

PUB MENU

SERVED FROM 15.00 - 22.00

CHARCUTERIE PLATTER

345

Perfect as a starter for 2-4 persons or as a main course. With a selection of cheeses and cured meats, three types of pairings.

Served with Hundholmens crispbread.

1, 2, 6A, 7, 11, 12, 13, 14

BOUILLABAISSÉ

265

Tomato shellfish soup with fresh coriander. Served with today's fish, shrimp, carrot, leek, fennel, celery, grilled bread and aioli.

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

GRILLED LAMB CONFIT

239

Freshly baked naan bread, tzaziki, tomato salsa and french fries.

1, 6A

SALAD WITH COPPA HAM FROM "TIND"

239

Brie, Norwegian tomatoes, strawberries, red onion, and garlic croutons.

1, 6A

POMMES BRISTRO

65

Topped with "Vësterbotten" cheese.

1, 6

BURGER

265

Mature cheddar, pickled cucumber, grilled hot smoked bacon and pommes bistro.

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

DUCK CONFITE

325

Confite of duck leg, carrot and sweetpotato pure, grilled broccolini, ducksauce with spices, baked mini potatoes.

1

SWEET POTATO, ASPARAGUS AND SUMMER CABBAGE (V)

279

Fried celery root, tarragon and shallots vinaigrette, roasted hazelnuts.

1, 2, 6A, 10, 14

CLIPFISH & CHIPS

269

Fried clipfish and pommes bistro. Served with lemon boats and green Hoffsaus mayonnaise.

2, 6A, 7, 11, 14

VANILLA PANNA COTTA WITH SOURCREAM FROM "RØROS"

169

White chocolate, strawberry meringue, Norwegian strawberries and lime-spruce shoot sorbet.

1, 2, 4D

1 = MILK, 2 = EGG, 3 = PEANUT, 4 = NUTS 4A = ALMOND, 4B = WALNUT, 4C = PISTACHIO,
4D = HAZELNUT, 4E = PECAN, 4F = CASHEW, 4G = PINE NUT, 5 = SOY, 6 = GLUTEN, 6A = WHEAT, 6B = BARLEY, 6C = RYE,
7 = FISH, 8 = SHELLFISH, 9 = MOLLUSCS, 10 = CELERY, 11 = MUSTARD, 12 = SESAME, 13 = LUPINE, 14 = SULFITE