



SELSKAPSMENY / GROUP MENU

FORRETTER / STARTERS

- Hvitløksgratinerte Lyngenreker.** (skalldyr, melk, egg)
Garlic gratinated shrimps from Lyngen. (shellfish, milk, egg) 195,-
- Fylt potetskall.** Ostegratinerte poteter fylt med bacon.
Serveres med rødvinssirup og crème fraîche. (melk, sulfitt)
Loaded potato skins. Cheese gratinated potatoes filled with bacon.
Served with red wine syrup and crème fraîche. (milk, sulfite) 165,-
- Husets kremede fiskesuppe.** Med dagens fisk, reker, blåskjell og grønnsaker.
(fisk, skalldyr, bløtdyr, melk, seller, sulfitt)
House fish soup. With catch of the day, shrimps, mussels and vegetables.
(fish, shellfish, mollusks, milk, celeriac, sulfite) 185,-

HOVEDRETTER / MAIN COURSES

- Grillet laks.** Serveres smørkokt potet, variasjon av fennikel, syltet agurk og rømmesaus med pepperrot. (fisk, melk, sulfitt)
Grilled salmon. Served with butter boiled potatoies, variation of fennel, pickled cucumber and sour cream sauce with horseradish. (fish, milk, sulfite) 385,-
- Grillet mørbrad av reinsdyr.** Serveres med gulrotpuré, stekte grønnsaker, rødvinssaus og ovnsstekte poteter. (melk, soya, sulfitt)
Grilled sirloin of reindeer. Served with carrot purée, sautéed vegetables, red wine sauce and roasted potatoes. (milk, soy, sulfite) 535,-

- Ytrefilet 200gr.** Med stekte grønnsaker, coleslaw og mais. (melk, egg)
Inkludert to typer saus og potet som settes ut på bordet for deling.
Striploin 200gr. Served with sautéed vegetables, coleslaw and sweet corn. (milk, egg)
Including two types of sauce and potatoes that is put out on the table for sharing. 405,-

SAUS

- Bearnaise (egg)
Peppersaus (sulfitt)

POTET

- Fløtepotet (melk)
Ovnsstekte poteter

SAUCES

- Bearnaise (egg)
Pepper sauce (sulfite)

POTATOES

- Creamy potatoes (milk)
Roasted potatoes

- +65,- per person for å legge til soppstuing og løkringer for deling.
+65,- per person to add on mushroom stew and onion rings for sharing.

DESSERTER / DESSERTS

- Sjokoladefondant.** Serveres med vaniljeis og bær. (melk, egg)
Chocolate fondant. Served with vanilla ice cream and berries. (milk, egg) 185,-
- Klassisk crème brûlée.** (melk, egg)
Classic crème brûlée. (milk, egg) 175,-