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## 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**

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## 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**