

BALHOLM 95,-

Eple
Eple & rabarbra
Eple & solbær
Eple & bringebær,
sprudlende

SPARKLING WINE

Prosecco	135,-
Pongrácz Brut	160,-
Champagne	250,-



VÅRE KLASSIKERE – OUR CLASSICS

Husets fiskesuppe 255,-

Dagens fisk, reker og blåskjell, serveres med brød & smør.
(fisk, bløtdyr, skalldyr, hvete, rug, melk, sulfitt)
House fish soup. *Catch of the day, shrimps, mussels, bread & butter.*
(fish, mollusks, shellfish, wheat, rye, milk, sulfite)

Bresert okse høyrygg 415,-

Rødvinssaus, potetpuré, bacon, bakt gulrot, syltet løk, fritert gulrot, brokkolini.
(melk, selleri, sulfitt)
Slow cooked beef. *Red wine sauce, potato purée, bacon, baked carrot pickled onion, deep fried carrot, broccolini*
(milk, celeriac, sulfite)

Skagen toast 265,-

Med reker på grillet landbrød med salat, røkt villaks og sitron.
(fisk, skalldyr, hvete, rug, egg, sennep, sulfitt)
Skagen toast. *With shrimps on grilled bread, salad, smoked salmon and lemon.*
(fish, shellfish, wheat, rye, egg, mustard, sulfite)

Verkstedets matjessild 265,-

Potetkake, røkt rømme, brunet smør, syltede grønnsaker, Västerbottenost (melk, fisk, sulfitt)
Herring and potato. *Potato cake, smoked sour cream, browned butter, pickled vegetables, Västerbotten cheese* (fish, milk, sulfite)

Yvonns fiskegrateng 265,-

Poteter, erter, gulrøtter, bacon, serveres med remulade.
(fisk, hvete, melk, egg, sennep sulfitt)
Yvonn's fishgratin.
Potatoes, peas, carrots, bacon, tartar sauce.
(fish, wheat, milk, egg, mustard, sulfite)

Tartar av okse indrefilet 325,-

Sjalottløk, kapers, cornichons, beter, sennep, grillet brød.
(fisk, melk, sennep, sulfitt, egg, rug, hvete)
Beef tenderloin tartar.
Shallots, capers, mustard, cornichons, beets, grilled bread.
(fish, milk, mustard, sulfite, eggs, rye, wheat)

Cæsarsalat 285,-

Kylling, krutonger, bacon, parmesan
(Hvete, melk, fisk, egg, sennep, sulfitt)
Caesar salad.
Chicken, croutons, bacon, parmesan.
(wheat, milk, fish, egg, mustard, sulfite)

Høstens soppsuppe 255,-

Stekt sopp, fritert sjalottløk, syltet løk, grønnolje, tørket reinkjøtt (melk, selleri, sulfitt)
Fall mushroom soup. *Fried mushrooms, deepfried shallots, pickled onions, green oil, dried reindeer meat* (milk, celeriac, sulfite)

KONGEKRABBE – KING CRAB

Kongekrabbe dampet 400 gr 1.195,-

Med kremet hvitvinssaus. serveres med brød, urtemajones og sitron.
(skalldyr, fisk, melk, hvete, rug, egg, sennep, sulfitt)
King Crab steamed 400 gr 1.195,-
With a creamy white wine sauce.
Served with bread, herb mayo, lemon.
(shellfish, fish, milk, wheat, rye, egg, mustard, sulfite)

FRA HAVET – FROM THE SEA

Fish & Chips 285,-

Ertepuré, remulade, syltede grønnsaker, sitron.
(fisk, hvete, egg, sennep, sulfitt)
Fish & Chips
Pea purée, tartar sauce, pickled vegetables, lemon.
(fish, wheat, egg, mustard, sulfite)

Blåskjell fra Nord-Trøndelag 285,-

Kremet akevittsaus med Bivrost Cask akevitt.
(bløtdyr, melk, sulfitt)
Mussels from North Trøndelag
Creamy sauce with Bivrost Cask aquavit.
(mollusks, milk, sulfite)

Dagens fisk fra Kvaløya 425,-

Gulrotpure, gulrotchips med dill, bakt fennikel, ovnsbakte poteter, brokkolini, smørsaus med rogn og syltet sennepsfrø.
(fisk, melk, sulfitt, sennep)
Catch of the day from Kvaløya
Carrotpure, carrotchips with dill, baked fennel, ovenroasted potatoes, broccolini, buttersauce with roe and pickled mustardseeds.
(fish, milk, sulfite, mustard)

FRA GRILLEN – FROM THE GRILL

Hamburger av norsk storfe 315,-

Cheddar, bacon, salat, karamellisert løk, ketchup, aioli.
Serveres med pommes frites og aioli.
(hvete, melk, egg, sennep, sulfitt)
Beef burger from Norwegian cattle 315,-
Cheddar, bacon, salad, caramelized onion, ketchup, aioli.
Served with french fries and aioli.
(wheat, milk, egg, mustard, sulfite)

Reinburger 315,-

Aioli, grillet rødløk, salat, tyttebær, bacon, pommes frites og aioli. (hvete., egg, sennep, sulfitt)
Reindeer burger 315,-
Aioli, grilled red onion, lingonberry, bacon, salad, french fries and aioli. (wheat, egg, mustard, sulfite)

Vegetarburger – Beyond Burger 265,-

Salat, karamellisert løk, fritert gulrot, ketchup.
Serveres med pommes frites og ketchup.
(hvete, melk, egg, sennep, sulfitt)
Vegetarian burger – Beyond Burger 265,-
Salad, caramelized onions, deep fried carrot, ketchup.
Served with french fries and ketchup.
(wheat, milk, egg, mustard, sulfite)

Panert fiskeburger 265,-

Salat, srirachamajones, grillet rødløk, sitron.
Serveres med pommes frites og aioli.
(hvete, fis , melk, egg, sennep, sulfitt)
Breaded fishburger 265,-
Salad, srirachamayo, grilled red onion, lemon.
Served with french fries and aioli.
(wheat, fish, milk, egg, mustard, sulfite)

TILBEHØR - SIDES

French fries and aioli 65,-

Sweet potato fries and aioli 85,-

Fries with parmesan, herb mayo and bacon 95,-

Bread and butter 45,-

Bread and aioli 55,-

Salad with honey vinaigrette 65,-

Dressing 15,-

COFFEE & TEA

Coffee, refill included 45,-

Espresso 35,-

Americano 50,-

Cortado 50,-

Cappuccino 55,-

Caffé latte 55,-

Chai latte 55,-

Caffé mocca 60,-

Hot chocolate 50,-

Tea 45,-

Green, black, fruit, chai

Double espresso + 5,-

Milk - oat, almond, soy + 5,-

Syrup - vanilla, caramel, + 5,-

Irish cream, hazelnut

SODAS 62,-

Cola
Cola Zero
Fanta
Sprite

NON ALCOHOLIC BEER 85,-

Isbjørn lite free
1664 Blanc
NoWorries Mango IPA
Ginger Joe

Erdinger Weissbier
NoWorries Pale Ale
Peroni

SØTSAKER - SWEETS

Blueberry pie with oat crumble and vanilla ice cream. (milk, egg) 165,-

Three scoops of vanilla ice cream with warm chocolate sauce.(milk, egg) 175,-

Two scoops sorbet – ask your waiter for today's selection. 95,-

Confection from Jentene på tunet. (Allergens will vary) 45,-