

SIGNATURE DISHES

UPGRADE

SMALL DISHES


Pickled herring from Mimi on rye bread

with cured egg yolk from Andvika Hønseri and pickled onion

 F, E, M, G (WHEAT, RYE)


Hurtiguten's coastal salad

with Norwegian beets, Chevre from Hukeli and honey-caramelised walnuts (Vegan option available)

 M, N (WALNØTTER) G(WHEAT, RYE)


Coastal brown crab cakes

with homemade Norwegian apple tartar sauce

 SF, F, E, M, G (WHEAT), SE


Roasted Norwegian bone marrow

with chopped parsley, deep fried capers, lemon and sourdough toast

 G (WHEAT, RYE)

Biff tartar

cured egg yolk, deep fried capers, pickled mustard seeds, horseradish cream and seasonal flowers from Myklevik Farm (Vegan option available)

 E, SE, M, G (WHEAT, RYE, BARLEY)

Bidos soup from Mydland


with smoked reindeer meat and marrow

 S

MAIN COURSE


Hurtigruten's chopped steak burger

with mustard BBQ sauce, smoked aged Norwegian cheddar, and home-pickled cucumber. Choose between meat, fish, or plant-based burger

 ASK YOUR WAITER

Smoked reindeer souvas

with thin polarbread, lingonberry aioli, micro herbs from our own cabinet, and fried Norwegian mushrooms (Vegan option available)

 E, SE, M, G (WHEAT, RYE, BARLEY)

Braised reindeer shank

with seasonal Norwegian vegetables and mashed potato

 M, SU, S

Pepper beef

with béarnaise sauce, asparagus beans, green cabbage, and cherry tomato

 E, M

Whole grilled Arctic char

filled with herbs from the coast and salad with raspberry vinegar from Finnsnes in Troms

 F, M

White wine steamed blue mussel shells from Rissa

with chorizo and Himmeltind cheese from Aalan Farm

 B, SU, M

Dry aged tomahawk steak

Price pr 100 g. NOK 139

Dry aged porterhouse

Price pr 100 g. NOK 149

Dry aged rib-eye steak

Price pr 100 g. NOK 124

Dry aged whole roasted kid goat leg

Price pr 100 g. NOK 99

Dry aged halibut cutlet

Price pr 100 g. NOK 149

King crab from our tank

Prix pr 1000 g. NOK 1 400

Sauces

- Red wine sauce SU, S
- Classic béarnaise E, M, SU
- Green pepper whiskey sauce M, S
- Coastal herb butter M


Garnishes

- Grilled Norwegian corn
- Grilled salad with vinegar and honey
- Sautéed Norwegian mushrooms M
- Fried Norwegian greens M
- Potato cream with smoked seaweed M

SIGNATURE DESSERTS


Norwegian doughnut fingers

with hazelnut, chocolate sauce and homemade Norwegian strawberry jam

 E, M, G (WHEAT), N (HAZEL NUT)

Sponge cake and vanilla ice cream

from Svolvær, Andvika egg-meringue, Arctic cloudberries, and rum

 E, M, G (WHEAT)

Applewood-smoked cheesecake

with sea buckthorn from Trøndelag

 E, M, G (WHEAT)

Poached pear with vanilla ice cream (Vegan option available)

 G (OATS)



ALLERGENS:



G: GLUTEN N: NUTS M: MILK P: PEANUTS SK: SHELLFISH F: FISH



B: MOLLUSKS SO: SOY SE: MUSTARD S: CELERY SF: SESAME

SU: SULPHITE L: LUPIN E: EGGS