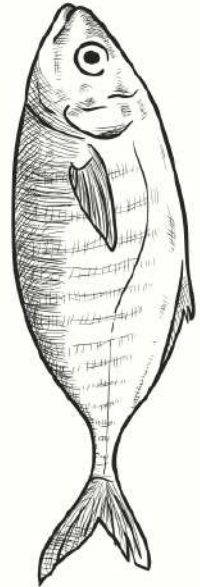


Welcome to solsiden Lofoten



OPEN HOURS



SEAFOOD KITCHEN

EVERY DAY

KITCHEN IS OPEN FROM 18:00 - 22:00

/ SUNDAYS UNTIL 21:00.

BAR IS OPEN FROM 12:00 - LATE



@SOLSIDENLOFOTEN | WWW.SOLSIDEN-BRYGGE.NO

BOOKING VIA WEBSITE OR +47 404 63 333

Kom å nyt ferske lokale råvarer på bryggekanten!

SOLSIDEN LOFOTEN

Starter

Snacks

BREAD WITH OLIVE OIL 89,-

MARINATED OLIVES 95,-

FRIES & AIOLI 135,-

SOLSIDEN PLANKE 435,- for 2 pax

Nordlands cheese with aquavit gel, goat salami, stockfish brandade, whale, olives & chips (1,4,7)

Sommelier suggestions:

Solsiden Langhe Nebbiolo 210,- gl & Petit Chablis 199,- gl.

WHALE CARPACCIO Litøn 215,- / Stor 365,-

Serveres på en seng av ruccula, toppet med agurk, rødløk og parmigiano. Rømme, & jordskokk (7)

Sommelier suggestions:

Riesling Stefan Winter 160,- gl & P&A Pinot Noir 170,- gl.

MUSSELS 275,-

Mussels with fries & aioli (2,3,12)

Sommelier suggestions:

Stefan W. Rose Pinot Noir 160,- gl & Petit Chablis 199,- gl.

Mains

Sjømat

TØRRFISK | STOCKFISH 455,-

Dry Cod from Lofoten, veggies, potatoes, Bacon & butter sauce (4,7,10)

Sommelier suggestions:

Solsiden Langhe Nebbiolo 210,- gl & Petit Chablis 199,- gl.

BACALAO 395,-

Tomato based stue with klipp fish (salted dry cod), veggies & potatoes (4,8)

Sommelier suggestions:

Enzo Bartoli Barolo 225,- gl & P&A Pinot Noir 170,- gl.

VESTFJORDOKSE 395,-

Whale beef, veggies, potato & red wine sauce (7,12)

Sommelier suggestions:

Enzo Bartoli Barolo 225,- gl & P&A Pinot Noir 170,- gl.

MUSSELS 375,-

Mussels with fries & aioli (2,3,12)

Sommelier suggestions:

Stefan W. Rose Pinot Noir 160,- gl & Petit Chablis 199,- gl.

CATCH OF THE DAY 435,-

- Please ask your waiter -



Kjøtt

BEEF & FRIES 455,-

Bearnaise, steakhouse fries & Baked veggies (3,7)

Sommelier suggestions:

Solsiden Langhe Nebbiolo 210,- gl & Champagne Gruet 220,- gl.

SOLSIDEN BURGER 375,-

Beef, bacon, cheddar cheese, red onion, cucumber, ketchup & dressing (1,7)

Sommelier suggestions:

P&A Pinot Noir 170,- gl. & Stefan W. Rose Pinot Noir 160,- gl.

CHICKEN SALAD 295,-

Salad, chicken, bacon, dressing, parmigiano, red onion, croutons & cherry tomato (1,3)

Sommelier suggestions:

Riesling Stefan Winter 160,- gl. & Petit Chablis 199,- gl.

Vegansk

SOLSIDEN ALA VEGAN 315,-

- Please ask your waiter -

Dessert

LITTLE TASTE 220,-

Chocolates made of local flavors from award winning pastry chef craig alibone.

Allergies - Ask your waiter

Sommelier suggestions: Vallado Port 20years old Tawny 205,- gl.

ICE CREAM WITH BERRIES 185,-

Two scoops with vanilla ice & Norwegian berries

BROWN CHEESE PANNA COTTA 185,-

Brown cheese, cloudberry jam, and berries (7)

Sommelier suggestions: Vallado Port 20years old Tawny 205,- gl.

DESSERT PLANKE 275,-

Brown cheese panna cotta, cheese cake, parmigiano brownie & icecream (1,3,7)

Sommelier suggestions: Vallado Port 20years old Tawny 205,- gl.

- All our dishes can be made glutenfree -

Allergens: 1. gluten, 2. shellfish, 3. egg, 4. fish, 5. peanuts, 6. soy, 7. milk, 8. nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. sulfur dioxide and sulfites, 13. lupin, 14. mollusks