



Starters

Arctic char ceviche
Horseradish, fennel and dill
(2, 7, 8, 12)

135.-

Huset's cured meat platter
Seed crisps, sour cream and fennel
marmalade
(1, 2, 7, 11, 12)

150.-

Creamy barley risotto
Oxtail ragout and oyster mushrooms
(1, 2, 7, 12)

Starter 135.- / Main course 235.-

Desserts

Butterscotch pudding
Burnt figs and Earl Grey icecream
(1, 2, 7)

125.-

Baked chocolate custard
Blackberry sorbet and pumpkin seeds
(2, 4, 5, 7, 12)

125.-

Nordic cheeses
Daily selection of cheeses, fruit bread,
marmalade and jam
(1, 2, 4, 7, 12)

140.-

Main courses

Svalbard reindeer sausage
Caramelized onions, Amandine potatoes
and reindeer jus
(2, 7, 12)

250.-

Hot smoked trout
Green peas, Amandine potatoes and
hollandaise sauce
(2, 5, 7, 8, 12)

245.-

Confited and grilled fennel
Potato gnocchi, sauce hollandaise and
crudité salad
(2, 5, 7, 12)

235.-

3 course dinner

3 courses of your own choice

475.-

Allergy list:

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|---|-------------|-----------------------------------|--------------|
| 1. Gluten (wheat, spelt, rye, barley, oats) | 5. Eggs | 9. Celery | 13. Lupin |
| 2. Laktose | 6. Soybeans | 10. Mustard | 14. Molluscs |
| 3. Crustaceans | 7. Milk | 11. Sesame seeds | |
| 4. Nuts | 8. Fish | 12. Sulphur dioxide and sulphites | |