



Sjöstjerna

FISKERESTAURANT

à la carte

appetizers

FISH SOUP OF THE HOUSE **Kr 125**
-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 135**

BOLINHOS de BACALHAU
Served with fresh salad and chilisauce **Kr 135**

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

KRISTIANSUNDSBAILL a local traditional meal,
balls made of fish, potatoes and onion, served with
fried bacon , sausage **Kr 280**
-lactose, soy, gluten-

FILET OF KLIPPFISH MARINATED
IN BASIL and served with ratatouille and
gratinè potatoes and garneted with mussels **Kr 295**
-lactose, mustard,molluse, sulfite,shellfish, celery,fish-

FISH AN EXCLUSIVE served with
Potato chips and coleslaw **Kr 265**
-lactose, shellfish, gluten, egg, mustard,fish-

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 375

dessert

PANNA COTTA

with cloudberry

lactose

Kr 125

NJORDS DELIGHT

Vanilla ice cream with blackberries and egg liqueur

- lactose, egg-

Kr 120

CRÈME BRULÉÉ OF THE HOUSE

-lactose, egg, -

Kr 120

DARK CHOCOLATE CAKE

and vanilla parfait and josta berry coulis

-lactose, egg, gluten-

Kr 130