

FANGST

FORRETTER - STARTERS

ØSTERS (Bløtdyr) 95,-

OYSTERS (Mollusks)



30G 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)

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 chantarelles, black garlic mayo. (Soy, egg, sulfite)

DAMPET KONGEKRABBE 300gr 1095,-

Med kremet hvitvinssaus, grillet sitron, grillet landbrød og tangsmør.

(Skalldyr, fisk, hvete, rug, melk, sennep, egg, sulfitt)

STEAMED KING CRAB 300GR

With creamy white wine sauce, grilled lemon, grilled bread og seaweed butter.

(Shellfish, fish, wheat, rye, milk, mustard, egg, sulfite)



SPICY TUNA TACO 245,-

Avokadokrem, koriander, fermentert kål, karamellisert chili og jalapenos. (Melk, hvete, fisk, skalldyr)

SPICY TUNA TACO

Avocado cream, coriander, fermented cabbage, caramelized chili and jalapenos. (Milk, wheat, fish, shellfish)

SOPPTARTAR 235,-

Stekte kantareller og østerssopp, grillet brioche, syltet kantarell, gressløk, soppkrem, fritert sjalottløk.

(Hvete, melk, egg, sennep, sulfitt)

MUSHROOM TARTAR

Fried chantarelles and oyster mushroom, grilled brioche, pickled chantarelles, chives, mushroom cream, deep fried shallots. (Wheat, milk, egg, mustard, sulfite)



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HOVEDRETTER – MAIN COURSES

SMØRSTEKT UER 425,-

Smørsaus med champagne, selleri, gresskar, kantarell, potetpuré, syltet reddik.

(Fisk, melk, selleri, sulfitt)

PAN FRIED REDFISH

Butter sauce with champagne, celery, pumpkin, chantarelles, potato purée, pickled radishes.

(Fish, milk, celeriac, sulfite)

KULLGRILLET PIGGVAR 465,-

Blanket saus, gresskarpuré, fritert skorsonne, pommes anna, dill, eple, kapers, rosenkål.

(Fisk, melk, selleri, sulfitt)

COAL GRILLED TURBOT

Blanquette sauce, pumpkin purée, deep fried salsify, pommes anna, dill, apples, capers, brussel sprouts.

(Fish, milk, celeriac, sulfite)

GRILLET REINSDYR 545,-

Demi glace, gresskarpuré, tyttebær, syltet kantarell, potetpuré med Västerbottenost, fritert grønnkål.

(Melk, selleri, sulfitt)

GRILLED REINDEER

Demi glace, pumpkin purée, lingonberries, pickled chantarelles, potato purée with Västerbotten cheese,

deep fried kale. (Milk, celeriac, sulfite)

GRILLET ISHAVSRØYE 415,-

Salvie-og kantarellsaus, skorsonnepuré, ovnsstekte poteter, brokkolini, syltet reddik.

(Fisk, melk, selleri, sulfitt)

GRILLED ARCTIC CHAR

Sage- and chantarelle sauce, salsify purée, roasted potatoes, broccolini, pickled radishes.

(Fish, milk, celeriac, sulfite)

SURF & TURF 595,-

Indrefilet av okse, grillet kongekrabbe, bordelaisesaus, brokkolini, fritert småpotet, fritert skorsonne.

(Skalldyr, melk, egg, sulfitt)

SURF & TURF

Beef tenderloin, grilled king crab, bordelaise sauce, broccolini, deep fried potatoes, deep fried salsify.

(Shellfish, milk, egg, sulfite)

DAMPEDE BLÅSKJELL 325,-

Kremet hvitvinssaus, timian, sjalottløk, dill. Serveres med grillet landbrød og tangsmør. (Bløtdyr, melk, sulfitt)

STEAMED MUSSELS

Creamy white wine sauce, thyme, shallots, dill. Served with grilled bread and seaweed butter. (Mollusks, milk, sulfite)

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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,-

*Organic - sustainably farmed - sustainably caught
locally produced wild food*

SKALLDYRPLATA

(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,-

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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)

CLODBERRIES AND BROWN CHEESE

Brown cheese mousse, Norwegian "krumkake", cloudberry curd, cloudberry sorbet.

(Milk, egg, wheat)

SJOKOLADEMOUSSE **165,-**

Jordbærsorbet, bær, hvitsjokoladechips.

(Melk, egg)

CHOCOLATE MOUSSE

Strawberry sorbet, berries, white chocolate chips.

(Milk, egg)

SORBET, 2 kuler **95,-**

Velg mellom: jordbær, sitron, bringebær eller mango.

SORBET, 2 scoops

Choose between: strawberry, lemon, raspberry or mango.