

PUB MENU

SERVED BETWEEN 3 PM - 11 PM



HUNDHOLMENS TRENCHER

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

CELERY SCHNITZEL

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

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

BURGER

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

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

TRADITIONAL MEATBALLS

Gravy, pea stew, potatoes and lingonberries.

1,2,6A,10,11

FISH SOUP

Catch of the day, shrimps, root vegetables and chive oil. Served with bread and butter.

1, 6(A), 7, 8, 9, 10, 14

SHEPHERD'S PIE

Meat stew with onions, root vegetables and warm spices. Gratinated with mashed potatoes.

1, 2, 5, 10, 11, 14

PULLED PORK TORTILLA

Corn- and wheat tortilla, chimmichurry, cherry tomatoes, red onion, spicy tomato salsa og tzatziki.

1,5,6A,7,10,14

DEEP-FRIED «SKREI» TONGUES

Norwegian Cod served with french fries and mayonnaise with a taste of pepper and lemon.

2,6A,7,11,14,

299 GRILLED SHORTRIB WITH BBQ GLACE

(MIN. 2 PERS)

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

1,5,10,11,12,14

320

PER PERS

235 BACON AND PUMPKIN SALAD

Pumpkin cream, grilled pumpkin in honey, cheese cream and pumpkin seeds. Also good as vegetarian dish.

1,14

185

235 STOCKFISH BOLINHOS

Filled with potato, stockfish/clipfish, jalapenos and cheddar and chili mayonnaise.

1, 2, 6A, 7

95

195 GRATINATED CAMEMBERT

Marmalade and toasted brioche.

1,6A,14

159

PERFECT FOR SHARING

225 CHEESE BOARD

Our three best cheeses right now. Served with spiced bread and jam.

1, 2, 4(A)(B)(C)(D),6(A)(B)(C), 14

165

210 TIRAMISÙ

Mascarpone, sponge bread, cocoa and chocolate.

1,2,4,6A,14

135

185 CAMELLIZED POPCORN

55

159

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
 VEGETARIAN