

Dinner from 18:00



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.

FRESH MUSSELS 279,-

Steamed in coconut milk and herbs, served with bread and aioli (1,2,3)

Sommeliers suggestion:

D. La barbotaine Sancerre 250,- gl. & Petit Chablis 210,- gl.

SOLSIDEN PLANK 495,- for 2 persons

Local meats, whale carpaccio, stockfish brandade, local cheese, olives & bread (1,7)

Sommeliers suggestion:

Solsiden Langhe Nebbiolo 215,- 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 suggestion:

Solsiden Langhe Nebbiolo 215,- gl & Champagne Tattinger 240,- gl.

Mains

Perfect alone, good for sharing

Seafood

TØRRFISK | STOCKFISH 465,-

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

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.

VESTFJORDOKSE 405,-

Grilled fresh whale, potatoes, greens & red wine sauce (7,12)

Sommeliers suggestion:

Solsiden Langhe Nebbiolo 215,- gl & P&A Pinot Noir 185,- gl.

CATCH OF THE DAY 455,-

- Please ask your waiter -



Sommeliers suggestion:

Please ask your waiter

Meat

SOLSIDEN BURGER 375,-

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

Sommeliers suggestion:

Solsiden Langhe Nebbiolo 215,- gl & P&A Pinot Noir 185,- gl.

ENTRECÔTE 455,-

hollandaise sauce, ruccula salad with Parmigiano & frites (3)

Sommeliers suggestion:

Solsiden Langhe Nebbiolo 215,- gl. & Enzo Bartoli Barolo 230,- gl.

CHICKEN SALAD 325,-

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

Sommeliers suggestion:

Riesling Stefan Winter 165,- gl. & Petit Chablis 210,- gl.

Vegan

SOLSIDEN ALA VEGAN 315,-

- Please ask your waiter -

Dessert

DESSERT PLANK 275,-

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

Sommeliers suggestion: Vallado Port 10years old Tawny 250,- gl.

LITTLE TASTE 235,-

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

Allergens - Ask your server

Sommeliers suggestion: Vallado Port 10years old Tawny 250,- gl.

BROWN CHEESE PANNA COTTA 195,-

Brown cheese, cloudberry jam & berries (7)

Sommeliers suggestion: Vallado Port 10years old Tawny 250,- gl.

ICE CREAM WITH BERRIES 195,-

Vanilla ice with different berries & sauce (3,7)

Sommeliers suggestion: Henri Giraud Ratafia Champenois 350,-

- All our dishes can be made glutenfree -

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

Middag fra 18:00



Kom og nyt deilig lokale og ferske råvarer på bryggekanten

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.

FERSKE BLÅSKJELL 279,-

Dampet i kokosmelk og urter, servert med brød og aioli (1,2,3)

Sommeliers forslag:

D. La barbotaine Sancerre 250,- gl. & Petit Chablis 210,- gl.

SOLSIDEN PLANK 495,- for 2 personer

Lokalt kjøtt, hval carpaccio, tørrfisk brandade, lokal ost, olives & brød (1,7)

Sommeliers forslag:

Solsiden Langhe Nebbiolo 210,- gl. & Petit Chablis 199,- 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 245,-

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

Sommeliers forslag:

Solsiden Langhe Nebbiolo 210,- gl & Champagne Tattinger 235,- gl.

Hovedrett

Perfekt alene, bra for deling

Sjømat

TØRRFISK 465,-

Tørrfisk fra Lofoten, grønnsaker, potet, bacon & smør saus (4,7,10)

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.

VESTFJORDOKSE 405,-

Grillet hval, potet, grønnsaker & rødvin saus (7,12)

Sommeliers forslag:

Solsiden Langhe Nebbiolo 215,- gl & P&A Pinot Noir 185,- gl.

DAGENS FANGST 455,-

- Spør din servitør -



Sommeliers suggestion:

Please ask your waiter

Kjøtt

SOLSIDEN BURGER 375,-

Biff, bacon, cheddar ost, rødløk, agurk, ketchup & pepperrottdressing (1,7)

Sommeliers forslag:

Solsiden Langhe Nebbiolo 215,- gl & P&A Pinot Noir 185,- gl.

ENTRECÔTE 455,-

hollandaisesaus, ruccula salat med Parmigiano og frites (3)

Sommeliers forslag:

Solsiden Langhe Nebbiolo 215,- gl. & Enzo Bartoli Barolo 230,- gl.

KYLLING SALAT 325,-

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

Sommeliers forslag:

Riesling Stefan Winter 165,- gl. & Petit Chablis 210,- gl.

Vegan

SOLSIDEN ALA VEGAN 315,-

- Spør din servitør -

Dessert

DESSERT PLANKE 275,-

Brunost pana cotta, ostekake, permesan brownie & sorbet (1,3,7)

Sommeliers forslag: Vallado Port 10years old Tawny 250,- gl.

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.

ISKREM MED BÆR 195,-

Vanilje is med bær og saus(3,7)

Sommeliers forslag: Henri Giraud Ratafia Champenois 350,-

- Alle våre retter kan lages glutenfri -

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