

BÅTSFJORD BRYGGE  
ARCTIC RESORT



# À LA CARTE MENY

Served from 14:00





# À LA CARTE



Served from 2:00 PM to 8:00 PM (Sundays 2:00 PM-6:00 PM)

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## STARTERS



### FRIED CODTONGUES

169,-

cod tongues, lemon and house remoulade.  
(F, E, HV, M)



### KING CRAB BISQUE

145,-

Creamy king crab soup, served with king crab croquettes.  
(S, HV, M, G)



### BOLINOS

145,-

Crispy fried fish balls made from clipfish, potato and garlic. Served with aioli and lemon.  
(F, HV, M, G)



### KING CRAB

225,-

100g king crab. nut-butter with chilli, parsley and ginger. Served with green beans and celery root puree.  
(S, M)

### TAPAS STARTER FOR 2

300,-

Bolinos, cod tongues, haddock nuggets, olives, cheese from Ostemaker Øverli in Pasvik, aioli and fresh focaccia.  
(F, E, M, HV)

### CHEESEPLATE FOR 1 OR 2

169,- / 289,-

Cheese from Ostemaker Øverli in Pasvik: Barents best, Gaivo and Tome Pasvik. Served with olives, rhubarb compote, walnuts and fresh focaccia.  
(M,N,HV)



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## MEAT

### REINDEER TENDERLOIN

450,-

160g Reindeer fillet served with our fresh vegetables, celery root puree, red wine sauce, cranberries and oven-baked herb-marinated small potatoes.

(M)

### WHALE STEAK

325,-

200g whale steak served with fresh vegetables, pepper sauce and our mashed potatoes.

(M)

### ENTRECOTE

350,-

220 g Entrecote of beef served with roasted vegetables, homemade bernaïse or pepper sauce and fried potato wedges.

(E,M)

### SPARERIBS

380,-

400 g Pork spareribs served with coleslaw, fresh salad, corn on the cob, bbq-sauce and fried potato wedges

(E,M)

### BACON & CHEESE BURGER

295,-

170 g homestyle burger made from ground beef. Served in brioche bread with cheddar, bacon, lettuce, red onion, tomato and Brygga's chipotle dressing. Served with bistro fries & garlic dip.

(HV, G, M, E)

### CRISPY CHICKENBURGER

295,-

Fried chicken burger made from thigh fillet from Vestfold Fugl. Served in brioche bread with lettuce, garlic dressing, tomato, red onion & Korean chili-glaze. Served with bistro fries & garlic dip.

(HV, M, E, G, SF)



## EXTRA'S

Peppersauce 39,-

Sour cream dressing 39,-

Garlicdressing 39,-

Redwine sauce 39,-

Salad 55,-

Onion rings 6 stk 45,-

Potato wedges 45,-

Bistro fries 45,-

Herb-potatoes 45,-

Mashed potatoes 45,-

Ekstra vegetables 45,-

ALL OUR BURGERS CAN BE MADE  
VEGETARIAN!  
CHOOSE BETWEEN A CELERY- OR  
BEETROOT BASED BURGER.



E= eggs | F= fish | G= gluten | HA= oats | HV= wheat flour | M= milk & lactose | N= nuts |  
PK= pine nuts | S= shellfish | SL= celery | SN= mustard | SF= sesame seeds | SO= soy | P= peanuts



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## FISH

### STOCKFISH OF COD FROM HALVORS 460,-

Our signature dish! Chilli and garlic marinated 160 g cod stockfish, served with fresh vegetables, mashed potatoes, chilli and paprika sauce, topped with bacon.  
(F, M)



### COD FROM BÅTSFJORD 360,-

Pan-fried cod is served with pea puree, fresh vegetables, crispy bacon, nut butter and oven-baked herb potatoes.  
(M, F)

### PANFRIED HALIBUT FROM BÅTSFJORD 360,-

Halibut with herb crust served with asparagus, carrots, lemongrass beuree blanc and oven-baked potatoes.  
(M, F)

### FISH & CHIPS 295,-

Fried haddock from Båtsfjord. Served with bistro fries, house remoulade, lemon, balsamic vinegar & pickled raw red cabbage and carrots.  
(F, E, HV, M)

### FRIED CODTONGUES 295,-

Fried cod tongues from Båtsfjord. Served with pickled raw salad, remoulade and potatoes.  
(F, E, HV)

### MOULES FRIES 295,-

Mussels steamed in white wine with chili, ginger, garlic, shallots and cream. Served with pommes bistro and house bread.  
(served when mussels are available, ask the waiter)  
(S, M, HV i brød)

BEST  
SELLER

### OUR FISHSOUP

269,-

Creamy fish soup with ginger & chili, the day's catch and vegetables, served with good bread.  
(M, HV, G)



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## CHILDREN'S MENU

### QUESADILLA

220,-

Tortilla wrap filled with marinated chicken fillet and melted cheese. Served with nacho chips, salad, salsa and sour cream dressing.

(HV, E, M)



### Vegetarian option

195,-

Tortilla wrap filled with sweet corn, onion, bell pepper and melted cheese. Served with nacho chips, salad, salsa and sour cream dressing.

### FISH CAKE **LOCAL!**

125,-

Fish cake with grated carrots and small potatoes.  
(F,E,M)



### COD **LOCAL!**

165,-

Panfried cod with mashed potatoes and bacon.  
(F,M)

### FISH NUGGETS **LOCAL!**

125,-

Fried haddock, sour cream dressing, lemon and fries.  
(F,M)

### SAUSAGE & FRIES

89,-

Fried sausage and fries.

### MINI PIZZA 29 CM

169,-

Mini pizza with tomato sauce, cheese, pepperoni and ham.  
(HV)



### HAMBURGER 100 G

145,-

Burger with cheese, sour cream dressing, salad and fries.  
(HV, M,)



# Our Desserts

## Crème Brûlée

Classic Crème Brûlée.

All: eggs and milk (made with lactose free cream).

135,-

## Rhubarb Soup

Rhubarb soup with rhubarb from Båtsfjord.

Served with vanilla ice cream.

All: milk (can get lactose-free ice cream).

125,-

## Chocolate fondant

Delicious dark chocolate fondant, served with berry coulis and Italian ice cream.

All: eggs, milk, wheat flour

135,-

## Italian ice cream / sorbet

Ask the staff what flavors we got:)

All: milk (not in the sorbet)

45,-

## Cheeseplate for 1 or 2 169,- / 289,-

Cheese from Ostemaker Øverli in Pasvik: Barents best, Gaivo and Tome Pasvik, olives, rhubarb compote, walnuts and fresh focaccia.

All: milk and wheat flour in the focaccia



## Coffee menu

### Americano

Standard black coffee. Espresso with hot water.

40,-

### Caffè Latte

Coffee and steamed milk.

45,-

### Caffè Mocha

Coffee with steamed milk and chocolate syrup.

45,-

### Espresso

Strong dark coffee.

35,-

### Chai Latte

Chai tea with milk and syrup.

45,-

### Iced Coffee

Espresso shaken with cold milk, sugar and ice cubes.

45,-

### Iced coffee mocha

Espresso shaken with cold milk, sugar, ice cubes and chocolate syrup.

45,-

### Ice Cream iced coffee

Espresso shaken with cold milk, sugar and ice cubes. Topped with ice cream.

kr 75,-

### Ice Cream "Baylies" coffee

Coffee with baylies and topped with ice cream.

kr 130,-

### Sirup for the coffee

Choose between vanilla, caramel, hazelnut, chocolate, irish creme. Ask about other flavors! :)

kr 5,-





# DRINK MENU



## Dessert Drinks

### Espresso Martini

Espresso, vodka, kahlua, sugarsirup

145,-

### Irish Coffee

Tullamore dew, brown sugar, coffee. topped with wipped cream and cinnamon.

135,-

### White Russian

Kahlua, Vodka, milk

135,-

### Baileys icecoffee with ice cream

Baylies, brown sugar, coffee, ice cream.

130,-

### Baileys

85,-

### Cognac

142,-

Hennesy vs

Bache Gabrielsen 3 kors

Braastad XO

135,-

160,-

## Classics

### Gin & Tonic

145,-

Gin served with schweppes tonic water and lime. Choose between: Gordon, Bombay or Gordon pink gin.

Thomas henry tonic water extra 25,-

### Gin&Tonic with Hendrick`s Gin

190,-

Hendrick`s Gin with schweppes tonic water, cucumber and black pepper.

Thomas henry tonic water extra 25,-

### Whiskey Sour

145,-

Whiskey, lemonjuice, sprite, eggwhite, angostura bitters

### Amaretto Sour

145,-

Disaranno, lemonjuice, sprite, eggwhite, angostura bitters

### Aperol Spritz

155,-

Aperol, prosecco, topped with sparkling water and orange slices

### Moscow Mule

145,-

Vodka, lime, gingerbeer

### “Pjægging i Fjæra”

145,-

Vodka, lemonjuice, Thomas henry mango and strawberrysirup. (Can be made alcohol free)





# PIZZA

Served all day.

Big / Small

## Bryggas Spesial

330,- / 230,-

Beef, ground beef, ham, bacon, onion, pepperoni and peppers. (V, G, M)

## Helt Biffy

320,- / 220,-

Beef, bacon, red onion, blue cheese, spring onions, bell peppers. (HV, G, M)

## Helt Texas

300,- / 220,-

Taco ground beef, onion, spring onion, bell pepper, corn, nacho chips, salsa and jalapeno. Topped with lettuce (HV, G, M)

## Syltefjordstauran

280,- / 200,-

Ground beef, bacon, onion and bell peppers. (HV, G, M)

## Bryggas BBQ

320,- / 230,-

Marinated chicken, onion, bacon, spring onion, jalapenos and bbq-sauce. (HV, G, M)

## Kokeliko

320,- / 230,-

Marinated chicken, peanuts, onion, bell pepper, mushrooms, pineapple and curry dressing. (HV, G, M)

## Italian

325,- / 235,-

Marinated chicken, red onion, bell pepper, pesto, cherry tomatoes, olives and arugula. (HV, G, M, PK)

## Suovas Pizza

335,- / 235,-

Smoked reindeer meat, brie, red onion, mushrooms, bacon, spring onions, cranberries. (HV, G, M, PK)

## Vegetarian

280,- / 210,-

Sweet corn, red onion, bell pepper, mushrooms, pineapple and jalapeno. (HV, G, M)

## Hawaii

280,- / 200,-

Ham and pineapple. (HV, G, M)

## Helt Enkel

285,- / 210,-

Ham and pepperoni. (HV, G, M)



# BEER ON TAP

Nordlands 0,4/0,6l 98,- / 146,-

Carlsberg 0,4l/0,6l 110,- / 162,-

Brooklyn lager 0,4/0,6 140,- / 189,-

1664 Blanc 0,33l/0,5l 115,- / 168,-

Ringnes Lite 0,4l/0,6l 112,- / 168,-

# BEER / CIDER

Corona 0,33l 125,-

Frydenlund Juicy IPA 0,5 138,-

Frydenlund Bayer 0,5 158,-

Brooklyn stonewall IPA 0,4l 185,-

Guinness 0,4l 165,-

Shous 0,5 l 112,-

Crabbies 0,5 l 145,-

Erdinger Weisbier 0,5l 158,-

Grinbergen blonde 0,33 l 145,-

Sommersby Pearcider 0,33l 125,-

Sommersby Cider 0,5l 168,-

Breezer 0,33l 125,-

Ask the staff for flavors

Smirnoff Ice 0,33l 125,-

Saga seltzer Mango & Peach 115,-

Saga seltzer Dragon fruits

Saga seltzer Melon & Lime

# ALCOHOL FREE

Soda, Sparkling water and iced tea kr 52,-

Carlsberg, Blanc kr 95,-

1664/Munkholm 0,33l





# REDWINE

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## ROSSO DI TOSCANA 498,-

Italian, Cabernet Sauvignon, Merlot. A drinking wine that goes well with barbecued food, simpler dishes such as pasta and pizza, preferably with herbs and good spices.

## ZIMOR CABERNET 450,-

Italian. Cabernet Sauvignon. Suitable for red meat, preferably grilled, stews and tomato-based pasta dishes.

## VAREJ BARBERA PIEMONT 598,-

Italian, Barbera. The acidity and low tannin content make the wine easy to drink without food. Also suitable for lighter dishes such as pasta, pizza, barbecue and white fish.

## VILLA MARIA PINOT 750,-

New Zealand, Pinot Noir. Suitable for lighter meat dishes of poultry, pork and lamb, but also for pasta and richer vegetable dishes. The wine can also be drunk without food.

## CÔTES DU RHÔNE 598,-

France, Grenache, Mourvedre, Syrah. An all-rounder that goes with everything from pasta, pizza, hamburgers, meat, stews and barbecue.

## ATORRANTE MALBEC 550,-

Argentina, Malbec. Suitable for pork and lamb, beef and other red meat, but for Norwegian palates this also works drinking without food.



## EL CAMPO CABERNET 598,-

Chile, Cabernet Sauvignon. The wine goes well with most meat dishes, preferably beef, duck and lamb, but is also suitable for stews, pasta dishes and tapas.

## GRAN FEUDO CRIANZA 550,-

Spanish. Goes great with all types of red meat and perhaps especially good with lamb. Otherwise used for casseroles, pasta, burgers and pizza. Also a good drinking wine if you like a slightly fuller wine.

## CESARI VALPOLICELLA 550,-

Italian. Fresh and fruity. Suitable for light dishes such as pasta, pizza, tacos and tapas. Goes well with light meat and fish.

## A GLASS OF REDWINE 120,-

ask the waiter what the wine of the day is. 20 cl







# WHITE WINE

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## CHABLIES VICTOR BRAND 850,-

France. Crisp dry Chardonnay from Chabli, suitable as an aperitif and with various classic dishes such as scallops, oysters and white fish.

## JON JOSH 550,-

Hungary. Chardonnay. Dry and fresh drinking wine. Suitable for lighter dishes such as salad, chicken and fish.

## MASTIA SOAVE 580,-

Italy. Soave. Suitable for pasta dishes with creamy sauce, but also for salads, chicken and fish dishes. The wine can be enjoyed both without food or as an aperitif.

## ZIMOR PINOT 450,-

Italy. Fresh and fruity. A drinking wine that goes well with salads, creamy pasta, lighter fish and shellfish dishes.

## 1 GLASS WHITEWINE 120,-

House white wine, ask the waiter what the wine of the day is. 20 cl

# ROSÉ WINE

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## CREMANT DE BOURGOGNE 580,-

France. A wine that's perfect as an aperitif or paired with lighter dishes of shellfish and lean fish.

## CARE ROSADO 580,-

Spanish rosé wine. Pairs well with salad, chicken, lean fish, pasta, pizza, and burgers.



# SPARKLING

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## PROSECCO 590,-

Italy. Good mousse and guaranteed good atmosphere.

## CREMANT DE BOURGOGNE 690,-

France. A wine suitable as an aperitif or with lighter dishes of shellfish and lean fish.

## TERESA RIZZI PROSECCO 178,-

Italy. small bottle 20 ml. Happy wine. Good mousse and guaranteed good atmosphere.





# KING CRAB MEAL

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Must be pre-ordered 1 day in advance!



**800 g King Crab | NOK 1800,-**

Served with a fresh salad, assorted dressings, lemon, and warm focaccia.

(Contains: shellfish, wheat, eggs, milk)

**Perfect for two to share.**

**Thank you for uour visit!**

*Hope to see you soon again*