FANGST

FORRETTER - STARTERS

ØSTERS (Bløtdyr) **95,-**
OYSTERS *(Mollusks)*



30G KALIX LØYROM **345,-**
Pisket crème fraîche, dill, rødløk, potetchips, sitron. (Fisk, melk, sulfitt)
30G KALIX ROE
Whipped crème fraîche, dill, red onion, potato chips, lemon. *(Fish, milk, sulfite)*

SPICY TUNA TACO **245,-**
Avokadokrem, koriander, fermentert kål, karamellisert chili og jalapenos. (Melk, fisk, skalldyr)
SPICY TUNA TACO
Avocado cream, coriander, fermented cabbage, caramelized chili and jalapenos. *(Milk, fish, shellfish)*

GRILLET KAMSKJELL **215,-**
Smørsaus med champagne, ørretrogn, sitronsyltet fennikel. (Bløtdyr, fisk, melk, sulfitt)
GRILLED SCALLOPS
Butter sauce with champagne, trout roe, lemon pickled fennel. *(Mollusks, fish, milk, sulfite)*



KREMET SKALLDYRSUPPE **255,-**
Med dagens fangst og kamskjell. (Fisk, skalldyr, bløtdyr, melk, selleri, sulfitt)
CREAMY SHELLFISH SOUP
With catch of the day and scallops. *(Fish, shellfish, mollusks, milk, celeriac, sulfite)*

BRÅSTEKT FLATBIFF AV REIN **245,-**
Ponzu med tindved, fritert grønnkål, tyttebær, syltet kantarell, sort hvitløksmajones.
(Soya, egg, sulfitt)
SEARED REINDEER
Ponzu with sea buckthorn, deep fried kale, lingonberry, pickled chanterelles, black garlic mayo.
(Soy, egg, sulfite)

DAMPET KONGEKRABBE 300gr **1095,-**
Med kremet hvitvinssaus, grillet sitron, grillet brød og tangsmør.
(Skalldyr, fisk, hvete, rug, melk, sennep, egg, sulfitt)
STEAMED KING CRAB 300GR
With creamy white wine sauce, grilled lemon, grilled bread and seaweed butter.
(Shellfish, fish, wheat, rye, milk, mustard, egg, sulfite)

SOPPTARTAR **235,-**
Stekte kantareller og østerssopp, surdeig crumble, syltet kantarell, gressløk, soppkrem, fritert sjalottløk. (Hvete, melk, egg, sennep, sulfitt)
MUSHROOM TARTAR
Fried chanterelles and oyster mushroom, sourdough crumble, pickled chanterelles, chives, mushroom cream, deep fried shallots. *(Wheat, milk, egg, mustard, sulfite)*

FANGST

JUL PÅ FANGST

LUTEFISK FRA LORENTZEN **645,-**

Gulrot- og kålrotstappe, ertepuré, lun sennepssaus, potet og bacon. Inkludert en runde påfyll.
(Fisk, melk, sennep, sulfitt)

LUTEFISK FROM LORENTZEN

Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon. Includes one extra serving.
(Fish, milk, mustard, sulfite)

RØKT PINNEKJØTT FRA MYDLAND **575,-**

Gulrot- og kålrotstappe, ertepuré, poteter og sjy. Inkludert en runde påfyll. (Melk, sulfitt)

SMOKED PINNEKJØTT FROM MYDLAND

Carrot- and rutabaga mash, pea purée, potatoes and jus. Includes one extra serving. *(Milk, sulfite)*

SKALLDYRPLATÅ

(For 2-3 personer)

Reker fra Lyngen, dampet blåskjell, østers, grillede kamskjell, spicy tuna, kongekrabbe, scampi, ishavsrøyetartar. Serveres med grillet landbrød, sitron og diverse sauser.

(Fisk, skalldyr, bløtdyr, hvete, rug, melk, egg, soya, sennep, sulfitt)

SHELLFISH PLATEAU

(For 2-3 people)

Shrimps from Lyngen, steamed mussels, oysters, grilled scallops, spicy tuna, king crab, scampi, arctic char tartar. Served with grilled bread, lemon and a variety of sauces.

(Fish, shellfish, mollusks, wheat, rye, milk, egg, soy, mustard, sulfite)

2195.-

HEL LEVENDE KONGEKRABBE

Finn din egen levende kongekrabbe fra vår tank.

Tilberedes og serveres med hvitløkssmør, chili- og ingefærsmør, koriander- og limesaus, brød og sitron.

Serveres hel på bordet for deling.

Per 100gr 345,-



LIVE KING CRAB

Find your own live king crab from our tank.

Cooked and served with garlic butter, chili- and ginger butter, cilantro- and lime sauce, bread and lemon.

Served whole on the table for sharing.

Per 100gr 345,-

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HOVEDRETTER – MAIN COURSES

KULLGRILLET PIGGVAR. Blanquettesaus, gresskarpuré, fritert skorsonne, pommes anna, dill, eple, kapers, rosenkål. (Fisk, melk, selleri, sulfitt) **465,-**
ROASTED TURBOT. *Blanquette sauce, pumpkin purée, deep fried salsify, pommes anna, dill, apples, capers, shallots. (Fish, milk, celeriac, sulfite)*

SMØRSTEKT UER. Smørsaus med champagne, selleri, gresskar, kantarell. potetpuré, sylteagurk (Fisk, melk, selleri, sulfitt) **425,-**
PAN FRIED REDFISH. *Butter sauce with champagne, celery, pumpkin, chanterelles, potato purée, pickles. (Fish, milk, celeriac, sulfite)*

GRILLET ISHAVSRØYE. Salvie-og kantarellsaus, skorsonnepuré, ovnsstekte poteter, brokkolini, sylteagurk. (Fisk, melk, sulfitt) ***415,-***
GRILLED ARCTIC CHAR. *Sage- and chanterelle sauce, salsify purée, roasted potatoes, broccolini, pickles. (Fish, milk, sulfite)*

DAMPEDE BLÅSKJELL. Kremet hvitvinssaus, timian, sjalottløk, dill. Serveres med brød og tangsmør. (Bløtdyr, melk, hvete, rug sulfitt) **245,-**
STEAMED MUSSELS. *Creamy white wine sauce, thyme, shallots, dill. Served with bread and seaweed butter. (Mollusks, milk, wheat, rye, sulfite)*

MARINARA SKALLDYRPASTA. Linguine, scampi, blåskjell, tomatsaus og parmesan. (Skalldyr, bløtdyr, melk, hvete, egg, sulfitt) **325,-**
MARINARA SHELLFISH PASTA. *Linguine, scampi, mussels, tomato sauce, parmesan. (Shellfish, mollusks, milk, wheat, egg, sulfite)*

SURF & TURF. Indrefilet av okse, grillet kamskjell og scampi, bordelaisesaus, brokkolini, fritert småpotet, fritert skorsonne. (Skalldyr, bløtdyr, melk, egg, sulfitt) **535,-**
SURF & TURF. *Beef tenderloin, grilled scallops and scampi, bordelaise sauce, broccolini, deep fried potatoes, deep fried salsify. (Shellfish, mollusks, milk, egg, sulfite)*

GRILLET REINSDYR. Demi glace, gresskarpuré, tyttebær, syltet kantarell, potetpuré med Västerbottenost, fritert grønnkål. (Melk, selleri, sulfitt) **545,-**
GRILLED REINDEER. *Demi glace, pumpkin purée, lingonberries, pickled chanterelles, potato purée with Västerbotten cheese, deep fried kale. (Milk, celeriac, sulfite)*

HONNINGGLASERT GRILLET SELLERI. Skorsonerotpuré, syltet eplesalsa med blanquettesaus. (Melk, selleri) **325,-**
HONEY GLAZED GRILLED SELLERI. *Salsify root purée, pickled apples salsa with blanquette sauce*
(milk, celeriac)

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DESSERTER

FLYTENDE TIRAMISU **175,-**

Amaretto, savoiardi, kakao, mascarpone, kaffe, kirsebær. (Melk, egg, mandler)

FLOATING TIRAMISU

Amaretto, savoiardi, cocoa, mascarpone, coffee, cherries. (Milk, egg, almonds)

MULTER OG BRUNOST **165,-**

Brunostmousse, krumkake, multecurd, multesorbet, kjørvel. (Melk, egg, hvete)

CLOUDBERRIES AND BROWN CHEESE

Brown cheese mousse, Norwegian "krumkake", cloudberry curd, cloudberry sorbet, chervil. (Milk, egg, wheat)

SJOKOLADEMOUSSE **165,-**

Jordbærsorbet, bær, hvitsjokoladechips. (Melk, egg)

CHOCOLATE MOUSSE

Strawberry sorbet, berries, white chocolate chips. (Milk, egg)

SORBET **95,-**

To kuler, velg mellom: jordbær, sitron, bringebær eller mango.

SORBET

Two scoops, choose between: strawberry, lemon, raspberry or mango.