baked potatoes with rosemary and pepper sauce with cognac. Perfect for two people to share.

M, SU1095,-

Beer-Braised Pork Cheeks

Velvety potato purée with alpine cheese from Elnesvågen and root vegetables. 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,-

CHEF’S 4-COURSE MENU
1095,-
WINE PACKAGE / 4 GLASSES
645,-

Confit stockfish from Brødrene Berg

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

M, W, E, F475,-

North-Norwegian Cod

Locally caught cod served with roasted potatoes with herbs, seasonal vegetables, Sandefjord butter and herb oil.

M, F, SU445,-

Dessert

Signature

Aurora

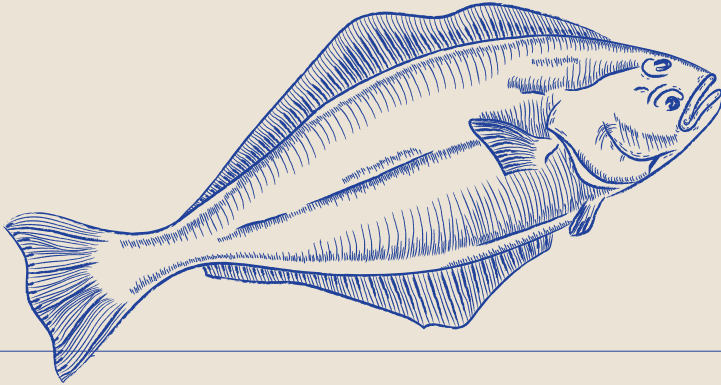
Vanilla cream and mashed blueberries. Pastry and crispy top of dark chocolate.

M, W, E, N245,-

Crispy waffle with milk chocolate

Raspberries, brown cheese caramel and pistachios.

W, M, E, N215,-



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, EPELMOST, 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

Le Versant Merlot, France160,-/795,-
Monte del Frá Valpolicella Ripasso Classico Superiore, Italy170,-/845,-
Campillo Crianza, Spain190,-/945,-
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 Saltraumen 33 CL141,-
Peroni Nastro Azzurro 33 CL129,-
Poretti 4 Luppoli 33 CL129,-

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