

MIDDAGSMENY

17:00- 23:00

Foretter

Carpaccio av røkt hval 172,-

Serveres med pinjekjerner, parmesan og ruccola

Allergener: 2,9

Laks 152,-

Serveres med rogn, ruccola og rømme

Allergener: 2, 3

Fenalår 162,-

Serveres med melon, parmesan og salat

Allergener: 2

Dessert

Crème Brûlée 95,-

Allergener: 1,2

Hjemmelaget sjokolademousse 115,-

Allergener: 1,2,9

Underhusets hjemmelagde is og sorbet 145,-

Nye smaker hver dag

Allergener: 1,2

Bobler

Graffiti Montresor Prosecco 498,-

Montresor Rosé Royal 525,-

Hvit

Montresor Chardonnay 89,- 395,-

3 Winner Riesling 445,-

Marche IGT Passerina 2012 495,-

FOS Blanco 585,-

Rosé

Vivanco Rosado 445,-

Rød

Rosso Del Poeta 2012 89,- 395,-

Valpolicella Allegrini 2016 445,-

Vivanco Reserva 575,-

Montresor Amarone Valpolicella 685,-

Bruno Rocca Barbaresco 990,-

Hovedretter

Torsk fra Stenfjorden Sjømat 262,-

Med søtpotetpuré, smeltet smør, bacon, kokte poteter

Allergier: 2,3

Bacalao 275,-

Tomatbasert grønnsaksgrøte med klippfisk

Allergener: 3,10,15

Ytrefilet av Okse, Limousin 310,-

Med søtpotetpuré, peppersaus, ovnsbakte poteter

Allergener: 2

Hvalbiff fra Værøy 310,-

Med rotgrønnsaker, peppersaus og ovnsbakte poteter

Allergener: 2,10

Rekebøtte 600 g. 325,-

Med brød, sitron, majones

Allergener: 1,5,7,15,16

Flaskeøl

Lofotpils 84,-

Hvetebrygg 87,-

Blond Ale 84,-

Møysalen APA 89,-

Godt Hail 91,-

Lofotpils 0,5 96,-

Alkoholritt

Coca Cola 40,-

Cola Zero 40,-

Fanta 40,-

Sprite 40,-

Kaffe/Te 30,-

Munkholm 42,-

Cider

Pære 72,-

Eple 72,-

DINNER MENU

5 PM - 11 PM

Starters

Carpaccio of Smoked Whale 172,-

Served with pine nuts, parmesan, ruculla

Allergens: 2,9

Salmon 152,-

Served with roe, ruculla, sour cream

Allergens: 2,3

Leg of Lamb 162,-

Served with cantaloupe, parmesan and salad

Allergens: 2

Dessert

Crème Brûlée 95,-

Allergens: 1,2

Homemade Chocolate Mousse 115,-

Allergens: 1,2,9

Homemade ice cream and sorbet 145,-

Allergens: 1,2

Bubbles

Graffiti Montresor Prosecco 498,-

Montresor Rosé Royal 525,-

White

Montresor Chardonnay 89,- 395,-

3 Winner Riesling 445,-

Marche IGT Passerina 2012 495,-

FOS Blanco 585,-

Rosé

Vivanco Rosado 445,-

Red

Choralis 2008 89,- 395,-

Valpolicella Allegrini 2016 445,-

Vivanco Reserva 575,-

Montresor Amarone Valpolicella 685,-

Bruno Rocca Barbaresco 990,-

Main Course

Cod from Stenfjorden Seafood 262,-

With sweet potato purée, melted butter, bacon, boiled potatoes

Allergens: 2,3

Bacalao 275,-

Tomato-based vegetable stew with salted and dried cod

Allergens: 3,10,15

Sirloin of Ox, Limousin 310,-

With sweet potato purée, pepper sauce, oven-baked potatoes

Allergens: 2

Whale beef from Værøy 310,-

With root vegetables, pepper sauce and oven-baked potatoes

Allergens: 2,10

Bucket of Shrimps 600 g. 325,-

With bread, lemon and mayonnaise

Allergens: 1,5,7,15,16

Bottled beer

Lofotpils 84,-

Hvetebrygg 87,-

Blond Ale 84,-

Møysalen APA 89,-

Godt Hail 91,-

Lofotpils 0,5 96,-

Non-alcoholic

Coca Cola 40,-

Cola Zero 40,-

Fanta 40,-

Sprite 40,-

Coffe/Tea 30,-

Beer 42,-

Cider

Pear 72,-

Apple 72,-