

3 - & 4 - course menus summer 2019

Menu suggestions 1

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

x

Tomahawk beef steak with brown cheese sauce, cream potato with Steinfjording cheese and grilled vegetables

x

Homemade Crème brûlée with berries

780,-

Menu suggestions 2

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

x

Stockfish steak with saffron sauce, scampi,

x

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

780,-

Menu suggestions 3

Baked lobster with herbs butter, garlic and pesto baguette

x

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

x

Chocolate soufflé with berries

780,-

Menu suggestions 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

920,-