

HOLMEN / LOFOTEN

SØRVÅGEN 68°N

Sample Winter Set Menu

Sea urchin, fermented plum, green juniper, fig leaf

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Arctic mangalitsa pork belly, spiced apple kombucha, kimchi, carrot & anise

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Burnt & fermented cabbages & cucumbers

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Scallops, smoked villsau fat & offal terrine

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Lofotlamb, bread sauce, rowan jelly, fermented blackcurrants

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Brunost & burnt orange mille-feuille

Menu 1500 NOK

Wine pairing 850 NOK

Wine and cocktail pairing 1050 NOK