



R Ø S T









arctic fine dining

DINNER



R Ø S T

UPGRADE ADD ON

		NOK
Caviar with blini, shallots, and sour cream [M, G (WHEAT, BARLEY), SU, F, E]		
Lavaret caviar from Engerdal, Price pr 100 g.		489
Rossini Baeril, Price 50 g.		1 089
 Arctic pearls, Price pr 50 g. (Vegan seaweed roe from Lofoten)		159
Pacific oyster with red onion vinaigrette, 1 stk.		55
Pacific oyster with red onion vinaigrette, 3 stk. [B, SU]		130
Ask your waiter why we choose Pacific oysters over Norwegian oysters.		
King crab from our tank, Price pr 1 000 g. <i>Join your waiter at the tank to pick out the king crab which our chefs will prepare fresh for you. After the meal, receive a souvenir card about your crab with details about where on the Norwegian coast it was caught and by who, signed by the head chef.</i> [SK, ASK YOUR WAITER]		1 400

Ask your waiter about today's five-course meal is based on seasonal ingredients from the Norwegian coast. Choose 3-4 or 5 dishes.





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SIGNATURE STARTER

Chicken-liver mousse

with salted ham from Myklevik Farm and brioche

[E, M, SU, G (WHEAT)] Carbon footprint: 0,58 kgCO₂



Norwegian scallops and sea urchin

from Ecofang in Tromsø with smoked butter sauce
and fermented cabbage

[B, M] Carbon footprint: 1,21 kgCO₂



Seaweed soup

with Norwegian miso and roasted king crab tail

[SU, SK, SF, G (WHEAT) SO] Carbon footprint: 0,37 kgCO₂



🌱 Beets from the Norwegian garden

caramelised cauliflower cream, pickled onions,
and micro herbs

[SU] Carbon footprint: 0,14 kgCO₂





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SIGNATURE MAIN COURSE

Truffle seaweed and steamed coastal cod

with sago and blue mussels from Rissa with dill oil

[B, F, M, SU] Carbon footprint: 0,44 kgCO₂



Lightly smoked turbot cutlet

asparagus beans, caramelised cauliflower cream
and bottarga garum sauce

[F, M] Carbon footprint: 0,90 kgCO₂



Cut of reindeer

from Finnmark with blackberries, Jerusalem artichoke,
and pickled yellow beetroot

[M, SU] Carbon footprint: 2,34 kgCO₂



Celery Wellington

with rosemary, grilled spring onions, caramelised
cauliflower, and kale

[S, G (WHEAT), SU] Carbon footprint: 0,57 kgCO₂





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SIGNATURE DESSERTS

Sabayon with strawberry and rhubarb rose wine
from Anikonic with hazelnut brittle, sea buckthorn
and honey tuile

[E, M, G (WHEAT), N (HAZEL NUT)] Carbon footprint: 0,71 kgCO₂



White chocolate cream

with cloudberries from the Arctic tundra
and Norwegian waffle cookie (krumkake)

[E, M, G (WHEAT)] Carbon footprint: 0,67 kgCO₂



Rice pancakes

with vanilla ice cream from Livland Farm in Lofoten,
vanilla caramel from Tverås Farm and raspberries

[M, E, G (WHEAT)] Carbon footprint: 0,61 kgCO₂



 **Vegan chocolate cream**

with cloudberries from the arctic tundra and hazelnut crust

[SO]



earth



sea



butchery

 vegan

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