



Come and enjoy fresh, local ingredients by the quay!

SOLSIDEN LOFOTEN

Sharing

Snacks

BREAD WITH OLIVE OIL 89,-**MARINATED OLIVES** 95,-**FRIES & AIOLI** 135,-**LØYROM & NORDLANDSCHEESE** 215,-

Bleak roe, grated Nordland cheese mixed with sour cream and salted potato chips (4,7)

*Sommeliers suggestion:**Champagne Tattinger 240,- gl. & Petit Chablis 210,- gl.***WHALE CARPACCIO** 245,-

Ruccula, cucumber, red onion, Parmesan, sour cream &

Jerusalem artichoke chips (7)

*Sommeliers suggestion:**Solsiden Langhe Nebbiolo 215,- gl & D. La barbotaine Sancerre 250,- gl.***LOCAL MEAT & CHEESE** 245,-

Local meat and cheese, served with bread and lingonberries (1b,7)

*Sommeliers forslag:**Solsiden Langhe Nebbiolo 210,- gl & Champagne Tattinger 235,- gl.*

Mains

Perfect alone, good for sharing

Dishes

FISH & CHIPS 395,-

Catch of the day, homemade remoulade, salad, lemon and fries (1a, 3, 7)

*Sommeliers suggestion:**Solsiden Langhe Nebbiolo 215,- gl & Petit Chablis 210,- gl.***BACALAO** 395,-

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

*Sommeliers suggestion:**Riesling Stefan Winter 165,- gl. & D. La barbotaine Sancerre 250,- gl.***CHICKEN SALAD** 325,-

Chicken breast, lettuce, tomato, red onion, croutons & Parmigiano-dressing (1a, 3)

*Sommeliers suggestion:**Riesling Stefan Winter 165,- gl. & Petit Chablis 210,- gl.***CHICKEN BURGER** 375,-

Chicken fillet, , cheddar cheese, red onion, tomato, salad, ketchup and karridressing (1a, 7)

*Sommeliers suggestion:**Riesling Stefan Winter 165,- gl. & Petit Chablis 210,- gl.*

Pizza

MARGARITA 225,-

Italian tomatoes and mozzarella (1a, 7)

QUATTRO FORMAGGI 275,-

Italian tomatoes, mozzarella, gorgonzola, pecorino and Parmigiano (1a, 7)

N'DUJA 285,-

Italian tomatoes, mozzarella, local spicy N'duja from Myklevik Farm, red onion and honey (1a, 7)

DIAVOLA 285,-

Italian tomatoes, mozzarella, spicy Calabrese salami, red onion and olives (1a, 7)

CAPRICCOSA 295,-

Italian tomatoes, mozzarella, prosciutto cotto and cherry tomatoes (1a, 7)

PARMA 295,-

Italian tomatoes, mozzarella, Parma ham, arugula and Parmigiano (1a, 7)

PIZZA OF THE DAY 295,-

Please ask your waiter or see the board in the bar (1a,7)

ALL OF OUR PIZZAS CAN BE MADE GLUTEN-FREE FOR NOK 35,-

Dessert

LITTLE TASTE 235,-

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

Allergens - Ask your server

*Sommeliers forslag: Henri Giraud Ratafia Champenois 350,-***BROWN CHEESE PANNA COTTA** 195,-

Brown cheese, cloudberry jam & berries (7)

*Sommeliers suggestion: Vallado Port 10years old Tawny 250,- gl.***TODAYS CAKE** 195,-

- Please ask your waiter -

- All of our dishes can be prepared gluten-free, except for Fish & Chips -

Allergens: 1. gluten (a. wheat | b. rye | c. barley | d. oats), 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soybeans, 7. milk, 8. nuts (a. almonds | b. hazelnuts | c. walnuts | d. pine nuts), 9. celery, 10. mustard, 11. sesame seeds, 12. sulphur dioxide and sulphites, 13. lupin, 14. molluscs

Kom og nyt deilig lokale og ferske råvarer på bryggekannten

SOLSIDEN LOFOTEN

Deling

Snacks

BRØD & OLIVEN OLJE 89,-**MARINERTE OLIVEN** 95,-**FRIES & AIOLI** 135,-**LØYROM & NORDLANDSOST** 215,-

Løyrom, revet nordlandsost blandet med rømme og salt chips (4,7)

*Sommeliers forslag:**Champagne Tattinger 240,- gl. & Petit Chablis 210,- gl.***HVAL CARPACCIO** 245,-

Ruccula, agurk, rødløk, permesan, rømme & jordskokk chips (7)

*Sommeliers forslag:**Solsiden Langhe Nebbiolo 210,- gl & D. La barbotaine Sancerre 250,- gl.***LOKALT KJØTT & OST** 235,-

Lokalt kjøtt & ost, brød og tyttebær (1b,7)

*Sommeliers forslag:**Solsiden Langhe Nebbiolo 210,- gl & Champagne Tattinger 235,- gl.*

Hovedrett

Perfekt alene, bra for deling

Retter

FISH & CHIPS 395,-

Dagens fangst, hjemmelaget remulade, salat, sitron og fries (1a, 3,7)

*Sommeliers forslag:**Solsiden Langhe Nebbiolo 215,- gl & Petit Chablis 210,- gl.***BACALAO** 395,-

Tomatisert gryte med klipp fisk, grønnsaker & potet (4,8)

*Sommeliers forslag:**Riesling Stefan Winter 165,- gl. & D. La barbotaine Sancerre 250,- gl.***KYLLING SALAT** 325,-

Kyllingbryst, salat, tomat, rødløk, krutonger og Parmigiano-dressing (1a, 3)

*Sommeliers forslag:**Riesling Stefan Winter 165,- gl. & Petit Chablis 210,- gl.***KYLLING BURGER** 375,-

Kylling fillet, cheddar ost, rødløk, tomat, salat, ketchup & karri dressing (1a,7)

*Sommeliers forslag:**Solsiden Langhe Nebbiolo 215,- gl & P&A Pinot Noir 185,- gl.*

Pizza

MARGARITA 225,-

Italienske tomater & mozzarella (1a,7)

QUATTRO FORMAGGI 275,-

Italienske tomater, mozzarella, gorgonzola, pecorino & parmigiano (1a,7)

N'DUJA 285,-

Italienske tomater, mozzarella, lokal spicy N'duja fra Myklevik gård, rød løk & honning (1a,7)

DIAVOLA 285,-

Italienske tomater, mozzarella, spicy calabrese, rød løk & oliven (1a,7)

CAPRICCOSA 295,-

Italienske tomater, mozzarella, Prosciutto cotto & cherry tomater (1a,7)

PARMA 295,-

Italienske tomater, mozzarella, Parma skinke, ruccula & Parmigiano (1a,7)

DAGENS PIZZA 295,-

Spørr din servitør eller se tavlen i resepsjonen (1a, 7)

ALLE VÅRE PIZZA KAN LAGES GLUTEN-FRI FOR 35,-

Dessert

LITTLE TASTE 235,-

Sjokolade laget av lokale råvarer av den prisbelønte konditoren Craig Alibone.

Allergener – Spør din servitør

*Sommeliers forslag: Vallado Port 10years old Tawny 250,- gl.***BRUNOST PANA COTTA** 195,-

Brunost, multer & bær (7)

*Sommeliers forslag: Vallado Port 10years old Tawny 250,- gl.***DAGENS KAKE** 195,-

– Spør din servitør –

*Sommeliers forslag: Henri Giraud Ratafia Champenois 350,-***– Alle våre retter kan lages glutenfri utenom fish & chips –**

Allergener: 1. gluten (a. hvete | b. rug | c. bygg | d. havre), 2. skalldyr, 3. egg, 4. fisk, 5. peanøtter, 6. soya, 7. melk, 8. nøtter (a. mandel | b. hasselnøtt | c. valnøtt | d. pinjekjerner), 9. selleri, 10. sennep, 11. sesamfrø, 12. svoveldioksid og sulfitter, 13. lupin, 14. bløtdyr.