FANGST

SELSKAPSMENY

FORRETTER

KREMET SKALLDYRSUPPE **255,-**
Med dagens fangst og kamskjell.
(Fisk, skalldyr, bløtdyr, melk, selleri, sulfitt)

SOPPTARTAR **235,-**
Stekte kantareller og østerssopp, surdeig crumble, syltet kantarell, gressløk, soppkrem, fritert sjalottløk.
(Hvete, melk, egg, sennep, sulfitt)

GRILLET KAMSKJELL **215,-**
Smørsaus med champagne, ørretrogn, sitronsyltet fennikel.
(Bløtdyr, fisk, melk, sulfitt)



HOVEDRETTER

LUTEFISK FRA LORENTZEN **645,-**
Gulrot- og kålrotstappe, ertepuré, lun sennepssaus, potet og bacon. Inkludert en runde påfyll.
(Fisk, melk, sennep, sulfitt)

RØKT PINNEKJØTT FRA MYDLAND **575,-**
Gulrot- og kålrotstappe, ertepuré, poteter og sjy. Inkludert en runde påfyll. (Melk, sulfitt)

SMØRSTEKT UER **425,-**
Smørsaus med champagne, selleri, gresskar, kantarell, potetpuré, sylteagurk.
(Fisk, melk, selleri, sulfitt)

GRILLET REINSDYR **545,-**
Demi glace, gresskarpuré, tyttebær, syltet kantarell, potetpuré med Västerbottenost, fritert grønnkål.
(Melk, selleri, sulfitt)

DESSERTER

FLYTENDE TIRAMISU **175,-**
Amaretto, savoiardi, kakao, mascarpone, kaffe, kirsebær.
(Melk, egg, mandler)

SJOKOLADEMOUSSE **165,-**
Jordbærsorbet, bær, hvitsjokoladechips.
(Melk, egg)

SORBET **95,-**
To kuler, velg mellom: jordbær, sitron, bringebær eller mango.

Selskapsbetingelser:

Meny: Vi ber om at det velges én felles meny til selskapet, slik at kjøkkenet vårt kan skape en best mulig matopplevelse for dere.
Allergier: Gi oss gjerne beskjed om allergier på forhånd, så skreddersyr vi alternativer til de som trenger det.

FANGST

GROUP MENU

STARTERS

CREAMY SHELLFISH SOUP **255,-**
With catch of the day and scallops.
(Fish, shellfish, mollusks, milk, celeriac, sulfite)

MUSHROOM TARTAR **235,-**
Fried chanterelles and oyster mushroom, sourdough crumble, pickled chanterelles, chives, mushroom cream, deep fried shallots. (Wheat, milk, egg, mustard, sulfite)

GRILLED SCALLOPS **215,-**
Butter sauce with champagne, trout roe, lemon pickled fennel.
(Mollusks, fish, milk, sulfite)

MAIN COURSES

LUTEFISK FROM LORENTZEN **645,-**
Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon. Includes one extra serving.
(Fish, milk, mustard, sulfite)

SMOKED PINNEKJØTT FROM MYDLAND **575,-**
Carrot- and rutabaga mash, pea purée, potatoes and jus. Includes one extra serving. (Milk, sulfite)

PAN FRIED REDFISH **425,-**
Butter sauce with champagne, celeriac, pumpkin, chanterelles, potato purée, pickles.
(Fish, milk, celeriac, sulfite)

GRILLED REINDEER **545,-**
Demi glace, pumpkin purée, lingonberries, pickled chanterelles, potato purée with Västerbotten cheese, deep fried kale. (Milk, celeriac, sulfite)

DESSERTS

FLOATING TIRAMISU **175,-**
Amaretto, savoiardi, cocoa, mascarpone, coffee, cherries.
(Milk, egg, almonds)

CHOCOLATE MOUSSE **165,-**
Strawberry sorbet, berries, white chocolate chips.
(Milk, egg)

SORBET **95,-**
Two scoops, choose between: strawberry, lemon, raspberry or mango.

Group booking information:

Menu: We kindly ask that you choose one joint menu for the whole group, allowing our kitchen to give you the best experience possible.
Allergies: Just let us know about any allergies beforehand, and we'll customize options for those who need it.