

We're your next adventure begins!

# SOLSIDEN BRYGGE

ENJOY DELICIOUS DISHES, FINE DRINKS IN YOUR  
GLASS, AND AN UNFORGETTABLE ATMOSPHERE!

**OPEN**  
EVERY DAY

**BREAKFAST 08:00 - 10:00**

295 P.P. (COME ALSO FOR DROP-IN)

**CAFE 15:00 - 18:00**

SNACKS, COFFE & DRINKS FROM RECEPTION

**DINNER EVERY DAY**

*SUNDAY - THURSDAY 18:00 - 21:00 (22:00)*

*FRIDAY & SATURDAY 18:00 - 22:00 (23:00)*

ALA CARTE FROM SEAFOOD KITCHEN

Online booking through our webside

You can also call or send us an email for reservation

MOLOVEIEN 41, 8373 BALLSTAD - LOFOTEN



[www.solsiden-brygge.no](http://www.solsiden-brygge.no)  
+47 404 63 333



Table reservation

Kom å nyt ferske lokale råvarer på bryggekanten!

# SOLSIDEN LOFOTEN

## Forrett

### Snacks

BRØD & OLIVEN OLJE 89,-

MARINERTE OLIVEN 95,-

FRIES & AIOLI 135,-

KAMSKJELL 295,-

Stekt kamskjell med blomkål pure & fenalår chips (2,7)

*Sommelier forslag:*

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

HVAL CARPACCIO *Liten 215,- / Stor 365,-*

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

*Sommelier forslag:*

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

FISKESUPPE 275,-

Fisk, gulrot, purre, løk & fennikel (4,7)

*Sommelier forslag:*

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

## Hovedrett

### Sjømat

TØRRFISK 455,-

Tørket torsk fra Lofoten, grønnsaker, grillet potet, bacon & smørsaus (4,7,10)

*Sommelier forslag:*

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

BACALAO 395,-

Tomatisert gryte med klipp fisk (saltet og tørket torsk), grønnsaker og potet (4,8)

*Sommelier forslag:*

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

DAGENS FANGST 435,-

- Spør din servitør -



*Sommelier forslag:*

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

### Kjøtt

BIFF FRA LOFOTEN 455,-

Yttrefillet av okse, rødvin saus, pastinakk pure, hasselback potet & bakte grønnsaker (7)

*Sommelier forslag:*

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

LAMME FILLET 475,-

Yttrefillet av Lofotlam, mørkel suas, søtpotet pure og bakte grønnsaker

*Sommelier forslag:*

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

SOLSIDEN BURGER 375,-

Biff, bacon, cheddar cheese, rødløk, agurk, ketchup & pepperrot dressing (1,7)

*Sommelier forslag:*

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

### Vegansk

SOLSIDEN ALA VEGAN 315,-

- Spør din servitør -

## Dessert

LITTLE TASTE 220,-

Sjokolade laget på lokale ingredienser fra prisvinnende konditor Craig Alibone.

Allergener: Spør din servitør

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

IS MED BROWNIE 185,-

Is med parmigiano brownie (3,7)

BRUNOST PANNA COTTA 185,-

Brunost, multesylte & bær (7)

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

DESSERT PLANKE 275,-

Brunost panna cotta, ostekake, parmigiano brownie & is (1,3,7)

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

-Alle våre retter kan lages glutenfri-

Allergener: 1.gluten, 2.skalldyr, 3.egg, 4.fisk, 5.peanøtter, 6.soya, 7.melk, 8.nøtter, 9.selleri, 10.sennep, 11.sesamfrø, 12.svoveldioksid og sulfitter, 13.lupin, 14.bløtdyr

Come and enjoy fresh, local ingredients by the quay!

# SOLSIDEN LOFOTEN

## Starter

### Snacks

BREAD WITH OLIVE OIL 89,-

MARINATED OLIVES 95,-

FRIES & AIOLI 135,-

SCALLOPS 295,-

Seared scallops with cauliflower purée & cured lamb chips (2,7)

*Sommelier suggestions:*

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

HVAL CARPACCIO Liten 215,- / Stor 365,-

Served on a bed of arugula, topped with cucumber, red onion and Parmigiano. Sour cream & Jerusalem artichoke (7)

*Sommelier suggestions:*

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

FISH SOUP 275,-

Fish, carrot, leek, onion & fennel (4,7)

*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.

CATCH OF THE DAY 435,-

- Please ask your waiter -



*Sommelier suggestions:*

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

### Kjøtt

BEEF FROM LOFOTEN 455,-

Top sirloin, redwine sauce, parsnip purée, hasselback potato & roasted vegetables (7)

*Sommelier suggestions:*

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

LAMME FILLET 475,-

Top sirloin from Lofotlam, Morel sauce, sweet potato purée & roasted vegetables

*Sommelier suggestions:*

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

SOLSIDEN BURGER 375,-

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

*Sommelier suggestions:*

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

### Vegan

SOLSIDEN ALA VEGAN 315,-

- Please ask your waiter -

## Dessert

LITTLE TASTE 220,-

Chocolate made from local ingredients by award-winning pastry chef Craig Alibone.

Allergens - Ask your server

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

IS MED BROWNIE 185,-

Ice with parmigiano brownie (3,7)

BRUNOST PANNA COTTA 185,-

Brown cheese, cloudberry jam & berries (7)

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

DESSERT PLANKE 275,-

Brown cheese panna cotta, cheesecake, Parmigiano brownie & ice cream (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