



Nordic Tasting Menu

Svalbard Bryggeri beer sour dough

Røros mustard butter, rock ptarmigan collected grains
1,10

Arctic reindeer cold & warm cut

dried coppa & grilled sausage and beer marshmallow
1,3,10

Jerusalem artichoke soup

truffle kelp, lovage oil
8,12

Arctic king crab lollipop

king crab emulsion, parsley foam
2,3,10

Smoked Svalbard seal

seaweed waffle and bearnaise, pickled blueberry
1,3,8,12

Svalbard rock ptarmigan

root celery in textures, fermented honey sauce, preserved raspberry
8,9,12

Arctic cod

dill in potatoes crystal, grilled kale, plankton collagen sauce
4,12

Arctic reindeer

yellow beetroot, onion puree, blackberry, port wine sauce
8,9,12

Almond cake

almond infused white chocolate cream, brown cheese ice cream,
cloudberry, Atsina sprout
3,6,8

Macaron

burnt lemon zest
3,6,8

Pâte de fruit

raspberry and strawberry, roasted white chocolate crumble
1,8

Praline

plankton & lavender
8

Menu 1595 NOK | Wine Package 980 NOK

For a vegan or vegetarian option of our Nordic Tasting Menu, please request it while booking

Dishes with allergens are marked with the following numbers:

1. Gluten (wheat), 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk, 9. Celery, 10. Mustard, 11. Sesam seeds, 12. Sulphite, 13. Lupine, 14. Molluscs