



Sjöstjerna

FISKERESTAURANT

à la carte

appetizers

FISH SOUP OF THE HOUSE

Kr 95

-lactose, shellfish, celery, fish-

MUSSELS steamed in white wine

Kr 125

--lactose, shellfish, celery-

SCALLOPS

served with curry sauce and puff pastry

Kr 125

-lactose, mustard, celery, gluten, molluse-

CARPACCIO of DEER

Served with onion, mushroom,

lingonberry cream

Kr 125

main courses

fish

BACALAO OF THE HOUSE

garnished with pimientos and black olives
-lactose, fish-

Kr 290

KLIPPFISH gratinated with jarlsberg cheese and
served with salsa , chili potatoes and tortilla
with guacamole, taco chips
-lactose, wheat, mustard, sulfit, celery-

Kr 340

KLIPPFISH a la SJØSTJERNA

served in a traditional way with mashed peas, fried
bacon and mashed potatoes
-lactose, , sulfite, fish -

Kr 295

COD LIVER AND ROE

(market dependant)

Kr 350

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

fried bacon , sausage

-lactose, soy, gluten-

Kr 280

FILET 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

FILÈT OF BEEF

served with mushroom stew and vegetables

of the season and peppersauce

-lactose, mustard, soy, celery-

Kr 325

Pizza

kr 195

ESPENS SPECIAL PIZZA : beef, ham, bellpepper, mushrooms, onion

PIZZA OF THE OCEAN shrimp, mussels, garlic ,mushroom,
béarnaise sauce

dessert

CHOCOLATEFONDANT

served with vanilla icecream
-lactose, egg, gluten-

Kr 120

NJORDS DELIGHT

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

Kr 110

CRÈME BRULÉÉ OF THE HOUSE

-lactose, egg, -

Kr 110