



# Sjöstjerna

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-

**BOLINHOS de BACALHAU**

Served with rice, and saffron sauce

**Kr 110**

-lactose, fish-

# 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, tacochips  
-lactose, gluten, mustard,sulfit,celery-

**Kr 295**

**SALMON and MUSSELS casserol** served  
With creamed pasta and bread

-lactose, mustard, shellfish, molluse, wheat-

**Kr 225**

**KLIPPFISH a la SJØSTJERNA**

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

-lactose, soy, wheat-

**Kr 245**

**FILET OF KLIPPFISH** MARINATED

IN BASIL and served with ratatouille and  
gratinè potatoes and garneted with mussels

-lactose, mustard, molluse, sulfite, shellfish, celery-

**Kr 280**

# meat

## **FILÈT OF BEEF**

served with mushroom stew and vegetables

of the season and pepperauce

-lactose, mustard, soy, celery-

**Kr 295**

## **RACK OF LAMB**

served with vegetables with garlic and  
creamedpotatoes

-lactose, mustard, celery, sulfite-

**kr 275**

# 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**