

Come and enjoy fresh, local ingredients by the quay!

SOLSIDEN LOFOTEN

Starter

Snacks

BREAD WITH OLIVE OIL 89,-

MARINATED OLIVES 95,-

FRIES & AIOLI 135,-

MUSSELS 275,-

Mussels with bread & aioli (1,2,3,12)

Sommelier suggestions:

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

PUMPKIN SOUP 205,-

Ginger, coconut milk, feta cheese (7)

Sommelier suggestions:

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

PUMPKIN SOUP SCALLOPS 275,-

Pumpkin, scallops, ginger, coconut milk, & truffle oil (2,7)

Sommelier suggestions:

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

HVAL CARPACCIO 215,-

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.

DUCK PÂTÉ 179,-

Served with bread, artichoke chips, and grape chutney (1,7)

Sommelier suggestions:

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

Mains

Seafood

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:

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

Meat

BEEF BOURGUIGNON 405,-

Slow-braised beef in red wine with vegetables, rich sauce, and mashed potatoes (12)

Sommelier suggestions:

Solsiden Langhe Nebbiolo 210,- gl & Champagne Gruet 220,- 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 315,-

SOLSIDEN ALA VEGAN

- Please ask your waiter -

Dessert

DESSERT PLANKE 275,-

Brown cheese panna cotta, cheesecake, Parmigiano brownie & ice cream (1,3,7)

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

BROWN CHEESE PANNA COTTA 185,-

Brown cheese, cloudberry jam & berries (7)

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

IS MED BROWNIE 185,-

Ice with parmigiano brownie (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

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SOLSIDEN LOFOTEN

Starter

Snacks

BREAD WITH OLIVE OIL 95,-

MARINATED OLIVES 89,-

FRIES & AIOLI 135,-

PUMPKIN SOUP 275,-

Pumpkin, ginger, coconut milk, pumpkin seeds & feta cheese (7)

Sommelier suggestions:

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

HVAL CARPACCIO 215,-

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.

Mains

Pizza

- Alle våre pizza kan lages glutenfri +39

MARGARITA 225,-

Tomato & mozzarella (1, 7)

Sommelier suggestions:

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

DIABVOLA 285,-

Tomato, mozzarella, local spicy calabrese from Myklevik farm, red onion & olive (1,7)

Sommelier suggestions:

Enzo Bartoli Barolo 225,- gl & Solsiden Langhe Nebbiolo 210,- gl

N'DUJA 285,-

Tomato, mozzarella, local spicy N'duja from Myklevik farm, red onion & honey (1,7)

Sommelier suggestions:

Enzo Bartoli Barolo 225,- gl & Solsiden Langhe Nebbiolo 210,- gl

PARMA 275,-

Tomato, mozzarella, parma, rucola & Parmigiano (1,7)

Sommelier suggestions:

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

FUNGHI 285,-

Tomato, mozzarella, mushrooms, caramelised onions, rucola, lemon juice & truffle oil (1,7)

Sommelier suggestions:

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

GUANCIALE 285,-

Tomato, mozzarella, guanciale, mushrooms, pecorino, parmigiano, pepper & truffle oil (1,7)

Sommelier suggestions:

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

CAPRICCOSA 275,-

Tomato, mozzarella, Prosciutto & artichoke (1,7)

Sommelier suggestions:

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

Andre retter

BACALAO 395,-

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

FISH AND CHIPS 395,-

Catch of the day, fries & remoulade (1, 4, 7)

Dessert

BRUNOST PANNA COTTA 185,-

Brown cheese, cloudberry jam, and berries (7)

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

AFFOGATO 109,-

Vanilla ice with double espresso (7)

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