



## LUNCH

### FALAFEL "PANZANELLA" 19 EUR

Toasted Levain Bread, Tomato, Herbs, Pickled Red Onion and Cajun Dressing (D)

### CREAMY CRAYFISH PASTA 21 EUR

Roasted Cherry Tomatoes and Dill (L)

### REINDEER STEW 30 EUR

Potato Mash, Lingonberries and Pickles (L, G)

## CHEF'S CHOICE

### POTATO CAKE & BLEAK ROE

Potato Cake, Västerbotten Cheese, Bleak Roe from Finland, Crème Fraiche, Red Onions, Chives, Dill & Lemon (L, G)

### REINDEER STEW

Potato Mash, Lingonberries and Pickles (L, G)

### NØR CHRISTMAS APPLE

Caramelized Apple, Almond Cake with Gingerbread, Dark Chocolate and Cardamom Ice Cream (L, incl. almonds)

**Set menu 55 EUR /pp**

## FROM NØR MENU

### POTATO CAKE & BLEAK ROE 22 EUR

Potato Cake, Västerbotten Cheese, Bleak Roe from Finland, Crème Fraiche, Red Onions, Chives, Dill & Lemon (L, G)

### BEEF ENTRECÔTE 40 EUR

Spice Roasted Beef Entrecôte, Cafe De Paris with Green Beans, Tomato and Duck Fat Roasted Potatoes (L, G)

### NØR CHRISTMAS APPLE 13 EUR

Caramelized Apple, Almond Cake with Gingerbread, Dark Chocolate and Cardamom Ice Cream (L, incl. almonds)

## BEVERAGES

### Bubbles

Cava, Chic Barcelona 10 EUR  
Charles Heidsieck Réserve Brut 22 EUR

### White Wine

Bio Bio Chardonnay 13 EUR  
Riesling Trockenm Dreissigacker 17 EUR

### Red Wine

Bio Bio Merlot 13 EUR  
Altos Ibéricos, Torres 18 EUR

### Draft Beer

Lapin Kulta Pure 40cl 10,5 EUR  
Bryggeri IPA 40cl 13 EUR  
Lahden Erikois Wheat 40cl 11,5 EUR

## REGULAR COFFEE INCLUDED

### SPECIAL COFFEE

Espresso ..... 5 EUR  
Americano ..... 5 EUR  
Double Espresso ..... 6 EUR  
Cappuccino ..... 6 EUR  
Latte ..... 6 EUR

Please let us know if you have any allergies!  
Changes in the menu are possible!