

FANGST

SELSKAPSMENY

FORRETTER

KREMET SKALLDYRSUPPE 255,-

Med dagens fangst og kamskjell.
(Fisk, skalldyr, bløtdyr, melk, selleri, sulfitt)

SOPPTARTAR 235,-

Stekte kantareller og østerssopp, grillet brioche, 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

SMØRSTEKT UER 425,-

Smørsaus med champagne, selleri, gresskar, kantarell, potetpuré, syltet småløk.
(Fisk, melk, selleri, sulfitt)

GRILLET ISHAVSRØYE 415,-

Salvie- og kantarellsaus, skorsommerotpuré, ovnsstekte poteter, brokkolini, syltet reddik.
(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)

2 KULER SORBET 95,-

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 chantarelles and oyster mushroom, grilled brioche, pickled chantarelles, 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

PAN FRIED REDFISH 425,-

Butter sauce with champagne, celery, pumpkin, chantarelles, potato purée, pickled onions.
(Fish, milk, celeriac, sulfite)

GRILLED ARCTIC CHAR 415,-

Sage- and chantarelle sauce, salsify purée, roasted potatoes, broccolini, pickled radishes.
(Fish, milk, celeriac, sulfite)

GRILLED REINDEER 545,-

Demi glace, pumpkin purée, lingonberries, pickled chantarelles, potato purée with Västerbotten cheese, deep fried kale.
(Milk, celeriac, sulfite)

DESSERTS

FLOATING TIRAMISU 175,-

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

CHOCOLATE MOUSSE 165,-

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

2 SCOOPS SORBET 95,-

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.

Allergier: Just let us know about any allergies beforehand, and we'll customize options for those who need it.