

# A TASTE OF HUNDHOLMEN

The best way to get to know our local tastes is to choose our tasting menu.  
The food will be served on the table as we would serve our best friends.

## CRISPY «SKREI» TACO

*Fried tongue of skrei (cod), salad, chimichurri, mayonnaise with  
a taste of pepper and lemon, corn tortillas.*

2,6A,7,11,14

## CARPACCIO OF CALF

*Onion compote, nut crisp, fresh herbs, capers emulsion.*

2,4,6A,11,14

## GRILLED PORK

*Black garlic glaze, pumpkin, steamed cabbage and potato tart.*

1,5,10,11,12,14

## GRATINATED CAMEMBERT

*Marmalade and toasted brioche.*

1,6A,14

## AIRY CHOCOLATE

*Berry compote, olive oil, sea salt and ice cream.*

1,2,4,14

**NOK 695 PER PERSON**

1. MILK  
2. EGG  
3. PEANUTS  
4. NUTS

4.(A) ALMONDS  
4.(B) WALNUTS  
4.(C) PISTACHIOS  
4.(D) HAZELNUT

4.(E) PECAN  
4.(F) CASHEW  
4.(G) PINE NUT  
5. SOY

6. GLUTEN  
6.(A) WHEAT  
6.(B) BARLEY  
6.(C) RYE

6.(D) OATS  
6.(E) SPELT  
7. FISH  
8. SHELLFISH

9. MOLLUSCS  
10. CELERY  
11. MUSTARD  
12. SESAME SEEDS

13. LUPINE  
14. SULFITE  
① VEGETARIAN

# À LA CARTE

SERVED BETWEEN 5 PM - 10 PM

## STARTERS

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### HUNDHOLMENS TRENCHER 299

*Perfect as an appetizer for 2-4 people or as a main course.  
Selection of salami, stockfish bolinhos, local and long-range  
cheeses. Served with sweet marmalade, sour cream and  
homemade crispbread.*

1, 2, 4(B), 6(A), 7, 10, 11, 12, 14

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### CRISPY «SKREI» TACO 149

*Fried tongue of skrei (cod), salad, chimichurri, mayonnaise with  
a taste of pepper and lemon, corn tortillas.*

2, 6A, 7, 11, 14

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### CARPACCIO OF CALF 149

*Onion compote, nut crisp, fresh herbs, capers emulsion.*

2, 4, 6A, 11, 14

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## MAIN COURSE

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### SKREI 375

*Fresh cod with liver and roe. Served with potato, carrot and Sandefjord butter.*

1, 7

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### GRILLED PORK 310

*Black garlic glaze, pumpkin, steamed cabbage and potato tart.*

1, 5, 10, 11, 12, 14

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### CLIPFISH FROM TASTE OF NORTH 320

*Salsa, olives, parsley, mashed potatoes with wild garlic and potato  
chips.*

1, 7, 14

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### GRILLED SHORTRIB WITH BBQ GLAZE (MIN. 2 PERS) 320

*Grilled corncob with västerbotten ost, spicy tomato salsa, grilled  
marrowbone and gratinated potato tart.*

PER PERS

1, 5, 10, 11, 12, 14

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### CELERY SCHNITZEL <sup>Ⓢ</sup> 235

*Mashed potatoes with wild garlic, grilled broccoli, cashew-  
and shallots vinaigrette.*

1, 2, 4(F), 6, 10

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### BURGER 235

*Cured cheddar, pickles, grilled and smoked bacon and pommes bistro.*

1, 2, 6(A), 11, 12, 14

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<sup>Ⓢ</sup> VEGETARIAN

# À LA CARTE

SERVED BETWEEN 5 PM - 10 PM

## DESSERT

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### TIRAMISÙ 135

*Mascarpone, sponge bread, cocoa and chocolate.*

1,2,4,6A,14

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### WARM APPLES 139

*Crispy butter dough filled with warm apples, served with salt caramel and ice cream.*

1,2,14

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### AIRY CHOCOLATE 139

*Berry compote, olive oil, sea salt and ice cream.*

1,2,4,14

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### GRATINATED CAMEMBERT 159

*Marmalade and toasted brioche.*

1,6A,14

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PERFECT FOR  
SHARING

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🌱 VEGETARIAN