

HOLMEN / LOFOTEN

SØRVÅGEN 68°N

Sample Summer Menu

May-September

Snacks

Ember scallop, pepper dulse butter, roe 180
Oyster, goat sausage, pickled rhubarb granita 160
Smoked celeriac scallop, dashi, seaweed crisp 100

Starters

Blue halibut ceviche, fermented plum, horseradish, lovage, crispy skin 180
Norwegian tomatoes, seaweed goats curd, pickled victory onion, fennel 150
Elk tartare, sauerkraut, pickles, smoked tallow potato terrine, lovage 200

Mains

Ex dairy cow bavette from Vik Gård, charred little gem, chimichurri, stout pickled ceps 500
Charred leeks, sauce vierge, smoked sommersnø, fermented victory onion, nuts and seeds 450
Skrei cod, roast cabbages and fennel, crab and cider sauce 500

Sides

Wood fired new potatoes, whipped cod's roe 150
Charred and fermented cabbages and cucumbers 120
Polarhagen chard, fermented chilli 120
Duck fat chips 120

Desserts

Rhubarb bakewell tart with whipped sour cream 250
Blackberry and thyme baked Alaska 250
Brunost 'pastel del nata', fermented berries 250

Petit fours

Seabuckthorn caramel chocolates 100
Eccles cake and goats cheese 100
Brunost and honeycomb affogato 100