



We wish you a delightful evening with great flavors. Enjoy our à la carte menu, where local ingredients meet inspiration from the fjords and mountains surrounding us. The menu changes with the seasons to give you the best flavors year-round. Feel free to explore our drink menu as well, with local selections that complement your meal.



All our dishes can be served in half portions for children.

ALLERGENOVERSIKT

G = GLUTEN
SK = SHELLFISHH
E = EGG
F = FISH
P = PEANUTS

SO = SOY
M = MILK
N = NUTS
S = CELLERY
SE = MUSTARD

SF = SESAM SEEDS
SU = SULFITES &
SULFUR DIOXIDE
LU = LUPIN
B = MOLUSKS



STARTERS

Fish Soup

Creamy fish soup flavored with chili, ginger, and garlic. Served with fish pieces, hand-peeled shrimp, aioli, and focaccia.

ALLERGENS: M, S, E, G (wheat), F, SE, SK, SU.

165,-

Langoustine from Misund

Gratinated with French Comté cheese. Served with cauliflower purée and butter sauce flavored with trout roe and chives.

ALLERGENS: M, S, F, SK, SU.

185,-

Carpaccio av Norwegian beef

Served with caramelized nuts, arugula salad, balsamic-marinated cherry tomatoes, grated parmesan, herb mayonnaise, and pesto.

ALLERGENS: M, S, E, P (peanuts), N (almond, walnuts, hazelnuts), SE, SU.

165,-

Honey-Glazed beets (vegetarian)

Served with Norwegian chèvre from Jotunheimen, caramelized almonds, herb dressing, and arugula salad.

ALLERGENS: M, N (almond), SE, SU.

135,-



STARTERS

Filet of Westland Lamb

Served with root vegetables, pickled beet, pearl onions, and potato terrine flavored with Norwegian hard cheese.

ALLERGENS: M, S, SU.

395,-

Lightly Smoked Duck Breast

Served with sweet potato purée, orange sauce, green beans, Jerusalem artichoke chips, and pickled gourmet onions.

ALLERGENS: M, SU, S.

445,-

Marbled Sirloin of Norwegian Dairy Cow

Served with sautéed vegetables, pickled mushrooms, parsnip and truffle purée, green pepper sauce, and a gratinated potato cake.

ALLERGENS: M, E, SU.

435,-

Varde Burger (Ground Beef from West Norway)

Served with brioche bun, cheddar cheese, bacon, beef tomato, house dressing, BBQ sauce, crisp lettuce, pickled red onion, and French fries.

ALLERGENS: M, E, SE, S, SO, G (wheat), SU.

295,-

House Special Bacalao (White Version)

White bacalao with bacon and chorizo. Served with aioli and focaccia.

ALLERGENS: M, F, E, SE, SU.

295,-



Fish and Chips

Cod tail pieces from the Sunnmøre coast. Served with house-made remoulade, pea purée, salad, and French fries.

ALLERGENS: F, E, M, SE, G (wheat).

285,-

Pan-Seared Monkfish

Served with pickled pearl onions, vegetable ragout flavored with bacon and chorizo, kale chips, shellfish foam, and baked baby potatoes.

ALLERGENS: F, M, SK, S.

375,-

Grilled Turbot

Served with carrot purée, butter sauce, broccolini, pickled cauliflower, and salt-baked potatoes.

ALLERGENS: M, F, SU.

385,-

House Sweet Potato Curry (Vegan)

Served with beans, bell pepper, spring onion, and coriander.

ALLERGENS: SU.

265,-

Mushroom Risotto (Vegetarian)

Served with green beans and chive oil. Topped with grated hard cheese and garden cress salad.

ALLERGENS: M, SU.

265,-



DESSERT

Crème Brûlée Flavored with Caffè Latte

Served with raspberry sorbet, marinated forest berries, and caramelized white chocolate.

ALLERGENS: SU, E, M.

145,-

House Sorbet Symphony

Served with caramelized white chocolate, berry coulis, Italian meringue, and marinated berries.

ALLERGENS: SU.

125,-

Chocolate Fondant

Flavored with white chocolate. Served with berry compote, nut crumble, and vanilla ice cream.

ALLERGENS: SU, E, G (wheat), M, N (almond, walnut, hazelnut), P(peanuts).

140,-

Pear and Orange Cream

Pear poached in red wine from Piemonte, flavored with cinnamon and star anise. Served with orange cream cheese, rosemary and green tea gelée, and caramelized white chocolate.

ALLERGENS: SU, E, G(wheat), M.

140,-