

“Cooking is one of the several things that can help us create those moments of satisfaction & well-being that so many hunt and long for. In our struggle to provide that, I’m satisfied”

Markus Dybwad


Executive Chef



Lunch Set Menu

Charred Mackerel
Lemon Crème Fraiche

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 Creamed Fish & Shellfish Soup

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 Char Siew Salmon

Fried egg and seasonal vegetables
Served with steam rice

or

Hot Smoked Atlantic Wolfish
Grated egg, capers and horseradish

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Earl Grey Tea Meringue
Orange flesh, skin and cream

2 courses - 29

3 courses - 36

4 courses - 45



Freshest Selection



Fresh Sashimi

Norwegian Salmon	7 /50g
Norwegian Fjord Trout	7.5 /50g
Scallop	9 /pc
Japanese Kanpachi/Hamachi	9.5 /50g
Japanese Tako	7 /50g



Selection of Sashimi

Fishmonger choice, from Tsukiji and the North Atlantic with house made ponzu and wasabi.	45
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Seafood On Ice

Norwegian Red King Crab	21 /100g
Greenland Prawn	7,50 /100g
Live Blue Mussels	17 /500g



Oysters

on ice, with condiments, by piece, half or full dozen	7
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Fine De Claire, by David Herve, France

From the most known oyster producing region of the World, Marennes-Oleron, David Herve produces a beautiful Fine De Claire oyster that is fresh, fruity and with a perfect balance of iodines and sweetness.

Wild Canadian

Rough, thick shells with a tinge of green from their seaweed environment, which gives them a salty, briny and vegetative ,often described as cucumber flavor and aroma.

Marine Selection, Ireland

Elongated shell, with a softer-coloured flesh that yields a salty and nutty flavor.


Seafood Platter on Ice	68
Salad Composè	15
Add On Smoked Salmon	6
Add On Greenland Prawns	6

Charred Mackerel	
Lemon Crème Fraiche	11



Smoked Salmon, "Pulpit Rock" with scrambled eggs and flat bread	18
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SOUPS

-  **Creamed Fish Soup** 12.5
Seasonal heirloom crudité vegetables
With our daily selection of fish

MAIN COURSE

- Hot Smoked Atlantic Wolffish** 18
Grated egg, capers and horseradish
-  **Norwegian Char Siew Salmon** 18.5
Fried egg and seasonal vegetables
Served with steam rice
- Baccalao** 19.5
Traditional Portuguese dish,
Norwegian dried salted cod Tomato,
onion, potato and black olives
-  **Curry Fish of the day** 19.5
Potatoes, eggplant, okra
Served with steam rice
- Pan-Seared Norwegian Salmon** 18.75
With black pepper sauce ,Fried egg
seasonal vegetables Served with steam rice

SIDES & ADD-ON'S

- Vegetables of the day 6
Butter potato 6
Rice 3
Bread 3
Egg 1.5



Freshest Selection

Desserts

Sour Cream Mousse

strawberry consommé, preserved lemon, basil oil

\$ 16

Uni Ice Cream

with oat crackers, hawthorn berries and nori

\$ 16

Chocolate "forest"

lingonberries, hazelnuts and brown butter powder

\$ 16

Selection of coffee

Espresso	5.5
Long Black	5.5
Flat White	6.5
Cappuccino	6.5
Latte	6.5

Add On's

Extra Shot	1.5
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Selection of Fine Leaf Tea

Earl Grey	6.5
Chamomile Flower	6.5
Peppermint Leaf	6.5

Herbal Tisanes

Wakuza Sencha	6.5
Honey & Orchid Spring	6.5
Lingia First Flush	6.5
Classical Smokey Bohea	6.5