



## 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 fraiche.  
(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)

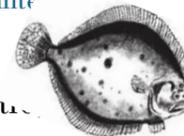
**GRATINATED KING CRAB, 300 GR** 895,-  
Parmesan, chili- and garlic butter, lemon, grilled bread.  
(Shellfish, milk, wheat)

**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)

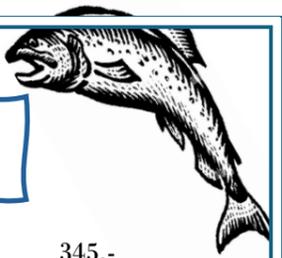


### SHELLFISH PLATEAU 2195,-

(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)

### 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)

