

Set menus 2020

Reine Roruber

Menu suggestion 1

Homemade bolinhos of stockfish with seaweed from `Lofoten Seaweed`, coconut and bread crumbs, horseradish cream with salsa

x

Steak of moose with brown cheese sauce, cream potato with Steinfjording cheese and grilled vegetables

x

Homemade Crème brûlée with berries

810,-

Menu suggestion 2

Roast beef carpaccio of moose, with parsley root cream, cranberry cream, parmesan and arugula

x

Steak stockfish with saffron sauce, scampi

x

Homemade caramel pudding served with passion fruit cream and dark chocolate with brown algae from `Lofoten seaweed`

810,-

Menu suggestion 3

Baked lobster with herbs butter, garlic and pesto baguette

x

Oven baked lamb shanks with Local beer `Fjell Stout` from Lofoten Pils AS, beer sauce and mashed rutabaga with carrots

x

Chocolate soufflé with berries

810,-

Menu suggestion 4

King crab with grilled lemon, dill mayonnaise, sweet soy sauce and garlic baguette

x

Pan-fried halibut with creamy apple and red alga sauce, root mash, brussels sprouts, asparagus, Goma Wakame salad and trout caviar

x

Local cheese plate from Lofoten Gårdsysteri with apple-grape chutney, fig jam, chili honey, biscuits and flatbread

x

Panna cotta with brown algae and sweet red onion

950,-