



Christmas menu

à la carte

appetizers

MUSSELS steamed in white wine **Kr 125**

-gluten, mustard, shellfish -

FISH SOUP OF THE HOUSE **Kr 95**

-lactose, shellfish, celery, fish

CARPACCIO of DEER **Kr 125**

lactose

main courses



BACALAO OF THE HOUSE

garnished with pimientos and black olives
lactose,fish

Kr 290

CLIPPFISH GRILLED with cheese and

served with salsa and chili potatoes
gluten,mustard,lactose,celery,sulfitt,fish

Kr 340

CHRISTMAS “BALL” a traditional meal,
balls made of fish, potatoes and onion, served with

fried bacon and mutton rib
lactose,soya,gluten,sulfitt,fish

Kr 220

FILET OF CLIPPFISH MARINATED
IN BASIL and served with ratatouille and

creamed potatoes , garnished with mussels
lactose,shellfish,celery,sulfitt,mustard,fish

Kr 295

CLIPPFISH Á LA SJØSTJERNA

Clippfish , served with bacon, vegetables,
mushy peas and potatoes
lactose,sulfitt,fish

Kr 295

“LUTEFISK” A traditional meal of stockfish
served with a stew of peas, fried bacon ,
mustard sauce and boiled potatoes

lactose,sulfitt,mustard,fish

Kr 390

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“PINNEKJØTT” ribs of lamb ,served in a traditional way with Christmas sausage, rutabaga stew, mountain potatoes
lactose,sulfit **Kr 330**

“ SVINERIBBE” ribs of pork , grilled and served with rutabaga stew , boiled potatoes and Christmas sauce.
Lactose,sulfit **Kr 290**

CRISTMAS DISH; both “pinnekjøtt” and “svineribbe”, with all that goes with it
lactose,sulfit **Kr 310**

TURKEY breast served with stew of corn, fried potatoes and Christmas sauce
lactose,mustard,celery **Kr 310**

FILET OF BEEF
served with mushroom stew and vegetables of the season and peppersauce
lactose,mustard,soy,celery **Kr 325**

dessert

CHOCOLADE FONDANTE

with vanilla ice cream

lactose, egg, gluten

Kr 120

NJORDS DELIGHT

Vanilla ice cream with blackberries and egg liqueur

lactose, egg

Kr 110

CRÈME CARAMEL OF THE HOUSE

Lactose, egg

Kr 110

