
Main Course

All the dishes are based on local raw materials, and developed by Stappan Seaproducts



Seafood dish: Consists of king-crab, shrimps, and accessories.

Served with home-made bread.

Allergies: Shellfish, fish, eggs

seafood dish: 1 portion (450 grams)

NOK: 780

Seafood dish: 2 portion (900 grams)

NOK: 1499



Fishstew (Bacalao):

Made with semi-dried cod (Boknafisk).

Contains onion, potato, chili, tomatoes and soya oil

Served with home-made bread.

Allergies: Soy and fish

1 portion (500 grams)

NOK: 310



Whale meat stew:

Consists of 350 grams whale meat in pieces, paprika, onion, carrot and a little sour cream.

Served with bread, ris, broccoli, rice and cranberries

Allergies: Milk, soy

1 portion (400 grams)

NOK 320



Fishcakes:

made from haddock

Served with potatoes, vegetables and homemade butter

Allergies: soy, fish, milk, eggs

1 portion (about 500 grams)

NOK 300

Main Course



Fishsoup:

Creamy full flavoured soup, contains halibut, semi-dried cod (Boknafisk), creme fresh, some onion, paprika, kohlrabi, carrot and potato.

Served with bread.

Allergies: Fish, milk

1 portion (About 500 grams)

NOK 290



Reindeer stew:

contains reindeer shavings, garlic, paprika, cream and carrot.
Served with home made bread, ris, broccoli, rice and cranberries

Allergies: Milk, soy

1 portion (400 grams)

NOK: 360

Dessert



Artick cream:

Made from cloudberry and blueberry mixed in a whipped cream

Allergies: Milk

1 portion (100 grams)

NOK 150