



Sjöstjerna

FISKERESTAURANT

à la carte

appetizers

FISH SOUP OF THE HOUSE Kr 95
-lactose, shellfish, celery, fish-

MUSSELS steamed in white wine Kr 115
--lactose, shellfish, celery-

SCALLOPS Kr 125
served with curry sauce and puff pastry
-lactose, mustard, celery, gluten, molluse-

BOLINHOS de BACALHAU Kr 110
Served with fresh salad and chilisauce
lactose, celery, wheat, mussels, fish

main courses

fish

BACALAO OF THE HOUSE

garnished with pimientos and black olives
-lactose,fish-

Kr 265

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

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

Kr 315

KLIPPFISH a la SJØSTJERNA

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

-lactose, , sulfite,fish -

Kr 295

LUTEFISH

a traditional meal of special treated cod
served with fried bacon , mushy peas ,

boiled potatoes and mustard

-lactose, mustard, sulfite, fish

Kr 370

KRISTIANSUNDSBAILL a local traditional meal,
balls made of fish, potatoes and onion, served with

fried bacon , sausage

-lactose, soy, gluten-

Kr 255

FILÈT OF KLIPPFISH MARINATED

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

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

Kr 295

meat

FILET OF BEEF

served with mushroom stew and vegetables

of the season and peppersauce

-lactose, mustard, soy, celery-

Kr 325

FILET OF DEER

Served with mashed potatoes , vegetables of the season

Mushrooms and game sauce

-lactose, mustard, celery, sulfite-

kr 350

dessert

CHOCOLATEFONDANT

served with vanilla icecream
-lactose, egg, gluten-

Kr 110

NJORDS DELIGHT

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

Kr 98

CRÈME BRULÉÉ OF THE HOUSE

-lactose, egg, -

Kr 98