

ATTME

*English Menu* À la Carte

ATTME

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,-

Beer-Braised Pork Cheek

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

M, MU, B, W, SO, SU365,-

Cauliflower

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

M, SU335,-

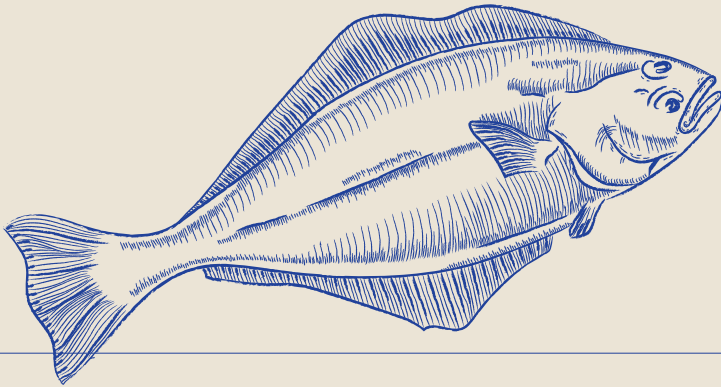
Dessert

Signature

Aurora

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

M, E, N245,-



CHEF’S 4-COURSE MENU

1095,-

WINE PACKAGE / 4 GLASSES

645,-

Confit stockfish

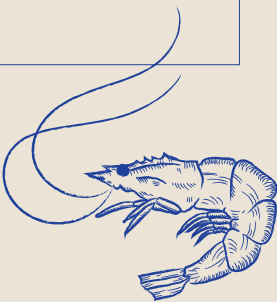
Ravioli in creamy parmesan sauce with peas, leek, celeriac, and bacon.

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,-



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

|                                               |              |
|-----------------------------------------------|--------------|
| Conca d’Oro Cuvée Nobile 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,- |
| Schloss Johannisberg “50 degree Riesling”, Germany | 170,-/845,- |
| Von Buhl Chardonnay Trocken, Germany               | 190,-/945,- |
| Louis Latour Bourgogne Chardonnay, France          | 205,-/995,- |

Red Wine

|                                                    |              |
|----------------------------------------------------|--------------|
| Altano Tinto, Portugal                             | 160,-/795,-  |
| Valpolicella Ripasso Bio La Casa di Roberta, Italy | 180,-/895,-  |
| Campillo Crianza, Spain                            | 195,-/975,-  |
| Louis Latour Bourgogne Pinot Noir, France          | 215,-/1095,- |

Rosé Wine

|                                       |             |
|---------------------------------------|-------------|
| Château de Berne Romance Rosé, France | 170,-/845,- |
|---------------------------------------|-------------|

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,- |
| Poretti 4 Luppoli 33 CL                   | 129,- |

ALLERGENS

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