



Sjøstjerna

FISKERESTAURANT

à la carte

appetizers

FISH SOUP OF THE HOUSE

Kr 95

-lactose, shellfish, celery-

MUSSELS steamed in white wine

Kr 115

--lactose, shellfish, celery-

SCALLOPS

served with curry sauce and puff pastry

Kr 125

-lactose, mustard, celery, gluten, molluse-

main courses

fish

BACALAO OF THE HOUSE

garnished with pimientos and black olives
-lactose-

Kr 245

KLIPPFISH gratinated with jarlsberg cheese and
served with salsa , chili potatoes and tortilla

with guacamole, taco chips
-lactose, wheat, mustard, sulfit,celery-

Kr 295

KLIPPFISH a la SJØSTJERNA

served in a traditional way with mashed peas, fried
bacon and mashed potatoes

-lactose, , sulfite -

Kr 260

KRISTIANSUNDSBAILL a local traditional meal,
balls made of fish, potatoes and onion, served with
fried bacon , sausage and boiled potatoes **Kr 245**
-lactose, soy, wheat-

GRILLED CLIPPFISH the Portuguese way,
served with tomato salad and aioli **Kr 280**
- lactose, wheat, egg-

FISH AN EXCLUSIVE served with
fried potatoes and coleslaw **Kr 255**
-lactose, shellfish, wheat, egg, mustard-

CLIPPFISH with sidepork and béchamel sauce,
peas, parmigiano fried potatoes, **Kr 245**
-lactose, wheat, mustard-

meat

FILET OF BEEF

served with mushroom stew and vegetables

of the season and peppersauce

-lactose, mustard, soy, celery-

Kr 295

dessert

CHOCOLATEFONDANT

served with vanilla icecream
-lactose, egg, gluten-

Kr 95

NJORDS DELIGHT

Vanilla ice cream with blackberries and egg liqueur
- lactose, egg-

Kr 95

CRÈME BRULÉÉ OF THE HOUSE

-lactose, egg, -

Kr 95

VANILLA ICECREAM AND ESPRESSO

-lactose, -

Kr 75