



SMALL DISHES

LØYROM FROM BOTTENVIK 365,-
Crème fraîche, dill, red onion, lemon,
crispy bread. (Fish, milk, wheat)

SMOKED WHALE CARPACCIO 195,-
Lingonberry, pepper oil, whipped crème fraîche.
(Milk, sulfite)

ASPARAGUS TARTAR 215,-
Grilled asparagus, roasted pistachios, tarragon mayo,
crispy bread, trout roe.
(Fish, wheat, pistachio nuts, egg, mustard, sulfite)

SALMON SASHIMI 185,-
Avocado cream, ponzu, deep fried carrot,
papadum chips, pickled chili. (Fish, sulfite)

SKAGEN A LA FANGST 195,-
Shrimp, red onion, horseradish mayo, dill mayo,
bread chips, smoked salmon.
(Shellfish, fish, wheat, milk, egg, mustard, sulfite)

SPICY TUNA TACO 195,-
Seared tuna, avocado cream, cilantro,
fermented cabbage, caramelized chili and jalapenos.
(Fish, sesame, soy, sulfite)

SEAFOOD CASSEROLE 285,-
Mussels, shrimps, catch of the day, coconut, cilantro,
fermented cabbage and carrot.
(Fish, shellfish, mollusks, celery, sulfite)

GRILLED SCALLOPS 225,-
Potato foam, variation of leek, trout roe,
Västerbotten cheese. (Mollusks, fish, milk, sulfite)

OYSTERS (Mollusks) Pr pc 95,-

SEA URCHIN (Mollusks) Pr pc 75,-



EXTRA

BREAD & SEAWEED BUTTER (Wheat, rye, milk) 65,-
BREAD & AIOLI (Fish, wheat, rye, egg, mustard, sulfite) 65,-
BUTTER BOILED POTATOES (Milk) 55,-
FRENCH FRIES & AIOLI (Fish, egg, mustard, sulfite) 65,-
GRILLED VEGETABLES 55,-
PICKLED VEGETABLES (Sulfite) 55,-



FANGST

SHELLFISH

STEAMED MUSSELS 225,-
Creamy white wine sauce with sherry, dill, grilled lemon.
(Mollusks, milk, celeriac, sulfite)

GRATINATED KING CRAB, 300 GR 895,-
Parmesan, chili- and garlic butter, lemon, grilled bread.
(Shellfish, milk, wheat)

KING CRAB SERVED ON ICE, 300GR 895,-
Aioli, dill mayo, grilled bread, lemon.
(Shellfish, wheat, egg, mustard, sulfite)

SHELLFISH INFERNO 595,-
Mussels, king crab, scampi, chili- and garlic butter.
(Shellfish, mollusks, milk, sulfite)

SHRIMPS FROM LYNGEN 250gr 245,-
Grilled bread, butter, garlic mayo, lemon. 500gr 395,-
(Shellfish, wheat, rye, milk, egg, mustard, sulfite)

GRILLED KING PRAWNS 155,-
Salad of fermented cabbage and cilantro,
lime, chili mayo. (Shellfish, egg, mustard, sulfite)

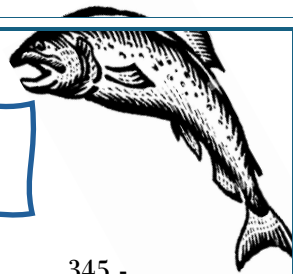


SHELLFISH PLATEAU 2195,-

(For 2-3 people)

Shrimps from Lyngen, steamed mussels, grilled king prawns,
oysters, grilled scallops, spicy tuna,
salmon sashimi, king crab, scampi.

Served with grilled bread, lemon and a variety of sauces.
(Fish, shellfish, mollusks, wheat, rye, milk, egg, soy, mustard, sulfite)



MAIN COURSES

42 DEGREES SALMON 345,-
Potato- and leek foam, deep fried potatoes,
variation of leek, pickled onions. (Fish, milk, sulfite)

GRILLED REINDEER 525,-
Grilled vegetables, glaze with smoked reindeer meat,
fried mushrooms, apple- and celeriac purée,
deep fried potatoes. (milk, celeriac, sulfite)

HALIBUT 395,-
Wild garlic- and chicken sauce, variation of asparagus,
potatoes. (Fish, milk, celeriac, sulfite)

PAN FRIED REDFISH 345,-
Langoustine sauce, apple- and celeriac purée, pickled onions,
butter boiled potatoes and carrot. (Fish, shellfish, milk, celeriac, sulfite)

SURF & TURF 525,-
Grilled entrecote and scampi, grilled vegetables,
chili- and garlic butter, chimichurri, french fries.
(Shellfish, milk, sulfite)

COAL GRILLED MONKFISH 435,-
Mussel sauce, caramelized black salsify purée, grilled vegetables,
butter boiled potatoes. (Fish, mollusks, milk, sulfite)

GRILLED WHALE 395,-
Chimichurri, paprika sauce, grilled vegetables, roasted potatoes.
(Sulfite)

GRILLED CAULIFLOWER 325,-
Ajo blanco, chimichurri, almonds, fried mushrooms.
(Almonds, soy, sulfite)

LUTEFISK FROM LORENTZEN 645,-

Carrot- and rutabaga mash, pea purée, mustard sauce,
potatoes, bacon. Including one round refill.
(Fish, milk, mustard, sulfite)

FANGST-BOARD 565,-

Ask your waiter for today's selection.
Served with bread, pickled vegetables, mustard sauce, sour
dough crackers, wild garlic mayo, lemon.
(Fish, shellfish, wheat, rye, milk, egg, mustard, sulfite)

